



# Gluten Free Menu

**PLEASE SPECIFY TO THE STAFF IF YOU ARE INTOLLERANT OR COELIAC.**

**PLEASE ALLOW EXTRA TIME FOR GF DISHES, SAFETY IS OUR PRIORITY.**

## Starters

**GLUTEN FREE PIZZA BREAD 7.9 V VG D**

**FAVE, CECI E RAPE AL ROSMARINO 14 V**

BROAD BEANS CREAMY PURÉE, CHICKPEAS, TOMATOES AND TURNIP TOPS WITH ROSEMARY AND FRIED BROAD BEANS.

**TAGLIERE DI FORMAGGI 18 V**

ITALIAN CHEESE SELECTION SERVED WITH HONEY AND RED ONION JAM.

**TAGLIERE DI SALUMI 16 D**

ITALIAN CHARCUTERIE SELECTION.

**BURRATA CON CAPONATA DI VERDURE 14.5 V GF**

CREAMY BURRATA SERVED WITH A VEGETABLE CAPONATA.

**ELEONORA SALAD 13.5 V VG D N**

ENDIVE MIX AND VALERIAN CRESS, FENNEL, ORANGE SEGMENTS, WALNUTS AND BALSAMIC GLAZE.

**VELI DI VITELLO 14.5 D**

TENDER SLICES OF VEAL SERVED WITH RAISINS, FRESH FENNEL, AND A MUSTARD AND HONEY DRESSING.

**BOMBETTE PUGLIESI 13.5 GF**

JUICY SMALL PORK ROLLS FILLED WITH CHEESE, SERVED WITH ROCKET, PARMESAN SHAVINGS AND A BALSAMIC GLAZE.

**(MAIN COURSE PORTION AVAILABLE £22)**

## Sides

**INSALATA MISTA 6 V VG D**

BABY LEAVES SALAD, ROCKET, TOMATOES, AND CUCUMBER.

**PATATE ARROSTO 7 V VG D**

ROASTED BABY POTATOES WITH GARLIC AND ROSEMARY.

**BROCCOLETTI RAPA ROSTICCIATI 7.9 V VG D**

ROASTED TENDERSTEM BROCCOLI WITH A SUN-DRIED TOMATOES DRESSING, AND OLIVES.

## Pasta and risotti

**ORECCHIETTE DELLA DOMENICA 23 D**

ORECCHIETTE PASTA WITH A TRADITIONAL APULIAN SUNDAY SAUCE WITH PORK AND BEEF.

**GNOCCHI AL PISTACCHIO E LIMONE BRUCIATO 22**

**V N**

GNOCCHI WITH A PISTACHIO SAUCE WITH BURNT LEMON.

**ORECCHIETTE SALSICCIA E CARDONCELLI 21.5**

ORECCHIETTE PASTA WITH TOMATO SAUCE, FENNEL SEEDS, ITALIAN SAUSAGE, CARDONCELLI MUSHROOMS, PECORINO CHEESE FONDUE AND CRISPY FRIED ROCKET.

**ORECCHIETTA CIME DI RAPE 21 V VG D**

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER.

## Secondi

**FILETTO DI BRANZINO 26.5 D**

SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA.

**GUANCIA DI MANZO 34**

SLOW-COOKED BEEF CHECK WITH MASH POTATOES AND ROASTED BABY CARROTS.

**CAPOCOLLO DI MAIALE 25**

SLOW-COOKED PORK CAPOCOLLO WITH CACIO & PEPE FONDUTA, BROCCOLI AND POTATOES WITH AROMATIC HERBS.

**CARDONCELLI ALLA GRIGLIA 20 V VG D**

GRILLED KING OYSTER MUSHROOMS WITH A TURNIP TOP CREAM, CAPERS, CHILLI AND A SUN-DRIED TOMATOES DRESSING.

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

**V – Vegetarian VG – Vegan D – Dairy free N - Contains Nuts**

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

# Pizza

## CAPOCOLLO & CARDONCELLI 18.5

MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT), KING OYSTER MUSHROOMS AND YELLOW DATTERINI.

(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

## MARGHERITA 15 V

TOMATO SAUCE, MOZZARELLA & BASIL.

## REGINA MARGHERITA 17 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

## DIAVOLA 18.5

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI (SPIANATA AND BASTONE PICCANTE) AND NDUJA.

## CONTADINA 18 V (VG PLS SPECIFY, WITH VEGAN CHEESE)

TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, AUBERGINES & COURGETTES.

## PIZZA AL TARTUFO 20 V

MOZZARELLA, CACIOCAVALLO CHEESE, TRUFFLE CARPACCIO.

(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

## TERRA ROSSA 19.5

TOMATO SAUCE, MOZZARELLA, BRESAOLA CURED MEAT, SAUSAGE, PARMESAN & ROCKET.

## EMILIANA 18

TOMATO SAUCE, MOZZARELLA, PARMA HAM, PARMESAN, ROCKET.

## CAPRICCIOSA 18

TOMATO SAUCE, MOZZARELLA, COTTO HAM, MUSHROOMS, ARTICHOKE & BLACK OLIVES.

## PANCETTA & GRANA 21

TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA, AND PARMESAN SHAVINGS.

(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

## 4 FORMAGGI 18.5 V

MOZZARELLA, SCAMORZA, EMMENTHAL, GORGONZOLA.

(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

## NAPOLI 16

TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND BLACK OLIVES.

## ORTOLINO 18.9 V

MOZZARELLA, SCAMORZA CHEESE, GOAT CHEESE, ONION, ROASTED PEPPERS, OLIVES & ROCKET.

(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

## SALSICCIA & RAPE 19

MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.

(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

## PORCINI & SPECK 19

TOMATO SAUCE, MOZZARELLA, PORCINI MUSHROOMS AND SPECK (CURED HAM).

## Desserts

### TORTINO AL CIOCCOLATO 8 V

CHOCOLATE FONDANT SERVED WITH VANILLA ICE CREAM

### AFFOGATO 8 V

VANILLA ICE CREAM, TOPPED WITH ESPRESSO.

## Drinks

### GF IGEA – BIRRA SALENTO £7

GOLDEN ALE WITH A BRIGHT COLOUR, HIGHLY DIGESTIBLE AND FRESH.

### GF CIDER ANGIOLETTI £8

[www.terrarossa-restaurant.co.uk](http://www.terrarossa-restaurant.co.uk)



ANGEL  
ST PAUL'S

LA CANTINA – LIMEBURNER LANE

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