

# Cucina Italiana by Korsan

## to start...

### Bruschetta

crispy toasted bread topped with a rich black olive tapenade and fresh tomato salsa

### Panzanella Salad

a classic Italian bread salad with ripe tomatoes, crisp cucumbers, red onions, and fresh basil, tossed in a light vinaigrette

### Stuffed Olives

plump olives filled with a savoury stuffing

### Homemade Focaccia

soft, freshly baked Italian bread with a golden crust, infused with olive oil and herbs

## the main event...

a choice of...

### Beef Cheek Ragu Tagliatelle

slow-cooked beef cheek ragu, rich and tender, served over fresh tagliatelle and finished with parmesan shavings

or

### Spaghetti Puttanesca (v)

a bold and tangy classic with tomatoes, olives, capers, garlic, and chilli, tossed with spaghetti and finished with parmesan shavings

## to finish...

### Tiramisu

a classic Italian dessert with layers of espresso and liqueur-soaked sponge, creamy mascarpone, and a dusting of cocoa

*minimum 4 persons per order*

£42 per person

# Korsan

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