

Ask about our **CHRISTMAS MENU**  
organise your party here with our **3 COURSES SET MENU FOR £31**

## BREAD & NIBBLES

**GREEN OLIVES** 3.5

**HOMEMADE BREAD** 3.9 **VG**

**SMOKED ALMONDS** 3.5 **N**

**TARALLINI** 3.5 **V VG D**

**FOCACCIA PUGLIESE** 4.9 **V VG D**

focaccia bread with tomatoes and olives

## STARTERS

**BRUSCHETTA CLASSICA** 6.9

Toasted homemade bread with fresh tomatoes & garlic olive oil **V VG D**

**FAVE E CICORIE** 8.9

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

**CARPACCIO DI CARNE** **GF** 11.90

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

**NEW**

**PANZEROTTI SALENTINI** 7.50 **V**

Fried potatoes & pecorino cheese croquette

**BURRATA** 10.90 **V GF N**

Creamy mozzarella & fresh roasted peppers

**PARMIGIANA (starter)** 8.9 **V**

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella

**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

**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 **V**

**VG GF D**

tomato & onion salad

**PATATE ARROSTO** 5.5 **V VG GF D**

roasted potatoes, olive oil & rosemary

## PASTA & RISOTTI

**GNOCCHI MARE & PESTO** 16

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

**PACCHERI AL RAGU DI MARE** 15.5 **D**

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

**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

**ORECCHIETE & CIME DI RAPE** 13.9

signature Apulian pasta with turnip tops. Spicy & bitter. **VVG D**

**GRANO ARSO** 14.5 **VVG D**

Apulian fresh mixed Grano Arso pasta with heritage yellow tomatoes, black olives and broccoli puree

**RISOTTO AI FRUTTI DI MARE** 16.9

seafood risotto (clams, prawns, cuttlefish, mussels) **GF**

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

fresh pasta filled and dressed with asparagus and almonds

## OTHER MAINS

**LARGE PARMIGIANA** 14.9 **V**

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella

**FILETTO DI ORATA** 16.9 **N GF**

Pistachio gratin seabream fillet served on layered potatoes

**POLLO MPANATU**

"MAMMA TETTA" 14.9 **NEW**

fried crumbed chicken breast served with mix salad

## PRE-THEATRE MENU

### 2 COURSES + COFFEE OR TEA

(MONDAY TO FRIDAY)  
(FROM 4,30 PM TO 6,45)

£ 19,50

**INSALATA MISTA** **V VG GF D**

Mixed leaf salad, tomatoes and cucumber

**BRUSCHETTA CLASSICA** **V VG D**

Toasted homemade bread with fresh cherry tomatoes

**FAVE E CICORIE** **V VG D**

Broad bean puree, wild chicory & toasted bread

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**MARITATI & POLPETTE**

Apulian fresh pasta with homemade meatballs, tomato sauce & ricotta cheese

**LARGE PARMIGIANA** **V**

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella

**PIZZA COTTO & FUNGHI**

tomato sauce, mozzarella, fresh mushrooms & cotto ham

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**ANY COFFEE OR TEA**

## LUNCH MENU

### 2 COURSES

£15,50

(MON TO FRI)

Guest Wine, pale rose' Danze della Contessa, from Nardo' -Puglia  
(btl £ 21 175ml £6,30 250ml £7,90) Cantine Bonsegna

**V - Vegetarian VG - Vegan GF - Gluten Free D - Dairy free N - Contains Nuts**

Please ask for our specific **Gluten Free** menu

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## PIZZA

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

**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)

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

**CICORIELLA 12.5** **V** mozzarella, tomato sauce, heritage yellow tomatoes, chicory and celline 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** **V** mozzarella, scamorza, emmenthal, gorgonzola  
(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**

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

## DESSERTS

**TIRAMISU 6.9** **V**  
homemade mascarpone cheese, savoiardi biscuits & coffee

**CHOCOLATE SOUFFLE 6.9** **V**  
Homemade hot chocolate souffle

**SORBETTO 5** **GF V**  
Lemon, zesty, fresh and creamy – perfect to cleanse the palate

**TORTA PASTICCIOTTO 6.9** **V**  
Signature Salento pastry cake filled with custard

**MILLEFOGLIE ALLE FRAGOLE 7.5** **V**  
millefeuille with mascarpone cheese & strawberries

**SEMIFREDDO AL PISTACCHIO** **V GF 6.9**  
homemade pistacho mousse

**ICECREAM 6** **V**  
(Vanilla **GF**, Pistachio **GF**, Chocolate **VG**)

**MIXED CHEESE 12** **V**  
selection of Italian cheese

**TARTUFO DI PIZZO 7.5** **GF V**  
signature Calabria chocolate & hazelnut icecream

**PANNACOTTA 6.9** **GF V**  
chocolate, caramel, fig, maple syrup

**SEMIFREDDO NOCCIOLA** **GF VDN 7.5**  
Hazelnut mousse perfect for Vegetarian, Gluten Free and Dairy free

**GLUTEN FREE MENU  
AVAILABLE WITH PASTA,  
PIZZA, STARTERS,  
DESSERTS AND BEERS**



## SET MENU

3 COURSES

**£ 29**

WITH A COMPLIMENTARY  
GLASS OF PROSECCO INCLUDED

### BURRATA **V GF**

Creamy mozzarella with fresh peppers

### FAVE E CICORIE **V VG D**

Broad bean puree, wild chicory & toasted bread

### PARMIGIANA **V**

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella

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### 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

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#### PANNACOTTA **GF V**

chocolate, caramel, fig, maple syrup

#### CHOCOLATE SOUFFLE **V**

Homemade hot chocolate souffle

#### TIRAMISU **V**

homemade mascarpone cheese, savoiardi biscuits & coffee

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