

Taylor's Italian Evening
Thursday 6th February 2025
£35 per person

Primo

Zuppa di Porcini e Tartufo –

A rich blend of Field & Porcini Mushroom Soup with Truffle
& served with Olive Bread Croutons (1)(7)(9)

Bruschetta di Capra e Cipolla all'Aceto Balsamico –

Creamed Goats Cheese on Toast with balsamic Shallots (1)(7)(12)

N'duja Macaroni –

Macaroni baked with Tomatoes, Calabrian spicy Sausage & Parmesan (1)(7)(9)(12)

Secondo

Gamberoni saltati in Padella con Peperonata e Riso –

Shelled King Prawns cooked in a rich Red Bell Pepper, Garlic & Tomato Stew
served with Saffron Rice (2)(4)(7)(9)

Scaloppina di Vitello con Salsa di Panna e Funghi –

Escalope of Veal with a Cream, Mushroom & White Wine Sauce, roasted
Rosemary Potatoes, Tenderstem Greens (7)(9)(12)

Melanzine ripiene di Formaggio a Orzo e Salsa Verde –

Aubergine stuffed with Orzo Pasta & Mozzarella, Green Herb Pesto (1)(7)(8)(9)

Dolce

Torta di Pistacchio e Mandorle all'olio d'oliva –

Pistachio and Almond Olive Oil Cake with Honey & double Cream (3)(7)(8)

Formaggio erborinato con Mela Cotta al Forno –

Italian Blue Cheese with Honey baked Apple, golden Raisins & candied Walnuts
(7)(8)(12)

Vaso di Cioccolato con Arance rosse e Arancia Mascapone –

Pot of Chocolate with Blood Oranges, Orange Mascarpone (3)(7)

For parties of 6 or more a discretionary 10% service charge will be added 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 £36.75
Exquisite dry white with flavours of mango, melon, lychee & peach. Very ripe and floral, finishing with roses and pink grapefruit. 175ml glass £8.60
Good balance between acidity and fruit. 250 ml glass £12.30

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 £38.00
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 £37.00
Ripe black fruit on the nose with hints of dark chocolate and spicy oak. 175ml Glass £8.65
The palate is rich and packed with brambly flavours. 250ml Glass £12.40

Primitivo di Manduria DOC – Borgo del Mandorlo - Puglia £39.75
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 £73.40
A matured and intense red. Flavours of ripe cherry and wild red berry, concluding on a note of chocolate. Rich, refined and elegant.