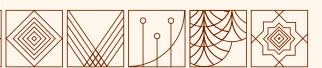
TAYOLA di famiglia



SHARING MENUS

Inspired by the country flavors of Tuscany, our Sharing Menus are crafted for convivial dining. Featuring vibrant, seasonal Italian dishes meant to be enjoyed together, they bring the spirit of Italy to every table—perfect for celebrations, gatherings, or simply savoring la dolce vita with friends and family

Available for parties of 20 or more.



If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.



SHARING MENU I

Marinated Olives, Foccacia + Zucchini Frittes served on Arrival

ANTIPASTI

Gnudi al Burro e Salvia - (Naked Balls) Spinach, Ricotta, Tomato & Basil Sauce

Carpaccio di Manzo - Thinly Sliced Beef, Capers, Rocket

Insalata di Fichi - Lettuce, Rocket, Parmesan, Roasted Pistachio & Caramelised Figs

SECONDI PIATTI

Cacciucco (Fish Stew)- Squid, Skate Wing, Prawns, Mussels, Fennel, Fregola Pasta, Tomato & Basil Sauce, Potato & Herb Bread

Panzanella- Tomato, Basil, Tuscan Bread, Capers, Olive Oil

Cotoletta alla Milanese - Veal Rib on Bone, Fresh Tonnarelli, Tomato & Basil, Parmesan

Mafalde al Tartufo e Mascarpone - Fresh Mafalde Pasta, Truffle, Mascarpone

Served with Chargrilled Tender Stem Broccoli, Bagna Cauda Sauce, Toasted Almonds & Roasted Garlic Potatoes, Thyme, Shallots

DOLCE

Torta Del Nonna Panacotta Tiramisu

£35pp



SHARING MENU 2

Marinated Olives, Foccacia + Arancini Balls served on Arrival

ANTIPASTI

Nonna's Meatballs - Homemade Meatballs (Beef & Pork), Tomato & Basil Sauce, Homemade Tuscan Bread

Insalata di Fichi - Lettuce, Rocket, Parmesan, Roasted Pistachio & Caramelised Figs

Polpo alla Griglia - Chargrilled Octopus, Chickpea Salad, Chilli Oil

SECONDI PIATTI

Panzanella - Tomato, Basil, Tuscan Bread, Capers, Olive Oil

Tonnarelli con Granchio e Aragosta - Fresh White Crab, Lobster, Lemon & Butter

Sogliola alla griglia - Whole Grilled Season Sole

Bisctecca all Fiorentina- 750g Dry Aged T-Bone Steak, Salsa Verde (Medium Rare)

Pomodoro Ripieno con Ragu - Stuffed Tomato, Risotto Rice, Fresh Basil, Tomato &

Chickpea Ragu

Served with Chargrilled Tender Stem Broccoli, Bagna Cauda Sauce, Toasted Almonds & Roasted Garlic Potatoes, Thyme, Shallots

DOLCE

Torta Del Nonna Profiterole Panacotta

£50pp