

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

CARPACCIO DI POLPO 10.9 **D** NEW

Marinated octopus carpaccio

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 ZUCCA & FUNGHI 16

Pumpkin & mushrooms risotto, with a caciocavallo cheese fondue

OTHER MAINS

COSTATA DI MANZO 26 **D**

Hereford 10 Oz Ribeye Steak served with "friggirelli" (padron peppers) and roasted potatoes.

BOMBETTE SALENTINE 15.5 **N**

Oven baked pork rissoles, each of them filled with:
cheese & spicy salami, truffle & caciocavallo cheese, blue cheese & walnuts, served with dressed mix salad

GF PIZZA

CAPOCOLLO & CARCIOFI 16 mozzarella, tomato sauce, capocollo di Martina Franca (Apulian cured meat), artichokes & sundried tomatoes

MARGHERITA 12 **V** mozzarella, tomato sauce, basil

REGINA MARGHERITA 14 **V** buffalo mozzarella, tomato sauce and basil

DIAVOLA 15.5 mozzarella, tomato sauce, spicy salami and nduja

NAPOLI 14.5 mozzarella, tomato sauce, anchovies, capers and black olives

CONTADINA 16.5 **V (VG pls specify)**

tomato sauce, roasted peppers, aubergines & courgettes, mozzarella

PIZZA AL TARTUFO 17 **V** mozzarella, caciocavallo cheese, truffle carpaccio

TERRA ROSSA 16.5

tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

EMILIANA 16.5 mozzarella, tomato sauce, Parma ham, parmesan shavings, rocket.

CAPRICCIOSA 16.5 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

4 FORMAGGI 16.5 mozzarella, scamorza, emmenthal, gorgonzola **V**

(no tomato sauce, please ask if you'd like it)

ORTOLINO 16.5 mozzarella, scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket **V**

PORCINI & SPECK 16.5 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

MARI E MONTI 17 mozzarella, porcini mushrooms, sausages, king prawns

(no tomato sauce, please ask if you'd like it)

SIDES (or starters, please specify)

ELISA SALAD 7.5 **V N**

Avocado, mozzarella, tomatoes, walnuts, baby leaves.

INSALATA MISTA 5.5 **V VG D**

Mixed leaf salad, tomatoes and cucumber

PATATE ARROSTO 5.5 **V VG D**

roasted potatoes, olive oil & rosemary

GF DESSERT MENU

CHOCOLATE SOUFFLE 6.9**V**

Homemade hot chocolate souffle with a scoop of vanilla ice cream

AFFOGATO 6.5 **V (VG& D pls specify)**

Vanilla ice cream topped with espresso

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

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

