

DESSERTS

La Scelta di Dolci dal Carrello	£6.00
Gelati Misti, Sorbets e Cassata	£5.50
Frutta Fresca dal Carrello	£7.00
Zabaglione al Marsala Minimum order - 2 persons	£9.50 pp
Crêpes Suzette Minimum order - 2 persons	£12.50 pp

SELEZIONE DI FORMAGGI

A Selection of cheese
Dolcelatte, Taleggio, Pecorino Stagionato, Parmigiano Reggiano £7.00

CAFFÉ

Espresso £2.50	Cappuccino £2.80
alla Crema £3.00	Liqueur Coffee £7.00

A 12% gratuity will be added to your bill for your convenience.
VAT included at the current rate.

All our dishes are freshly prepared with the finest ingredients and produce comes from well established suppliers. From our enquiries of them, we are able to confirm that we are not knowingly or intentionally supplying products derived from genetically modified ingredients. However, where the presence of genetically modified ingredients is identified in future, we will seek to remove them or inform our customers accordingly.

La Taverna

Restaurant

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Windsor
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Telephone: 01753 863020

La Taverna

FESTIVE RESTAURANT

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HORS D'OEUVRES

Avocado alla Caprese Avocado with Tomatoes and Mozzarella, lightly dressed.	£5.80
Prosciutto di Parma con Melone Finest Parma Ham with Melon.	£8.50
Affettato Misto Traditional selection of Italian Cured Meats with Pickle.	£8.50
Antipasto di Primizie A vegetarian Antipasto of Asparagus, marinated Aubergine and Courgettes, Roast Peppers, Avocado, Mozzarella and Tomatoes.	£8.50
Carpaccio di Tonno Fresh raw Tuna with shavings of Pecorino Cheese lightly seasoned with oil, lemon and capers.	£8.50
Cocktail di Granchio e Papaia Fresh Crab Cocktail with Papaya.	£9.60
4 Gamberoni alla Griglia con Aglio Mediterranean Prawns, pan cooked in Olive Oil, Garlic, Lemon, Parsley and Chilli if desired.	£8.60
Cocktail di Aragosta Lobster Cocktail.	£9.80
Fritto Misto di Mare Fried Squid, Whitebait and Baby Octopus.	£9.50
Asparagi Gratinati con Prosciutto Di S. Daniele Asparagus wrapped in finest Parma Ham with Parmesan cheese gratin	£8.50
All Hors d'Oeuvres served as a main course	£11.50

SOUPS AND PASTA

Please let us know your pasta preferences - we will try to accommodate you.

Zuppa Di Pesce Fish Soup	£7.00/£11.50
Minestrone di Verdure Freshly prepared traditional Vegetable soup.	£4.50/£8.50
Spaghetti All' Olio Aglio E Peperoncino Spaghetti with Garlic, Chilli, Olive Oil and Parsley.	£6.00/£11.50
Tagliolini al Pesto Genovese Fine noodles with Basil, Pine Kernels, Olive Oil and Parmesan, Potato and Fine Beans.	£6.50/£11.50
Linguine alle Vongole Veraci (in Bianco) Pasta strips with fresh wild Clams tossed in white Wine, Olive Oil, Garlic and Herbs.	£9.00/£12.80
Pappardelle All' Uccelletto Ribbons of Pasta with a Meat Ragout.	£6.50/£11.50
Ravioli Al Ripieno Di Scamorza Home made Pasta Parcels filled with Smoked Mozzarella Cheese and served in a Tomato and Basil sauce .	£6.50/£12.50
Crespelline alla Fiorentina Pancakes filled with Spinach and Ricotta, topped with Cheese Sauce and Tomatoes	£6.00/£11.50

FISH

Ippoglosso Alla Mugnaia Fresh Poached Halibut and Prawns, with Butter, White Wine, Lemon and Capers.	£18.50
Coda Di Rospo Allo Zaffarano Fresh Monkfish and Scallop with Saffron, Cream and Cherry Tomatoes.	£18.50
Sogliola alla Griglia, con salsa tartara Grilled Dover Sole with Tartare Sauce.	£28.50
Aragosta Termidor Lobster Thermidor.	£28.50
Cappesante Alfredo Scallops, wrapped in Prosciutto, and Scampi finished in Cognac and Tarragon Butter.	£18.50
Spigola al Forno con Erbe Sea Bass, oven cooked with Herbs and served, if desired, with Lemon and Parsley Butter.	£15.80

MEAT

Escalope di Vitello alla Milanese Slice of Dutch Veal in Egg and Breadcrumbs, pan cooked, with Anchovy and Capers if desired.	£12.80
Saltinbocca alla Romana Escalopes of Veal, pan cooked with Parma Ham and Sage, and finished with White Wine.	£13.50
Nodino di Vitello alla Sassi T-Bone of Veal, pan cooked with Butter, Sage and a medley of Wild Mushrooms.	£17.50
Ossobuco Alla Milanese Braised Veal served with Saffron Rice.	£14.50
Fegato di Vitello al Burro e Salvia Calves' Liver, pan cooked with Butter and Sage.	£16.50
Pulcino alla Diavola Spring Chicken, basted with a marinade of Herbs and Chilli and oven cooked.	£14.20
Petto Di Anatra All'Arancia Breast of Gressingham Duck with Orange Sauce.	£17.50
Pernice Al Forno Roast Partridge wrapped in Pancetta and oven cooked, served with Braised Endive.	£17.50
Costolettine d'Agnello con Menta e Rosmarino Cutlets from the best end of Lamb, grilled and finished in the pan with Garlic, Mint and Rosemary.	£17.50
Steak Diane Cooked at the Table (for 2 persons).	£22.90pp
Steak Tartare	£22.90
Tagliata di Manzo Grilled Loin of Scotch Beef served on a bed of Rocket, sliced at the table (for 2 persons).	£22.90pp

FRESH VEGETABLES

Spinaci	£4.00
Fagiolini	£3.00
Zucchini	£3.00
Potatoes-	
Sautéed with Onions, Boiled, New Potatoes	
Allumettes or French Fried	£3.00
Salad served as you like it	£3.50