

## While you read the menu

### TARALLINI 4.9 V VG D

SIGNATURE APULIAN NIBBLES

### GREEN OLIVES 4.9 V VG D

### TOASTED ALMONDS 4.9 V VG D N

### BASKET OF HOMEMADE BREAD 5.5 V VG D

SELECTION OF WHITE AND MULTIGRAINS BREADS.

### TAGLIERE DI FOCACCE 9.5 V VG D

HOMEMADE FOCACCIA BREAD WITH TOMATOES AND BLACK OLIVES.

### PANZEROTTI SALENTINI 11 V

POTATOES, PECORINO CHEESE & MINT CROQUETTES.

### SCROCCHIARELLE 4 V VG D

DEEP FRIED BROAD BEANS.

### CARCIOFI PASTELLATI 12.5 V

BATTERED DEEP FRIED ARTICHOKE BITES.

## Starters

### FAVE, CECI E RAPE AL ROSMARINO 14 V VG GF

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

### TAGLIERE DI SALUMI 16 D

ITALIAN CHARCUTERIE SELECTION SERVED WITH HOMEMADE FOCACCIA.

### TAGLIERE DI FORMAGGI 18 V

ITALIAN CHEESE SELECTION WITH HONEY AND RED ONION JAM.

### FRITTURA DI VERDURE 10 V

BATTERED COURGETTES, BROCCOLI, SWEET POTATOES, CAULIFLOWER AND PEPPERS, AUBERGINE POLPETTE WITH MOZZARELLA AND COURGETTES, RICOTTA AND MINT BITES. SERVED WITH A CONFIT GARLIC MAYO.

### FRITTURA DI CALAMARI E GAMBERI 13

FRIED CALAMARI RINGS AND PRAWNS. SERVED WITH TARTAR SAUCE.

(MAIN COURSE PORTION AVAILABLE £21)

### 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, 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)

## Homemade pasta

### LINGUINE DI MARE IN CROSTA D 29.5

LINGUINE WITH MIXED SEAFOOD, COOKED IN A TERRACOTTA POT, SEALED IN DOUGH AND BAKED UNTIL GOLDEN.

### STROZZAPRETI AL SUGO DELLA DOMENICA 21.5

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

### ORECCHIETTE SALSICCIA E CARDONCELLI 20

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

### ORECCHIETTA CIME DI RAPE 19.5 V VG D

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER. SERVED WITH TOASTED BREADCRUMBS.

### RAVIOLI DI BURRATA AL POMODORO FRESCO 22.5 V

BURRATA-FILLED RAVIOLI WITH A FRESH DATTERINI TOMATO SAUCE AND BASIL.

### GNOCCHI AL PISTACCHIO E LIMONE BRUCIATO 20.5 V N

GNOCCHI WITH A PISTACHIO SAUCE AND BURNT LEMON.

### RISOTTO OF THE WEEK

PLEASE ASK YOUR WAITER FOR MORE INFORMATIONS.

## Secondi

### FILETTO DI BRANZINO 26.5 D GF

SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA.

### GUANCIA DI MANZO 34 GF

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

### CAPOCOLLO DI MAIALE 25 GF

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

### CARDONCELLI ALLA GRIGLIA 20 V VG D GF

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

## Sides

### INSALATA MISTA 6 V VG GF D

BABY LEAVES SALAD, ROCKET, TOMATOES, AND CUCUMBER.

### PATATE ARROSTO 7 V VG D GF

ROASTED BABY POTATOES WITH GARLIC AND ROSEMARY

### BROCCOLETTI RAPA ROSTICCIATI 7.9 V VG D GF

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

## Pizza

### OUR PIZZAS FEATURE A WHOLESOME FIVE-GRAIN DOUGH.

### CAPOCOLLO & CARDONCELLI 16.5

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

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

### MARGHERITA 13 V

TOMATO SAUCE, MOZZARELLA & BASIL.

### REGINA MARGHERITA 15 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

### DIAVOLA 16.5

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

### CONTADINA 16 V (VG PLS SPECIFY, WITH VEGAN CHEESE)

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

### PIZZA AL TARTUFO 18 V

MOZZARELLA, CACIOCAVALLO CHEESE, TRUFFLE CARPACCIO.

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

### TERRA ROSSA 17.5

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

### EMILIANA 16

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

### CAPRICCIOSA 16

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

### PANCETTA & GRANA 17

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

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

### 4 FORMAGGI 16.5 V

MOZZARELLA, SCAMORZA, EMMENTHAL, GORGONZOLA.

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

### NAPOLI 14

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

### ORTOLINO 16.9 V

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

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

### SALSICCIA & RAPE 17

MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.

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

### PORCINI & SPECK 17

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

**FOR AN AUTHENTIC TWIST ADD A BURRATA  
TO TOP YOUR PIZZA FOR £6**

**WE HAVE SPECIFIC VEGAN & GLUTEN  
FREE MENUS. PLEASE ASK.**

V – VEGETARIAN VG – VEGAN GF - GLUTEN FREE  
D – DAIRY FREE N - CONTAINS NUTS

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES,  
PLEASE SPEAK TO A MEMBER OF STAFF, DETAILED ALLERGEN INFORMATION IS  
AVAILABLE.

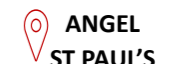
**THANK YOU FOR YOUR PATIENCE AS WE  
PERFECT OUR MENU AND OPERATIONS.**

**WE HAVE A VARIETY OF RECIPES  
PREPARED, AND WE'LL BE ADDING  
THEM PROGRESSIVELY AS WE FINE-  
TUNE EACH DETAIL.**

**CONTACT US TO CURATE YOUR EVENT,  
WE HAVE PLENTY OF OPTIONS TO  
MAKE YOUR PARTY SPECIAL.**

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

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



ANGEL  
ST PAUL'S

LA CANTINA – LIMEBURNER LANE

WIFI: Terrarossa Guest  
PASSWORD: terrarossa33

DO YOU PLAY PADEL?  
JOIN US ON A PADEL RETREAT IN PUGLIA




**ABOUT**  
**TERRA ROSSA...**

*My Father was one of the last men to plough Puglia's rich red earth with a horse. Out of that first memory of his hands in the iron rich soil grew the seed of Terra Rossa.*

Terra Rossa was born from the memory of Puglia's iron-rich red earth — the same soil my father once ploughed by hand, and the place where my love for food first took root. Growing up in Salento, life revolved around the kitchen: the yearly ritual of turning tomatoes into passata, figs drying on the rooftop, bread baked in the wood stove, homemade orecchiette made from wholemeal flour, wild asparagus gathered from the roadside, and wine pressed from the darkest grapes. Time moved slowly, and every dish carried the warmth of family and tradition.



a Taste of Italy 

*Our cooking follows the style of Cucina Povera — simple, wholesome, nutritious dishes full of flavour and history. It's food born from the land and perfected by generations of farmers who tended Puglia's sun-kissed fields.*

Since opening in Angel in 2018 and later in Carter Lane near St Paul's, we've grown naturally through the support of our guests — not as a chain, but as an extension of the home we first created. Our newest venue continues what we do best: honest Apulian cooking, generous hospitality, and a space where time slows down enough for you to enjoy the comfort of simple flavours... always best shared with a glass of Puglian wine.

Welcome to Terra Rossa. Make yourself at home.

*François Fracella*



**BUILT ON THE SUCCESS OF OUR ST PAUL'S RESTAURANT, TERRA ROSSA EXPANDS WITH PURPOSE — NOT AS A CHAIN, BUT AS A FAITHFUL EXTENSION OF OUR KITCHEN — SERVING THE SAME AUTHENTIC APULIAN CUISINE, CURATED WINES, AND ARTISANAL BEERS IN A VENUE MOMENTS FROM THE ORIGINAL**

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

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