



Gluten free

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 SALUMI E FORMAGGI 24 V

ITALIAN CHARCUTERIE AND CHEESE SELECTION SERVED WITH RED ONION JAM AND SUNDRIED DATTERINI.

CAPRESE DI BUFALA 12.5 V

CAPRESE SALAD WITH ITALIAN BUFFALO MOZZARELLA, FRESH DATTERINI TOMATOES, OREGANO AND BASIL.

BURRATA CON CAPONATA DI VERDURE 14.5 V

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.

BOMBETTE PUGLIESI 13.5

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

(MAIN COURSE PORTION AVAILABLE £21)

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.

ZUCCHINE ALLA SCAPECE 7 V VG D

FRIED COURGETTES MARINATED WITH MINT AND BALSAMIC VINEGAR.

Pasta

ORECCHIETTE DELLA DOMENICA 23 D

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

ORECCHIETTE AL PISTACCHIO E LIMONE BRUCIATO 22 V N

ORECCHIETTE WITH PISTACHIO SAUCE AND BURNT LEMON.

ORECCHIETTE SALSICCIA E CARDONCELLI 21.5

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

ORECCHIETTE ALLE CIME DI RAPA 21 V VG D

ORECCHIETTE WITH TURNIP TOPS. SPICY AND BITTER.

Secondi

FILETTO DI BRANZINO 26.5 D

SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA.

GUANCIA DI MANZO 34

SLOW-COOKED BEEF CHEEK WITH MASHED POTATOES AND ROASTED BABY CARROTS.

TRANCIO DI TONNO 32 D

TUNA STEAK SERVED WITH FRIED COURGETTES MARINATED WITH MINT AND BALSAMIC VINEGAR.

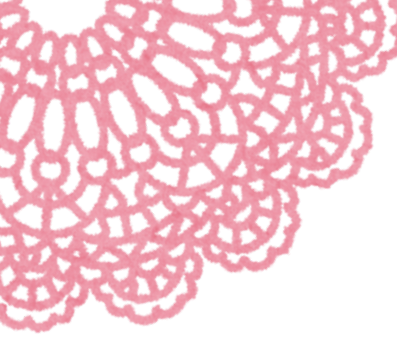
CARDONCELLI ALLA GRIGLIA 20 V VG D

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

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

PLEASE ALLOW EXTRA TIME FOR GLUTEN FREE DISHES, SAFETY IS OUR PRIORITY.





Pizza

CAPOCOLLO & CARCIOFI 18.5

TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT), AND ARTICHOKE.

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 & BASTONE PICCANTE) AND NDUJA.

CONTADINA 18 V

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

(VG PLEASE SPECIFY VEGAN CHEESE)

TARTUFO 20 V

MOZZARELLA, CACIOCAVALLO CHEESE AND TRUFFLE CARPACCIO.

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

TERRA ROSSA 19.5

TOMATO SAUCE, MOZZARELLA, BRESOLA 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 19

TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

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

MOZZARELLA, SCAMORZA, GOAT CHEESE, ONIONS, 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 & SPECK.

Drinks

GLUTEN FREE - BIRRA SALENTO 7

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

GLUTEN FREE CIDER ANGIOLETTI 8

Desserts

TORTINO AL CIOCCOLATO 8 V

CHOCOLATE FONDANT SERVED WITH VANILLA ICE CREAM.

AFFOGATO 8 V

VANILLA ICE CREAM TOPPED WITH ESPRESSO.



www.terrarossa-restaurant.co.uk

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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 DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

