

Taylor's Italian Evening
Thursday 29th February 2024
£35 per person

Primo

Arancini ai Funghi Porcini e Maionese alle Alghe –
Mushroom Arancini with Seaweed Mayonnaise (1)(3)(6)(7)(9)(12)

Zuppa di Pollo alla Siciliana della Nonna – A Broth of Chicken, Fiori Pasta,
white Beans, Parsley, shaved Parmesan (1)(7)(9)

Gamberi e Calamari Saltati con Burro all' Aglio –
Sautéed Prawns & Calamari with Garlic Butter
(2)(6)(7)(14)

All served with Bread (1)(5)(6)(7)(8)(11)(13)

Secondo

Milanese di Maiale con Salsi di Falanghina e Crema con Spinaci –
Breadcrumbs Pork Steak on a bed of Spinach & Red Onion with a White
Wine & Cream Sauce, Dauphinoise Potato (1)(3)(6)(7)(9)(12)

Filetti di Platessa alla Pizzaiola saltati in Padella –
Pan fried fillets of Plaice with a Tomato, Pepper, Olive, Tomato, Garlic &
Basil Dressing, roasted Baby Potatoes (4)(6)

Conchiglioni ripiena di Zucca con Pinoli e Salsa Formaggio – Pasta Shells
filled with roasted Butternut Squash, Oregano, Garlic, Red Onion & Red
Pepper baked in the Oven with Pine nuts and served with a Cheese Sauce
(1)(6)(7)(8)(9)

Dolce

Budino al Cioccolato e Arancia con Mandarini – Orange Chocolate Cream
with Mandarins soaked in Amara Sicilian Blood Orange Liqueur (3)(7)(12)

Sgroppino – Lemon Sorbet with Vodka, Prosecco & Mint
(3)(12)

Bigne ripieni di Crema alla Nocciola, Salsa al Caramello – Choux Buns filled
with a Hazelnut Cream, Caramel Sauce
(1)(3)(6)(7)(8)

FOR PARTIES OF 6 OR MORE A 10% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO YOUR BILL

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans
(7) Milk (8) Nuts (9) Celery & celeriac (10) Mustard (11) Sesame (12) Sulphur dioxide (13) Lupin (14) Molluscs

Italian White Wines

Pecorino Colline Pescares – Tuscany £28.50

Fragrance of lemon blossom and flavours of citrus, green apple.

Janare Falanghina del Sannio La Guardiense – Campania £33.50

Exquisite dry white with flavours of mango, melon, lychee & peach. Very ripe and floral, finishing with roses and pink grapefruit.

175ml glass £8.00

Good balance between acidity and fruit.

250 ml glass £11.50

Soave Runcaris Fattori – Veneto £37.00

This citrusy dry wine made with Garganega grapes has a perfumed mineral character, with aromas of peach and grapefruit together with lingering hints of earthy notes. Ideal with fish and shellfish.

Sparkling Wines

Fiori di Campo Prosecco Spumante £36.95

A more rounded and complex organic Prosecco with floral aromatics and delicious, subtle flavours of pear.

Prosecco Spumante Vispo Allegro 200ml Glass £ 11.00

Delicately fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents.

Red Wines

Apassimento Rosso – Puglia £32.25

Full bodied Negroamaro Merlot blend made with grapes left to dry in the sun to give a rich full flavoured red.

Montepulciano d' Abruzzo Contesa – Abruzzo £34.25

Ripe black fruit on the nose with hints of dark chocolate and spicy oak.

The palate is rich and packed with brambly flavours.

175ml Glass £8.30

250ml Glass £11.75

Primitivo di Manduria DOC – Borgo del Mandorlo – Puglia £37.00

The Borgo del Mandorlo shows the exuberant, lush side with ripe cherry and plum flavours with notes of spice and chocolate.

Amarone della Valpolicella, Fattori – 2017 Veneto £67.75

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