

## 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 with fresh tomatoes & garlic olive oil **V VG D**

FAVE E CICORIE 8.9 **V VG D**

Broad bean puree, chicory & toasted bread

CAPRESE CON BUFALA **V GF** 8.9

Buffalo mozzarella & fresh tomato salad

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

INSALATA CIPOLLA E POMODORO 5.5

tomato & onion salad **V VG GF D**

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.

PECORINO & PERA SALAD 7 **V GF**

fresh pecorino cheese from Puglia, pear and green leaves salad.

## PASTA & RISOTTI

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

RISOTTO AI FRUTTI DI MARE 17.5 **GF**

seafood risotto (clams, prawns, cuttlefish, mussels)

RAVIOLI DI MARIO 16 **V N** Ravioli with a parmesan & saffron fondue, taralli di Puglia. Filled with asparagus & almonds.

## 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 **NEW**

BOMBETTE SALENTINE 15.5 **GF 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



**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** tomato sauce, roasted peppers, aubergines & courgettes

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

**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)

**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

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**VANILLA ICECREAM**

one scoop of vanilla ice cream

**LEMON SORBETTO**

Homemade fresh zesty lemon granita

**CHOCOLATE SOUFFLE**

Homemade hot chocolate souffle



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