

While you read the menu...

TARALLINI 3.5 V VG D

GREEN OLIVES 3.5 V VG D

Get ready for the "Scarpetta" with...

BASKET OF HOMEMADE BREAD 4.5 V VG D

TAGLIERE DI FOCACCE 5.9 V VG D

focaccia bread with tomatoes and black olives.

STARTERS

BRUSCHETTA CLASSICA 6.9 V VG D

Toasted homemade bread, fresh tomatoes, garlic olive oil

PANZEROTTI SALENTINI 7.50 V

potatoes, pecorino cheese and mint croquette

FAVE E CICORIE 8.9 V VG D

Broad bean puree, chicory & toasted bread

CARPACCIO DI POLPO 10.9 D GF NEW

Marinated octopus carpaccio

BURRATA & ZUCCA 10.90 V GF N

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

CARPACCIO DI CARNE 11.90 GF

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

PARMIGIANA (starter) 8.9 V

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

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 D V VG

Apulian fresh pasta made with toasted flour (grano arso) in a yellow heritage tomato, with olives and broccoli puree

RAVIOLI ALLA BOLOGNESE 16 N NEW

Ravioli in a classic bolognese ragu (filled with asparagus and almonds)

OTHER MAINS

LARGE PARMIGIANA 15.5 V

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

COSTATA DI MANZO 26 GF D

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

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



V - Vegetarian VG - Vegan GF - Gluten Free D - Dairy free N - Contains Nuts
Please ask for our specific [Gluten Free menu](#)

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)

CHRISTMAS SPECIALS

BRUSCHETTA PUGLIESE 9.5

toasted bread with burrata, chicory and anchovies

CALAMARI 10.50/15.50

(starter or main)

fried calamari,

served with baby leaves salad (main)

RISOTTO ZUCCA & FUNGHI 16 GF

Pumpkin & mushrooms risotto, with a caciocavallo cheese fondue

PIZZA GAMBERETTI,

PISTACCHIO & RUCOLA 13.5 mozzarella, prawns, pistacho & rocket

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

GLUTEN FREE MENU AVAILABLE WITH
PASTA, PIZZA, STARTERS DESSERTS AND
DRINKS

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 or CHOCOLATE ICECREAM

CHOCOLATE SOUFFLE

Homemade hot chocolate souffle

DESSERTS

TIRAMISU 6.9 **V**

homemade mascarpone cheese, savoiardi biscuits & coffee

CHOCOLATE SOUFFLE 6.9 **V GF**

Homemade hot chocolate souffle with a scoop of vanilla ice cream

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

Vanilla ice cream topped with espresso

PASTICCOTTO 6.9 Signature Salento pastry cake filled with custard

COPPA SAN MARZANO 7 **V N**

Vanilla ice cream topped with San Marzano liquor and cereal biscuits

MILLEFOGLIE ALLE FRAGOLE 7.9 **V**

millefeuille with custard & strawberries

SEMIFREDDO AL PISTACCHIO 7.5 homemade pistachio mousse **GF V N**

ICECREAM 6 **V**

(Vanilla **GF VG**pls specify**, Pistachio **GF**, Chocolate **VG**pls specify**)

MIXED CHEESE 12 **V**

selection of Italian cheese



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

Please ask for our specific Gluten Free menu