

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 deeply rooted in our history.

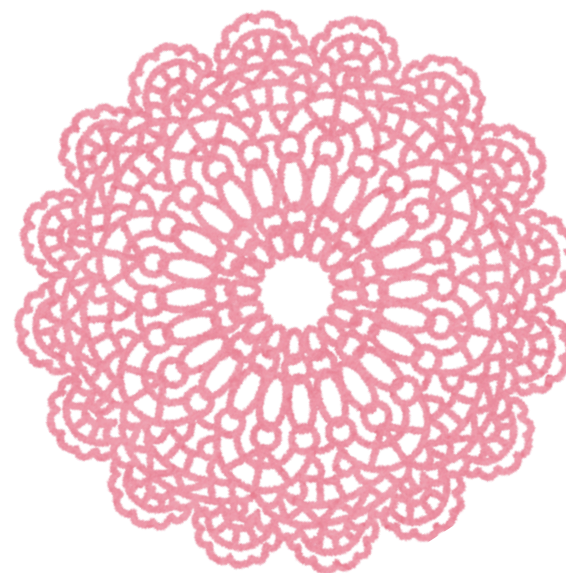
Terra Rossa brings the flavours of Puglia to London. The land in the south of Italy has been lovingly tended by farmers producing the most sun touched delicious food for generations.

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

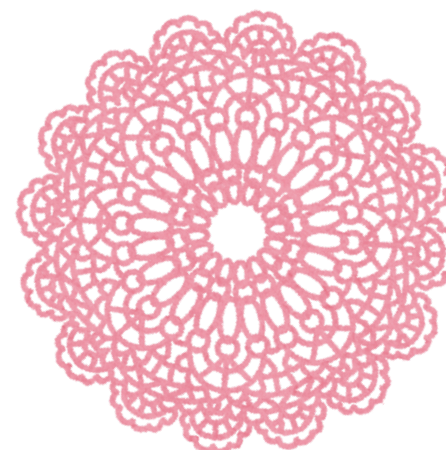


Terra Rossa brings the authentic flavours of Apulian-Italian cuisine, fine wine, and artisanal beer - sourced directly from Southern Italy - to Angel.

www.terrarossa-restaurant.co.uk
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139, Upper Street, London N1 1QP



Gluten free Menu

Starters

GLUTEN FREE PIZZA BREAD 6.5 **V** **VG** **D**

FAVE E CICORIE 11.9 **V** **VG** **D**

BROAD BEANS PURÉE AND WILD CHICORY.

BURRATA CON CAPONATA DI VERDURE 13.5 **V**

FRESH AND STRETCHED-CURED CHEESE WITH A VERY SOFT AND CREAMY TEXTURE SERVED WITH A VEGETABLE CAPONATA.

CAPRESE DI BUFALA 11.9 **V**

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

CARPACCIO DI CARNE 13.9

BEEF CARPACCIO SERVED WITH A FRESH TOMATO, ROCKET AND PARMESAN SALAD.

ELISA SALAD 11.5 **V**

AVOCADO, BUFFALO MOZZARELLA, TOMATOES AND BABY LEAVES.

BOMBETTE PUGLIESI 13.5

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

Sides

INSALATA MISTA 6 **V** **VG** **D**

BABY LEAVES SALAD, ROCKET, TOMATOES, AND CUCUMBER.

PATATE FRITTE CASERECCHE 6 **V** **VG** **D**

HOMEMADE FRESH CHIPS.

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

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

Pasta

PENNE ALLA CORSARA 23.5

A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA. GF PENNE IN A TOMATO AND DOUBLE CREAM SAUCE WITH LANGOUSINE, CLAMS AND KING PRAWNS.

RAGU DI CINGHIALE 23 **D**

GF FETTUCCINE WITH WILD BOAR COOKED IN A NEGRAMARO WINE AND TOMATO SAUCE.

ORECCHIETTE ALLE CIME DI RAPA 19.5 **V** **VG** **D**

GF ORECCHIETTE WITH TURNIP TOPS. SPICY AND BITTER.

GRANO ARSO 19.5 **V** **VG** **D**

GF ORECCHIETTE WITH HERITAGE YELLOW TOMATOES, BLACK OLIVES, AND BROCCOLI PUREE.

FETTUCCINE AI FUNGHI PORCINI E TARTUFO 25.4 **V**

GF FETTUCCINE WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

RISOTTO OF THE WEEK

PLEASE ASK YOUR WAITER FOR MORE INFORMATION.

MADE TO ORDER, PLEASE ALLOW 20 MINUTES.

Secondi

FILETTO DI BRANZINO 24.5 **D**

SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA.

CAPOCOLLO DI MAIALE 25

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

Pizza

CAPOCOLLO & CARCIOFI 16.5

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

MARGHERITA 13.5 **V**

TOMATO SAUCE, MOZZARELLA & BASIL.

REGINA MARGHERITA 15.5 **V**

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 17

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 19 **V**

MOZZARELLA, CACIOCAVALLO CHEESE AND TRUFFLE CARPACCIO.

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

TERRA ROSSA 18

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

EMILIANA 17

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

CAPRICCIOSA 17

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

PANCETTA & GRANA 18.5

TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

4 FORMAGGI 17 **V**

MOZZARELLA, SCAMORZA, EMMENTHAL E GORGONZOLA.

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

NAPOLI 14.5

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

ORTOLINO 17.5

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

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

PORCINI & SPECK 17

TOMATO SAUCE, MOZZARELLA, PORCINI MUSHROOMS & SPECK.

Drinks

GLUTEN FREE - TERRA ROSSA LAGER 7.5

BIRRA AGRICOLA ITALIANA 5%.

A FRAGRANT, EASY TO DRINK, LIGHT, GLUTEN FREE LAGER THAT STANDS OUT THANKS TO THE VIBRANCY OF ITALIAN HOPS.

GLUTEN FREE CIDER ANGIOLETTI 8

Desserts

CHOCOLATE SOUFFLE 8 **V**

HOMEMADE CHOCOLATE SOUFFLE WITH A SCOOP OF VANILLA ICE CREAM.

AFFOGATO 7.5 **V** **(VG & D PLS SPECIFY)**

VANILLA ICE CREAM TOPPED WITH ESPRESSO

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF.

V – VEGETARIAN VG – VEGAN

D – DAIRY FREE N - CONTAINS NUTS