

A Taste of Calabria

23rd of February-10th of March

The Head Chef of La Terrazza-Chiara Guerra has started her career 16 years ago and graduated from Cordon Bleu school in 2013. She began to work in the family owned hotel in Calabria where she stayed for two years after moving to 5* Castel Monastero resort in Tuscany. She has moved to London in 2016 and worked with many famous chefs such as Gordon Ramsay and 5* hotels such as Westbury, Baglioni and Bulgari. Since March 2022 she joined La Terrazza kitchen as a Head Chef to elevate the unique experience of the authentic Italian cuisine.

Together with our Executive Chef Raffaele, she will showcase best of produce of Calabria at La Terrazza's kitchen to be enjoyed during cold months in London.



Calabria Specials Menu

STARTERS

TRIS BRUSCHETTA CALABRESE £12

Trio of bruschetta: aubergine, nduja and neonata fish

POLPETTE DI MELENZANE CON BASILICO E DATTERINO £12

Aubergine croquette with basil and datterini sauce

TORTINO DI PATATA CON SARDE E CIPOLLOTTO DI TROPEA £18

Flan with sardines, potatoes and caramelised onions from Tropea

MAINS

FILEJA CON SUGO DI CARNE DI VITELLO £22

Calabrian homemade Fileja pasta with slow cooked tomato sauce and veal

BACCALA CON CIAMBOTTA E POLVERE DI LIQUIRIZIA £24

Cod cooked with aubergine, courgette, pepper and powder of liquorice

SPAGHETTI CA' MUDDICA £19

Spaghetti with garlic, parsley, nduja and bread crumbs

DESSERTS

PANNA COTTA ALLA LIQUIRIZIA E CROCCANTE DI MANDORLA £9

Panna cotta with liquorice e crunchy of almonds

BAVARESE AL BERGAMOTTO £9

Bergamot orange bavarese



Please advise us of any allergies, intolerances or dietary requests.
A discretionary service charge of 13% will be added to the bill.