

BREAD & NIBBLES

GREEN OLIVES 3.5

BASKET OF BREAD 3.5 **VG**

SMOKED ALMONDS 3.5 **N**

FOCACCIA PUGLIESE 5 **V D**

focaccia bread with tomatoes and olives

STARTERS

BURRATA 10

Creamy mozzarella with fresh peppers **V GF**

TAGLIERE PUGLIA & ROMAGNA 13

Apulian cured meat & cheeses with fig jam

PARMIGIANA 9

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella and baked in the oven **V**

FAVE E CICORIE 7.5

Broad bean puree, wild chicory & toasted bread **V VG D**

POLPO A PIGNATU 11 **D**

braised Mediterranean octopus, potatoes and toasted bread

SIDES (or starters, please specify)

INSALATA CAPRESE 7 **V GF**

tomato & mozzarella fiordilatte salad

INSALATA MISTA 4.5

Mixed leaf salad **V VG GF D**

INSALATA CIPOLLA E POMODORO 5.5

tomato & onion salad **V VG GF D**

PATATE ARROSTO 5.5 **V VG GF D**

roasted potatoes, olive oil & rosemary

If you have any allergies or intolerances please speak to a member of staff.

PASTA

Current special

PACCHERI AL RAGU DI MARE 14.5 **D**

whole wheat short pasta with seafood ragu

MARITATI CON LE POLPETTE 12 typical fresh pasta served with tomato sauce, homemade meatball and ricotta cheese

ORECCHIETTE & CIME DI RAPE 13.5

signature Apulian pasta with turnip tops. Spicy. **V VG D**

SPAGHETTI ALLE COZZE 12.5

spaghetti with mussels & cherry tomatoes

GNOCCHETTI VONGOLE E BASILICO 13

Homemade gnocchi served with a clam and basil sauce

PEPATA DI COZZE 13.5 **D GF**

Peppered Steamed Mussels Recipe of Puglia
**perfect match with our Taranta craft beer*

OTHER MAINS

TAGLIATA DI MANZO 21 **GF** sliced flank steak served with rocket salad and parmesan shavings

GRIGLIATA DI PESCE 23 **GF D** Grilled seafood - prawns, cuttlefish and swordfish

FILETTO ORATA 14.5 **N**

pistachio gratin seabream fillet, layered potatoes

Any pasta dish can be done with a GF option

V – Vegetarian **VG** – Vegan

GF - Gluten Free **D** – Dairy free

N - Contains Nuts

Head Chef: Annarita Inguscio

PIZZA

NONNA MARIA 13 mozzarella, artichokes, capocollo

BOLOGNA 12 N mozzarella, smoked scamorza, crumbed pistachio, parmesan shavings, topped with mortadella

SALMONE E GAMBERETTI 13 mozzarella, smoked salmon, prawns and burrata

LECCESE 13 smoked scamorza, mozzarella, heritage yellow tomatoes, "friarelli" and buffalo mozzarella on top **V**

CICORIELLA 12.5 V mozzarella, tomato, heritage yellow tomatoes, wild chicory and celine olives

TERRA ROSSA 13
tomato, mozzarella, bresaola cured meat, sausage, grana cheese & rocket

EMILIANA 12 mozzarella, tomato, parma ham, parmesan shavings topped with rocket

MARGHERITA 8.5 mozzarella, tomato sauce and basil **V**

DIAVOLA 11 mozzarella, tomato sauce, spicy salami and nduja

CAPRICCIOSA 13 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

4 FORMAGGI 12.5 mozzarella, scamorza, emmenthal, gorgonzola **V**

NAPOLI 11 mozzarella, tomato sauce, anchovies, capers and black olives

ORTOLINO 12.5 mozzarella, smoked scamorza, goat cheese, onions, roasted peppers, black olives topped with rocket **V VG*(ask staff)**

3 courses SET MENU £28

complimentary glass of prosecco included

Burrata V GF

(Creamy mozzarella with fresh peppers)

Parmigiana V

(fried aubergines layered with tomato and mozzarella, oven baked)

Polpo a pignatu D

(braised Mediterranean octopus & potatoes)

Fave e cicorie V VG D

(Broad bean puree, wild chicory & toasted bread)

Ciciri e Tria V VG D

(long stripes of fresh pasta with chickpeas)

Spaghetti alle cozze

(fresh chitarra spaghetti with mussels & fresh tomatoes)

Filetto orata N

(pistachio gratin seabream fillet, layered potatoes)

Pizza Terrarossa

(tomato, mozzarella, bresaola cured meat, sausage, grana cheese & rocket)

Tiramisu V

Torta Pasticciotto V

signature Salento pastry filled with custard

Chocolate Souffle V

Lemon Sorbetto V GF

Any of the SET MENU dishes can be ordered separately