

BREAD & NIBBLES

GREEN OLIVES 3.5

HOMEMADE BREAD 4.5 **V VG D**

TARALLINI 3.5 **V VG D**

TRIS DI FOCACCE 5.9 **V VG D** **NEW**

focaccia bread with tomatoes, black olives and rosemary.

STARTERS

BRUSCHETTA CLASSICA 6.9

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

FAVE E CICORIE 8.9 **V VG D**

Broad bean puree, chicory & toasted bread

CARPACCIO DI CARNE 11.90 **GF**

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

PANZEROTTI SALENTINI 7.50 **V**

Potatoes, pecorino cheese and mint croquette

BURRATA & ZUCCA 10.90 **V GF N**

Creamy mozzarella in a pumpkin puree, amaretto biscuit & toasted almonds

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

POLPETTE AL SUGO 8.9

Homemade meatballs, tomato sauce & ricotta cheese

SIDES or STARTERS pls specify

INSALATA MISTA 5.5 **V VG GF D**

Mixed leaf salad, tomatoes and cucumber

ELISA SALAD 7.5 **V GF N** **NEW**

Avocado, mozzarella, tomatoes, walnuts and baby leaves

PATATE ARROSTO 5.5 **V VG GF D**

roasted potatoes, olive oil & rosemary

ZUCCHINE ALLA SCAPECE 5.5 **V VG D**

Courgettes cured in a bread crumb, olive oil & vinegar sauce. Apulian recipe.

PASTA

PENNE ALLA CORSARA 17

a seafood pasta recipe from Santa Maria al bagno, Puglia, in a creamy tomato sauce (shrimps, clams, king prawns)

PACCHERI AL RAGU DI MARE 16.5 **D**

signature Terra Rossa pasta with slow cooked octopus ragu

PAPPARDELLE & CINGHIALE al NEGROAMARO 16.5

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

ORECCHIETTE & POLPETTE 14.5 Apulian fresh

orecchiette with homemade meatballs, tomato sauce & ricotta cheese

ORECCHIETTE & CIME DI RAPE 14.5 signature Apulian pasta with turnip tops. Spicy & bitter. **VVG D**

GRANO ARSO 15 **VVG D**

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

RAVIOLI AL POMODORO 15 **V N** Ravioli with fresh tomato sauce and basil. Filled with asparagus & almonds. **NEW**

OTHER MAINS

LARGE PARMIGIANA 15.5 **V**

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

PEPATA DI COZZE CON FILETTO DI ORATA 16.9 **GF**

Mussels & seabream casserole in a white wine and herbs sauce

BOMBETTE SALENTINE 15.5 **GF N**

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



PIZZA

CAPOCOLLO & CARCIOFI 12.5 mozzarella, tomato sauce, capocollo di Martina Franca (Apulian cured meat), artichokes & sundried tomatoes

MARGHERITA 8.9 **V** mozzarella, tomato sauce and basil

REGINA MARGHERITA 11.5 **V** buffalo mozzarella, tomato sauce and basil

DIAVOLA 12.7 mozzarella, tomato sauce, spicy salami and nduja

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

CONTADINA 12.9 **V (VG pls specify)** tomato sauce, roasted peppers, aubergines & courgettes, mozzarella

TERRA ROSSA 13.9 tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

EMILIANA 13 mozzarella, tomato sauce, Parma ham, parmesan shavings topped with rocket

CAPRICCIOSA 13.5 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

PIZZA AL TARTUFO 14.9 **V** mozzarella, caciocavallo cheese, truffle carpaccio

4 FORMAGGI 13 **V** mozzarella, scamorza, emmenthal, gorgonzola (no tomato sauce, please ask if you'd like it)

ORTOLINO 13.5 **V** mozzarella, scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket

PORCINI & SPECK 13.5 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

MARI E MONTI 13.9 mozzarella, porcini mushrooms, sausages, king prawns **NEW**
(no tomato sauce, please ask if you'd like it)

OCTOBER SPECIALS

CALAMARI 10/15
(starter or main)

fried calamari, baby leaves salad and spicy homemade mayonnaise

SPAGHETTI AL GRANCHIO 17

Spaghetti with mediterranean crabs in a fresh tomato sauce

PIZZA GAMBERETTI,

PISTACCHIO & RUCOLA 13.5 **N** mozzarella, prawns, pistacho & rocket

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

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

DESSERTS

TIRAMISU 6.9 **V**

mascarpone cheese, savoiardi biscuits & coffee

CHOCOLATE SOUFFLE 6.9 **V**

Homemade hot chocolate souffle

SORBETTO 5 **GF V**

Lemon, zesty, fresh sorbetto

PASTICCIOTTO 6.9

Signature Salento pastry cake filled with custard

MILLEFOGLIE ALLE FRAGOLE 7.9 **V**

millefeuille with custard & strawberries

SEMIFREDDO AL PISTACCHIO **V GF N** 6.9

homemade pistacho mousse

ICECREAM 6 **V**

(Vanilla **GF**, Pistachio **GF**, Chocolate **VG D**)

MIXED CHEESE 12 **V**

selection of Italian cheese

PANNACOTTA 6.9 **GF V**

chocolate, caramel, fig, maple syrup

MENU BAMBINI – KIDS MENU

MAIN & DESSERT

£8,90

ORECCHIETTE & POLPETTE

fresh "LITTLE EARS" pasta with homemade meatballs in a tomato sauce.
Cheese on side.

SPAGHETTI & POLPETTE

Fresh spaghetti with homemade meatballs in a tomato sauce.
Cheese on side.

ORECCHIETTE AL POMODORO **V**

Fresh "LITTLE EARS" pasta with tomato sauce. Cheese on side.

SPAGHETTI AL POMODORO **V**

Fresh spaghetti with tomato sauce. Cheese on side.

PIZZA MARGHERITA **V (9")**

tomato sauce & mozzarella

POLLO "MAMMA TETTA"

fried crumbed chicken breast served with mix salad

VANILLA ICECREAM

one scoop of vanilla ice cream

LEMON SORBETTO

Homemade fresh zesty lemon granita

CHOCOLATE SOUFFLE

Homemade hot chocolate souffle

