

Taylor' s Italian Evening

£25 per person

Primo

Trota e Mousse di Trota affumicata e Basilico, con Pomodori Arrossiti dal Sole – Cured Chalk Stream Trout with a Smoked Trout & Basil Mousse, Sun Blushed Tomato Dressing (3)(4)(7)(12)

Zuppa di Faglioni Toscani – Tuscan Bean Soup (1)(9)

Polpette con Orzo –

Meatballs with Orzo & Parmesan (1)(7)(9)(12)

Secondo

Filletto di Pesce fritto con Salsa Pizzaiola, Gnocchi alla Romana – Pan fried Gurnard with Pizzaiola Sauce, Mediterranean Vegetables, Roman Gnocchi (1)(3)(4)(7)(9)

Fegato di Vitello fritto con Salvia e Vino Brunito – Pan-fried Calves Liver with Sage & Tuscan Wine, with Parma Ham Potatoes baked in Cream (7)(9)(12)

Melanzane ripiene di Verdue con Taleggio e Salata di Olva, Rucola e Pomodori Arrossiti dal Sole – Aubergine stuffed with Mediterranean Vegetables, Taleggio & Breadcrumbs, baked in the Oven & served with an Olive & Rocket Salad (1)(7)(9)(12)

Dolce

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Budino Espresso della Nonna – Grandma' s Espresso Pudding (3)(7)

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Panini di Choux ripieni di Ganache al Nocciole Cioccolato con Zabaglione Crema – Choux Buns filled with Chocolate & Hazelnut Ganache with Zabaglioni Cream (1)(3)(7)(8)

Gorgonzola con Pere, Noci e Miele – Gorgonzola with Pears, Walnuts & Honey (7)(8)

Italian White Wines

Cortese Amonte, Volpi – Piemonte £23.00

A great alternative to Pinot Grigio, this light and crisp with delicate citrus fruit aromas and nuances of freshly mown grass and almonds.

175ml Glass £5.80
250ml Glass £8.00

Oltre Passo Falanghina – Benevento £25.00

Displaying a touch of peach and apricot. Bright & refreshing, with a rounded lemon zest character on the palate.

Fiano Molino a Vento – Sicily £30.00

A nose of tropical fruits with hints of lemon and cedar. Excellent with pasta and seafood.

Sparkling Wines

NV Prosecco Brut Fiol Bottle £33.50

A bouquet of wisteria, acacia and mature crab apple makes this an excellent glass of bubbles.

200ml Glass £ 9.90

Red Wines

Brunito Rosso Toscano – Tuscany £25.50

Fresh red fruits, predominately cherries, with violet notes, make this a delicious drink with rich game, particularly duck.

175ml Glass £6.20
250ml Glass £8.80

Primitivo della Puglia, 2017, Botromagno £36.00

A deep ruby red with a delicate scent of berry fruits. Elegant with soft, natural tannins and no oak.

Amarone della Valpolicella – 2016 £59.00

A matured and intense red. Flavours of ripe cherry and wild red berry, concluding on a note of chocolate.