

GLUTEN FREE MENU

Please specify to the staff if you are intolerant or coeliac

Please allow extra time for GF dishes, safety is our priority

BREAD & NIBBLES

GREEN OLIVES 3.5

GLUTEN FREE BREAD 4.5

STARTERS

FAVE E CICORIE 8.9 V VG D

Broad bean puree, wild chicory

BURRATA & ZUCCA 10.90 V N

Fresh and stretched-curd cheese with a very soft and creamy texture served with pumpkin puree, amaretto biscuit, toasted almonds

POLPO A PIGNATU 10.9 D

braised Mediterranean octopus, potatoes in a black pepper sauce

CAPRESE CON BUFALA V 8.9

Buffalo mozzarella & fresh tomato salad

CARPACCIO DI CARNE 11.90

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



PASTA GLUTEN FREE & RISOTTI

PACCHERI AL RAGU DI MARE 17.5 D

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

RAGU CINGHIALE AL NEGROAMARO 17.5

Gluten free paccheri with wild boar ragu cooked in a Negroamaro wine and tomato sauce D

ORECCHIETTE GF & CIME DI RAPA 16 V VG D

signature Apulian dish with turnip tops. Spicy & bitter.

ORECCHIETTE GF "GRANO ARSO" 16.5 V VG D

Gluten free pasta with heritage yellow tomatoes, black olives and broccoli puree

RISOTTO AI FRUTTI DI MARE 17.5

Seafood risotto (clams, prawns, cuttlefish, mussels)

OTHER MAINS

PEPATA DI COZZE CON FILETTO DI

ORATA 16.9 **NEW**

Mussels & seabream casserole in a white wine and herbs sauce

BOMBETTE SALENTINE 15.5 N **NEW**

Oven baked pork rissoles, each of them filled with:

parma ham grana & rocket, cheese & spicy salami, truffle & caciocavallo cheese, blue cheese & walnuts, served with dressed mix salad

GF PIZZA

MARGHERITA 13.4 mozzarella, tomato sauce and basil V

DIAVOLA 17.20 mozzarella, tomato sauce, spicy salami and nduja

NAPOLI 15.5 mozzarella, tomato sauce, anchovies, capers and black olives

CONTADINA 17.4 V VG tomato sauce, roasted peppers, aubergines & courgettes (no mozzarella, please ask if you'd like it)

TERRA ROSSA 18.4

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

EMILIANA 17.5 mozzarella, tomato sauce, Parma ham, parmesan shavings topped with rocket

4 FORMAGGI 17.5 mozzarella, scamorza, emmenthal, gorgonzola V (no tomato sauce, please ask if you'd like it)

PORCINI & SPECK 18 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

SIDES (or starters, please specify)

PECORINO & PERA SALAD 7 V

Pecorino cheese from Puglia, pear and green leaves salad.

INSALATA MISTA 5.5 V VG D

Mixed leaf salad, tomatoes and cucumber

INSALATA CIPOLLA E POMODORO 5.5

tomato & onion salad V VG D

PATATE ARROSTO 5.5 V VG D

roasted potatoes, olive oil & rosemary

GF DESSERT MENU

SORBETTO 5

Lemon sorbet

SEMIFREDDO AL PISTACCHIO 7.5 V N

homemade pistachio mousse

ICECREAM 6

(Vanilla VG pls specify, Pistachio, Chocolate D VG)

MIXED CHEESE 12 V

selection of Italian cheese

PANNACOTTA 6.9 V

chocolate, caramel, fig, maple syrup

GLUTEN FREE BEER

PERONI £5.50

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

V – Vegetarian VG – Vegan

D – Dairy free N - Contains Nuts

