



Jacob Kenedy - Bocca Di Lupo

TAGLIATA

- 800g of steak
- Butter
- Rosemary oil
- Parmesan
- Balsamic Vinegar
- Rocket salad

Tagliata just means 'sliced' – a steak which is sliced when grilled. Sometimes, they are served plain – other times, with porcini mushrooms, or asparagus, or butter and sage, or rocket & tomato.

At any rate, at Bocca di Lupo we buy whole sirloins of 28-day aged British rare breed beef, and cut them into whopping 800g steaks 'for 2', though they are big enough probably for 3 and serve with rocket salad on the side, everything garnished with rosemary oil, balsamic vinegar and parmesan shavings.