



FORCHETTA
T D H
TDH Menu

Antipasti



Arancini di Riso con Provolone

Carnaroli rice balls with provolone cheese, tomato & chili and lemon salsa Verde (2,10)

Caprese Con Mozzarella di Bufala e pesto di basilico Piccante

Heirloom Tomato & Bufallo Mozzarella, extra virgin olive oil & basil pesto (2)

Carpaccio di Bresaola

Air-dried salted beef, mustard cream, toasted walnuts and rocket salad, parmesan shavings.

Minestrone di Verdure

Homemade Tuscan style vegetable soup with borlotti beans, lentils and chickpeas.

Secondi



6oz Fillet of Irish Beef

Roast garlic & herb mash, green peppercorn jus (2)

Suprema Di Pollo

Pan-seared Supreme of Chicken, truffle mash potatoes, sage and porcini cream sauce (2,4)

Trancio di Salmone

Fillet of Salmon with pancetta, clams, shallots and citrus butter sauce (2,3,4,9,13)

Gnocchi di Rapa rossa

Beetroot & Goats cheese Gnocchi with roasted walnut sauce & baby spinach (V) (2,4,5,6,10)

Pizza "Taormina"

Buffalo mozzarella cheese, cherry tomatoes, rocket leaves, Parma ham, shaved parmesan and olive oil (2,10)

Dolce



Tiramisu

Espresso coffee, soaked sponge, coffee liquor and sweet Mascarpone cream (1,2,5,6,10)

Gnocchi di Nutella

Nutella Gnocchi with cinnamon and lemon dust, warm chocolate dip and Vanilla Ice-Cream. (2,5,6,10)

Panna Cotta

Blackberry flavored cooked cream with mango coulis, meringue & biscotti (1,2,5,6,10)

Gelato e Sorbetto

Selection of Homemade Italian Ice cream and Sorbets (2,6,10)

Contorni



Rucola

Rocket & parmesan salad, balsamic vinegar I.G.P. (2, 4)

Patatine Fritte

Home cut chunky chips (10)

Verdure al Vapore (v)

Roast seasonal vegetables

Tell us what you're allergic to

1 Peanuts 2 Dairy 3 Shellfish 4 Sulphites 5 Tree nuts 6 Eggs 7 Soy 8 Sesame
9 Fish 10 Gluten 11 Mustard 12 Celery 13 Molluscs 14 Lupin

(B) = Barley (W) = Wheaten

And we will tell you what you can eat.