

**Taylor's Italian Evening**  
**Thursday 10<sup>th</sup> October 2024**  
**£35 per person**

***Primo***

Acciughi fritte con Insalata Caesar –  
Deep fried Anchovies dusted in Polenta Flour, Caesar dressed Leaves  
(3)(4)(6)(7)(10)(12)

Pate di Fegata d' Anatra liscio e Crostini –  
Smooth Duck Liver Paté with Rosemary, Olive Toast (1)(7)(12)

Zuppa di Pomodorini arrosto e Basilico –  
Roast Plum Tomato & Basil Soup, Vegetable Bruschetta (1)(6)(7)(9)

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***Secondo***

Pesce Razza fritto in padella con Salvia, Aglio e Capperi –  
Pan fried Skate with Sage, Capers & Tomatoes, roasted baby Potatoes (4)(7)(12)

Lasagne al forno con Vitello e Manzo, Pomodori e Origano –  
Sheets of Lasagne Pasta baked with a sauce of Veal & Beef,  
Tomatoes, Garlic & Oregano (1)(3)(6)(7)(9)(10)(12)

Peperoni ripieni di verdure con pasta all' Orzo salsa di Formaggio –  
Baked Red Pepper stuffed with Mushrooms, Courgettes, Aubergines, Chick  
Peas & Garlic, Orzo Pasta & a Cheese Sauce (1)(6)(7)(9)(10)

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***Dolce***

Mousse al Sicilian Limone con sciroppo di Limoncello –  
Sicilian Lemon Mousse with Limoncello Syrup (7)(12)

Mela bianco al forno con Dolcelatte e Pandoro –  
Pears poached in Marsala with golden Raisins, Italian Blue Cheese  
& toasted Sweet Bread (1)(7)(12)

Torta Caprese –  
Chocolate Orange Pudding, roast flaked Almonds, double Cream (3)(7)(8)

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

## *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.