Terra Rossa Menu Classico

Nibbles

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.

Sides

INSALATA MISTA 6 V VG D GF
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.

ZUCCHINE ALLA SCAPECE 7 V VG D GF
FRIED COURGETTES MARINATED WITH MINT AND BALSAMIC VINEGAR.

Starters

FAVE, CECI E RAPE AL ROSMARINO 14 V VG D GF
BROAD BEANS CREAMY PURÉE, CHICKPEAS, TOMATOES AND TURNIP TOPS WITH ROSEMARY AND FRIED BROAD BEANS.

TAGLIERE DI SALUMI E FORMAGGI 24
ITALIAN CHARCUTERIE AND CHEESE SELECTION SERVED WITH RED ONION JAM, SUN-DRIED DATTERINO TOMATOES AND HOMEMADE FOCACCIA.

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

BRUSCHETTA CLASSICA 11 V VG D
TOASTED HOMEMADE BREAD, FRESH TOMATOES & GARLIC OLIVE OIL

BURRATA CON CAPONATA DI VERDURE 14.5 V GF
CREAMY BURRATA SERVED WITH A VEGETABLE CAPONATA.

TARTARE DI TONNO 15.5 D
TUNA TARTARE SERVED WITH TARALLI AND SUNDRIED TOMATOES CRUMBLE, LEMON ZEST AND BASIL.

ELEONORA SALAD 13.5 V VG D N
ENDIVE MIX, VALERIAN CRESS, FENNEL, ORANGE SEGMENTS, WALNUTS AND BALSAMIC GLAZE.

CAPRESE DI BUFALA 12.5 V GF
CAPRESE SALAD WITH ITALIAN BUFFALO MOZZARELLA, FRESH DATTERINI TOMATOES, OREGANO AND BASIL.

BOMBETTE PUGLIESI 14 GF
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 GF
BEEF CARPACCIO SERVED WITH A PECORINO CREAM, TRUFFLE CARPACCIO AND ROCKET.

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.

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Pasta

LINGUINE DI MARE IN CROSTA 29.5 D
LINGUINE WITH MIXED SEAFOOD, COOKED IN A TERRACOTTA POT, SEALED IN DOUGH AND BAKED UNTIL GOLDEN.
MADE TO ORDER, PLEASE ALLOW 20 MINUTES

MARITATI AL SUGO DELLA DOMENICA 21.5
MARITATI PASTA WITH A TRADITIONAL APULIAN SUNDAY SAUCE WITH PORK AND BEEF.

ORECCHIETTE SALSICCIA E CARDONCELLI 20
ORECCHIETTE PASTA WITH TOMATO SAUCE, FENNEL SEEDS, ITALIAN SAUSAGE, CARDONCELLI MUSHROOMS, PECORINO CHEESE AND FRESH ROCKET.

MEZZI PACCHERI TONNO E DATTERINI 24 D
MEZZI PACCHERI PASTA WITTH FRESH TUNA, DATTERINI TOMATOES SAUCE AND DRY OREGANO.

ORECCHIETTE ALLE CIME DI RAPA 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.

FUSILLONI AL PESTO ROSSO 20.5 V N
FUSILLONI WITH A SUNDRIED TOMATOES RED PESTO (BASIL, SUNDRIED TOMATOES, ALMONDS, PINENUTS, PECORINO CHEESE, PARMESAN, GARLIC AND OLIVE OIL).

CANNELLONI RICOTTA E SPINACI 20 V
CANNELLONI PASTA FILLED WITH RICOTTA CHEESE AND SPINACH. TOPPED WITH BECHAMEL AND BAKED UNTIL GOLDEN.

RISOTTO OF THE WEEK
PLEASE ASK FOR MORE INFORMATIONS.

Secondi

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

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

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

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.

Pizza

OUR PIZZAS FEATURE A WHOLESOME FIVE-GRAIN DOUGH

ADD A FRESH BURRATA TO YOUR PIZZA £6

CAPOCOLLO & CARCIOFI 16.5
TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT), AND ARTICHOKES.

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 & BASTONE PICCANTE) AND NDUJA.

CONTADINA 16 V
TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, AUBERGINES & COURGETTES.
(VG PLEASE SPECIFY VEGAN CHEESE)

TARTUFO 18 V
MOZZARELLA, CACIOCAVALLO CHEESE AND 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, ARTICHOKES & BLACK OLIVES.

PANCETTA & GRANA 17
TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

4 FORMAGGI 16.5 V
MOZZARELLA, SCAMORZA, EMMENTHAL E GORGONZOLA..
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

NAPOLI 14
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND BLACK OLIVES.

ORTOLINO 16.9
MOZZARELLA, SCAMORZA, GOAT CHEESE, ONIONS, 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 & SPECK.

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.

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WIFI
TERRAROSSA GUEST

PASSWORD
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