

RISTORANTI • PIZZERIE

La Tagliatella

Dove Mangiare è un Piacere





Focaccia di Recco - Uovo e tartufo

Antipasti

Focaccia di Recco - Caprino

With goat cheese and confit tomatoes.
Served with peach confit, mixed leaves and basil

Focaccia di Recco - Uovo e tartufo

With fried egg, parmigiano reggiano and black truffle pearls.
Served with peach confit and mixed leaves

Focacce liguri

Duck ham, parmigiano reggiano, goat cheese, provolone, caramelized onion, speck, pistachios and rocket

Cuore di tomino

Pastry filled with tomino cheese, guanciale, caramelized walnuts and apples and tomato jam

Provoletta

Melted provolone cheese with baked vegetables

Pane de La Tagliatella

Traditional Italian bread with tomatoes, olives and onion

6 bastoni 3 bastoni



Tartar e Carpaccio

Tartar di salmone

Served with Pergamena bread

Steak tartar italiano

Served with mustard ice cream, fried gnocchi and Pergamena bread

Carpaccio di vitellone

Beef, with parmigiano reggiano shavings

Carpaccio di vitellone pepe nero

Beef in black pepper with parmigiano reggiano shavings

Carpaccio napoletano

Fresh tomato, buffalo mozzarella, anchovies and black olive paté

Carpaccio di baccalà

Cod, with confit tomatoes, black olive oil and pistachios



Steak tartar italiano

Insalate



Insalata Tagliatella

Mixed leaves, confit tomatoes, caramelized walnuts and apples, Parma ham, ricotta and crispy parmigiano reggiano

Insalata cremoso di rullo di capra

Mixed leaves, goat cheese mousse, nutty croutons, parmigiano reggiano, pineapple, caramelized pumpkin seeds, confit tomatoes and tomato jam

Insalata basilico caprese

Mixed leaves, confit tomatoes, stracciatella cheese, pesto pearls and peach jam. Served with basil ice cream and Pergamena bread



Insalata basilico caprese



Insalata affumicata

Insalata affumicata

Mixed leaves, king prawns, salmon, cod, anchovies, shredded crab and confit tomatoes

Insalata di tortino al parmigiano

Mixed leaves, parmigiano terrine, confit tomatoes, caramelized pear, duck ham and parmigiano reggiano shavings

Insalata de foie e prosciutto d'anatra

Mixed leaves, foie, duck ham, goat cheese, confit tomatoes, artichokes, toasted pine nuts on a bed of pierina and pesto

Condimenti e Vinagrette

- Honey and pistachio vinaigrette
- Mango and basil vinaigrette
- Traditional dressing
- Balsamic aceto



Selezione di carne

Lomo Cosenza

Pork tenderloin on Genovese focaccia with campanelle and Cosenza sauce

Lomo al pepe

Pork tenderloin garnished with creamy rigatone

All our scaloppine, entrecot and controfiletto are served with garnish.

Scaloppine

Pork tenderloin

Entrecot

Beef

Controfiletto

Beef sirloin

Sauces

• Trastevere

Creamy spiced sauce featuring 21 herbs

• Roquefort

• Pepe nero

• Foie e Oporto

• Pepe verde

• Reggio Emilia

Cream, mushrooms and cheese

Controfiletto with Trastevere sauce



Risotto Mare monte

Gratinati e Risotto

Cannelloni

Beef and pork, béchamel sauce and cheese

Lasagna tradizionale

Beef and vegetables

Parmigiana

Baked aubergine, tomato, mozzarella and grana padano

Risotto Iberico

Cream, vegetables, pine nuts and iberian pork products

Risotto Magret y tartufina

Duck breast and black truffle in a cream sauce

Risotto Mare monte

Cream, king prawns and mushrooms





Le Pizze



Véneto

Tomato, mozzarella, gruyère, goat cheese, speck, confit tomatoes and pesto

Costa bianca

Mozzarella, aubergine, tomino cheese, zucchini, Parma ham, poached onions and honey

Rustica

Cherry tomato, mozzarella, mushrooms, artichokes and tuna fish

Caprina

Tomato, mozzarella, goat cheese, duck ham, confit tomatoes and basil

Tartufo e guanciale

Mozzarella, black truffle cream, guanciale, egg, provolone, mushrooms and basil

Al parmigiano

Tomato, mozzarella, shavings of parmigiano reggiano, bacon, taleggio cheese and basil

Borgo romano

Tomino cheese, guanciale, caramelized walnuts and apples, and tomato jam

Salmonata genovese

Mozzarella, pesto, salmon, confit tomatoes, ricotta, Taggiasca olives, rocket and honey

Tartufi e funghi

Black truffle cream, mushrooms and assorted cheeses

Tagliatella

Pesto, onion, pepper, mushrooms, taleggio cheese, bacon and spinach

4 formaggi

Tomato, mozzarella, grana padano, gorgonzola and emmental

Melanzana

Tomato, mozzarella, caramelized aubergine, parmigiano reggiano, honey and Balsamic cream

Di foie

Tomato, mozzarella, foie, duck ham, taleggio cheese, mushrooms, confit tomatoes, and caramelized onion

4 stagioni

Tomato, mozzarella, mushrooms, prawns, guanciale and boiled ham

Strabuona

Mozzarella, fresh tomato, bacon, grana padano, boiled ham, onion and a touch of honey

7 formaggi

Tomato, mozzarella, gruyère, taleggio, pecorino sardo, gorgonzola, buffalo mozzarella and parmigiano reggiano

Valpadana

Tomato, mozzarella, spinach, assorted cheeses, Parma ham and Balsamic cream

Bismark

Tomato, mozzarella, boiled ham and egg

Pepperoni piccante

Tomato, mozzarella and spicy salami from Calabria

Prosciutto

Tomato, mozzarella and boiled ham

Garda

Tomato, mozzarella, boiled ham and mushrooms

Tropicale

Tomato, mozzarella, boiled ham, pineapple and speck

Tonno

Tomato, mozzarella and tuna fish

Tricolore

Tomato, mozzarella, stracciatella cheese, confit tomatoes, pesto pearls and basil oil

Altre Specialità

Calzone al prosciutto

Tomato, mozzarella, Gruyere, boiled ham, egg, peppers, onion and spices

Calzone toscano

Tomato, mozzarella, Gruyere, taleggio cheese, aubergine, Balsamic cream, speck and parmigiano reggiano shavings

Pizza dei bambini

Margherita

Tomato and mozzarella

Prosciutto

Tomato, mozzarella and boiled ham

Prosciutto e funghi

Tomato, mozzarella, boiled ham and mushrooms



Pizza Costa bianca

Pasta Tradizionale

Lunga



TAGLIATELLE



TAGLIERINE



PAPPADELLE
AL PEPE NERO



SPAGHETTI

Corta



FUSILLI ROSSI



GARGANELLI
ALL'UOVO



TROFIE



GNOCCHI
DI PATATA



MACCHERONI
TRADIZIONALI



RIGATONE



CAMPANELLE



Tagliatelle Trapanese



Choose among one of our unique pastas and combine it with one of our artfully crafted sauces



Ragù antico

Pork sausage, stracciatella cheese, tomato, pesto pearls and basil oil

Diavolo rosso

Spicy Calabrese Nduja, mushrooms, peas and tomato

Trapanese

Pesto rosso, cherry tomatoes, guanciale, basil, pine nuts and Taggiasca olives

4 formaggi

Peperoncino e gamberi

Garlic, olive oil, prawns and chilli

Mandorlata

Creamy mushroom and almond sauce

Amatriciana

Tomato, guanciale and onions

Alla norma

Tomato, ricotta, aubergine and tomato jam

Tartufo al parmigiano

Cream sauce with black truffles, parmigiano reggiano and fried egg

Calabrese

Confit tomatoes, grana padano, toasted pine nuts, balsamic onions, garlic and basil

Tartufo e funghi

Cream, mushrooms and truffle

Carbonara

Salame e mascarpone

Creamy mascarpone with iberian pork products, pine nuts and spinach

Pesto

Basil, pine nuts and parmigiano reggiano

Rustica

Bacon, black olives, tomato, basil, onion and grana padano

Noci e gorgonzola

Walnuts and gorgonzola

Casalinga

Pork sausage, tomato, cheeses, basil, mushrooms and pine nuts

Bolognese

Pesto rosso panna

Cream, sun-dried tomatoes, pine nuts, cheese and walnuts



Pasta Ripiena



SORRENTINO
Parmigiano and iberic
pork ham



MEZZALUNA
Goat cheese and
bacon



FARFALLE
Three cheeses and
bolognese mortadella



AGNOLOTTI
Foie



RAVIOLI
Meat



TRIANGOLI
Gorgonzola and
pears



TORTELLINI
Roast beef



**TORTELLONE
CAPRESE**
Mozzarella, tomato and
basil



**RAVIOLI NERO
DI SEPIA**
Ricotta and
vegetables



CUORE DI ZUCCA
Pumpkin and ricotta



Tortellini Diavolo rosso



Choose among one of our unique pastas and combine it with one of our artfully crafted sauces



Ragù antico

Pork sausage, stracciatella cheese, tomato, pesto pearls and basil oil

Diavolo rosso

Spicy Calabrese Nduja, mushrooms, peas and tomato

Trapanese

Pesto rosso, cherry tomatoes, guanciale, basil, pine nuts and Taggiasca olives

4 formaggi

Peperoncino e gamberi

Garlic, olive oil, prawns and chilli

Mandorlata

Creamy mushroom and almond sauce

Amatriciana

Tomato, guanciale and onions

Alla norma

Tomato, ricotta, aubergine and tomato jam

Tartufo al parmigiano

Cream sauce with black truffles, parmigiano reggiano and fried egg

Calabrese

Confit tomatoes, grana padano, toasted pine nuts, balsamic onions, garlic and basil

Tartufo e funghi

Cream, mushrooms and truffle

Carbonara

Salame e mascarpone

Creamy mascarpone with iberian pork products, pine nuts and spinach

Pesto

Basil, pine nuts and parmigiano reggiano

Rustica

Bacon, black olives, tomato, basil, onion and grana padano

Noci e gorgonzola

Walnuts and gorgonzola

Casalinga

Pork sausage, tomato, cheeses, basil, mushrooms and pine nuts

Bolognese

Pesto rosso panna

Cream, sun-dried tomatoes, pine nuts, cheese and walnuts





La Tagliatella



At La Tagliatella, the experience; the authenticity and the passion for the Italian cuisine, are served in our dishes.

The produce we use in our dishes is **rigorously selected** to ensure we offer traditional cuisine based on products from protected designations of origin (PDO), such as Parmigiano Reggiano, buffalo mozzarella, Parma ham and Calabrese salami, transporting you on a journey to the heart of Italy thanks to our generous gastronomy that's full of character.





Dolci artigianali



Dolce Sapore Amalfitano

Cannoli, lemon cream and
a crunchy cookie with
Rocher chocolate mousse



Cioccofondente

Mascarpone cream with
melted chocolate, cake and
chocolate crisp



Croccantino

A crunchy almond and pine nut
base with Rocher chocolate mousse,
melted chocolate, your choice
of ice cream and chocolate cake



Caffè gustoso

Coffee with chocolate truffles
and a mini tiramisu



Crepe

Filled with vanilla biscotto
ice cream



**Cheesecake de
La Tagliatella**



Tutto cioccolato

With your choice of ice cream



Bocconcino

Fresh cheesecake with egg yolk
and syrup custard



Tiramisú



Tarta Rocher



**Coppa fior di latte
al cioccolato fuso**

Hot chocolate cream with
mascarpone ice cream



Sorbetto al limone



Trufas al cioccolato

3 units 5 units



I nostri gelati

Our passion for the freshest and most flavorful ingredients is behind our mouthwatering selection of *gelati*.

Made with authentic Italian craftsmanship for you to enjoy them in the true classic style with one or two scoops in a glass.

Coppa al gusto

1 scoop 2 scoops

Sapori

- Vanilla biscotto
- Nocciola (hazelnut)
- Mandarino
- Chocolate
- Fior di latte
- Strawberry and red fruit
- Coconut

La Tagliatella

www.latagliatella.pt

We are happy to provide our customers with information on the content of any ingredients that may cause food allergies or intolerances.