



BREAD & NIBBLES

GREEN OLIVES 3.5

BASKET OF BREAD 3.9 **VG**

SMOKED ALMONDS 3.5 **N**

FOCACCIA PUGLIESE 4.9 **V VG D**

focaccia bread with tomatoes and olives

GLUTEN FREE BREAD 4.5

STARTERS

BRUSCHETTA CLASSICA 6.9 **V VG D**

Toasted homemade bread with fresh torpedino tomatoes & garlic olive oil

FAVE E CICORIE 8.9 **V VG D**

Broad bean puree, wild chicory & toasted bread

NEW CARPACCIO DI CARNE 11.90 **GF**

Beef carpaccio served with a fresh tomato, rocket & parmesan salad

BURRATA 10.90 **V GF N**

Creamy mozzarella with fresh roasted peppers

PARMIGIANA 8.9 **V**

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

POLPO A PIGNATU 10.9 **D**

braised Mediterranean octopus, potatoes and toasted bread in a black pepper sauce

TAGLIERE PUGLIA & ROMAGNA 12.9

Apulian cured meat & cheeses with fig jam

SIDES (or starters, please specify)

NEW CAPRESE CON BUFALA 8 **V GF**

tomato & buffalo mozzarella salad

INSALATA MISTA 5.5 **V VG GF D**

Mixed leaf salad, tomatoes and cucumber

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

PASTA & RISOTTI

NEW GNOCCHI MARE & PESTO 16

Homemade gnocchi with clams, prawns, pistachio and pecorino cheese pesto

PACCHERI AL RAGU DI MARE 14.9 **D**

signature Terra Rossa pasta with minced octopus, "a seafood bolognese".

NEW PAPPARDELLE & CINGHIALE al NEGROAMARO 15.5

Fresh long egg pasta with wild boar ragu cooked with Negroamaro wine

MARITATI & POLPETTE 13,9 Apulian fresh mixed Grano Arso pasta with homemade meatballs, tomato sauce & ricotta cheese

ORECCHIETTE & CIME DI RAPE 13.9 **V VG D**

signature Apulian pasta with turnip tops. Spicy & bitter.

GRANO ARSO 14.5 **VVG D**

signature Apulian pastas with heritage yellow tomatoes, black olives and broccoli puree

RISOTTO AI FRUTTI DI MARE 16.9 **GF**

seafood risotto (clams, prawns, cuttlefish, mussels)

RAVIOLI & ASPARAGI 15,5 **VN** fresh pasta

filled and dressed with asparagus and almonds

MEAT & FISH

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

FILETTO DI ORATA 16.9 **N** Pistachio gratin seabream fillet served on layered potatoes

Head Chef: Annarita Inguscio

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

Please ask for our specific Gluten Free menu

V – Vegetarian **VG** – Vegan

GF - Gluten Free **D** – Dairy free **N** - Contains Nuts



PIZZA

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

NEW **REGINA MARGHERITA** 11 **V** buffalo mozzarella, tomato sauce and basil

DIAVOLA 11 mozzarella, tomato sauce, spicy salami and nduja

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

CIME DI RAPE & SALSICCIA 12.9 mozzarella, sausages & turnip tops
(no tomato, please ask if you'd like it)

NEW **CONTADINA** 12.9 **V VG** pumpkin puree, roasted peppers, aubergines & courgettes
(no mozzarella, please ask if you'd like it)

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

TERRA ROSSA 13.5 tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

EMILIANA 12.5 mozzarella, tomato sauce, Parma ham, parmesan shavings topped with rocket

CAPRICCIOSA 12.9 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

4 FORMAGGI 12.5 mozzarella, scamorza, emmenthal, gorgonzola **V**
(no tomato sauce, please ask if you'd like it)

ORTOLINO 12.5 mozzarella, smoked scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket **V**

NEW **PORCINI & SPECK** 12.9 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

SET MENU

3 COURSES

£ 29

**WITH A COMPLIMENTARY
GLASS OF PROSECCO INCLUDED**

BURRATA

Creamy mozzarella with fresh peppers **V GF**

FAVE E CICORIE

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

PARMIGIANA

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

ORECCHIETTE DI GRANO ARSO **V VG D**

signature Apulian pasta with heritage yellow tomatoes, black olives and broccoli puree

PIZZA TERRA ROSSA

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

FILETTO DI ORATA **N**

Pistachio gratin seabream fillet served on layered potatoes

PANNACOTTA **GF**

chocolate, caramel, fig, maple syrup

CHOCOLATE SOUFFLE

Homemade hot chocolate souffle

TIRAMISU

homemade mascarpone cheese, savoiardi biscuits & coffee