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.

Life growing up in Salento was all about food. Time and love went into every dish; I cherished the one day of the year the whole family crushed the tomato crop into passata, the figs baking in the sun on the roof, the baker bread from his wood stove, the taste of homemade orecchiette pasta made with wholemeal flour, wild asparagus collected from the roadside, wholesome legumes and the warmth of wine made from the blackest of grapes.

The taste of Cucina Povera, the 'Poor Kitchen', is wholesome, nutritious and full of flavour. It's a style of cooking which is a deeply rooted in our history.

Terra Rossa brings the flavours of Puglia to London. The land in the south of Italy has been lovingly tended by farmers producing the most sun touched delicious food for generations.

At Terra Rossa, we want you to eat our beautifully cooked dishes and taste the 'Masseria life' where time slows down enough for you to relax and enjoy the homely taste of simple cooking... and of course with a glass of Puglian wine.

François Fracella



a Taste of Italy

FLAVOURS OF PUGLIA
TERRA ROSSA
La Cantina
- ITALIAN RESTAURANT -

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 artesanal beers, in a venue moments from the original.

www.terrarossa-restaurant.co.uk
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TEL. 07428729275

5-7 Limeburner Lane, EC4M 7AX

WIFI
TERRAROSSA GUEST

PASSWORD
terrarossa33

Gluten free Menu

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.

MARE E TERRA SALAD 14
PAN FRIED PRAWNS SERVED WITH ROCKET SALAD, PARMESAN SHAVINGS AND BALSAMIC VINEGAR.

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 14
JUICY SMALL PORK ROLLS FILLED WITH CHEESE, SERVED WITH A ROASTED PEPPERS CREAM AND CRUNCHY SHALLOTS.
(MAIN COURSE PORTION AVAILABLE £23)

CARPACCIO DI CARNE 16
BEEF CARPACCIO SERVED WITH A PECORINO CREAM, TRUFFLE CARPACCIO AND ROCKET.

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 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.

ORECCHIETTE AL PESTO ROSSO 21.5 V N
ORECCHIETTE WITH WITH A SUNDRIED TOMATOES RED PESTO (BASIL, SUNDRIED TOMATOES, ALMONDS, PINENUTS, PECORINO CHEESE, PARMESAN, GARLIC AND OLIVE OIL).

Secondi

FILETTO DI BRANZINO 26.5 D
SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA.

GUANCIA DI MANZO 34
SLOW-COOKED BEEF CHEEK SERVED WITH MASHED POTATOES AND ROASTED BABY CARROTS.

SPALLA D'AGNELLO BRASATA 29 D
BRAISED LAMB SHOULDER, ROSEMARY POTATOES AND TURNIP TOPS CREAM

CARDONCELLI ALLA GRIGLIA 20 V VG D
GRILLED KING OYSTER MUSHROOMS WITH A TURNIP TOP CREAM, CAPERS, CHILLI AND A 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 ARTICHOKES.

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, BRESAOLA CURED MEAT, SAUSAGE, PARMESAN & ROCKET.

EMILIANA 18
TOMATO SAUCE, MOZZARELLA, PARMA HAM, PARMESAN & ROCKET.

CAPRICCIOSA 18
TOMATO SAUCE, MOZZARELLA, COTTO HAM, MUSHROOMS, ARTICHOKES & BLACK OLIVES.

PANCETTA & GRANA 19
TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

4 FORMAGGI 18.5 V
MOZZARELLA, SCAMORZA, EMMENTHAL E 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 7.5
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.

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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 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL