

## While you read the menu

### TARALLINI 3.5 V VG D

SIGNATURE APULIAN NIBBLES

### GREEN OLIVES 4.5 V VG D

### TOASTED ALMONDS 4.5 V VG D N

### BASKET OF HOMEMADE BREAD 4.9 V VG D

### TAGLIERE DI FOCACCE 8 V VG D

HOMEMADE FOCACCIA BREAD WITH TOMATOES AND BLACK OLIVES.

## Starters

### BRUSCHETTA CLASSICA 8.5 V VG D

TOASTED HOMEMADE BREAD, FRESH TOMATOES & GARLIC OLIVE OIL.

### PARMIGIANA 11.9 V

SLICED, FLOURED AND FRIED AUBERGINES LAYERED WITH TOMATO SAUCE AND MOZZARELLA.

### FAVE E CICORIE 11.9 V VG D

BROAD BEAN PUREE, CHICORY & TOASTED BREAD.

### PANZEROTTI SALENTINI 9.5 V

POTATOES, PECORINO CHEESE & MINT CROQUETTES.

### BRUSCHETTA PUGLIESE 11

TOASTED BREAD WITH BURRATA, CHICORY AND ANCHOVIES.

### BURRATA CON CAPONATA DI VERDURE 13.5 V GF

CREAMY BURRATA SERVED WITH A VEGETABLE CAPONATA.

### CARPACCIO DI CARNE 13.9 GF

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

### ELISA SALAD 11.5 V GF N

AVOCADO, BUFFALO MOZZARELLA, TOMATOES, WALNUTS & BABY LEAVES.

### 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.

### 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)**

## Sides

### INSALATA MISTA 5.5 V VG GF D

BABY LEAVES SALAD, TOMATOES, CUCUMBER.

### ZUCCHINE ALLA SCAPECE 7 VG D

CRUMBED COURGETTES CURED WITH OLIVE OIL & VINEGAR.

### PATATE FRITTE CASARECCE 6 V VG D

FRIED CHIPS (SPECIAL TERRA ROSSA CUT).

### CARCIOFI PASTELLATI 11 V

BATTERED DEEP FRIED ARTICHOKE BITES

## Homemade pasta

### TROFIETTE ALLA CORSARA 22

A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA. A SMOOTH TOMATO AND DOUBLE CREAM SAUCE WITH LANGOUSTINE, CLAMS & KING PRAWNS.

### PAPPARDELLE AL CINGHIALE 21.5 D

FRESH EGG PASTA WITH CHUNKS OF WILD BOAR MARINATED WITH NEGROAMARO WINE.

### LINGUINE DI MARE IN CROSTA 28.5 D

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

### GRANO ARSO 17.5 D V VG

APULIAN FRESH PASTA MADE WITH TOASTED FLOUR (GRANO ARSO), YELLOW HERITAGE TOMATOES, OLIVES, AND BROCCOLI PUREE.

### ORECCHIETTE ALLE CIME DI RAPA 17.5 V VG D

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER. .

### ORECCHIETTE E POLPETTE 17.9

APULIAN FRESH ORECCHIETTE WITH HOMEMADE PORK & BEEF MEATBALLS, TOMATO SAUCE & RICOTTA CHEESE.

### RAVIOLI BURRATA E POMODORO FRESCO 20.5 V

RAVIOLI FILLED WITH BURRATA IN A FRESH TOMATO SAUCE.

### FETTUCCINE AI FUNGHI PORCINI E TARTUFO 23.9 V

HOMEMADE PASTA WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

## Other mains

### RISOTTO OF THE WEEK

PLEASE ASK YOUR WAITER FOR MORE INFORMATION.

**MADE TO ORDER, PLEASE ALLOW 20 MINUTES.**

### FILETTO DI BRANZINO 25.5 D GF

SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA.

### CAPOCOLLO DI MAIALE 25 GF

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

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.

## Pizza

### CAPOCOLLO & CARCIOFI 14.5

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

### MARGHERITA 11.5 V

TOMATO SAUCE, MOZZARELLA & BASIL.

### PANCETTA & GRANA 14.5

TOMATO SAUCE, MOZZARELLA, ITALIAN BACON AND SHAVED PARMESAN CHEESE.

### REGINA MARGHERITA 13.5 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

### DIAVOLA 15

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI AND NDUJA.

### NAPOLI 12.5

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

### CONTADINA 14 V (VG PLS SPECIFY, WITH VEGAN CHEESE)

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

### PIZZA AL TARTUFO 17 V

MOZZARELLA, CACIOCAVALLO CHEESE, TRUFFLE CARPACCIO.

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

### TERRA ROSSA 16

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

### EMILIANA 15

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

### CAPRICCIOSA 15

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

### 4 FORMAGGI 15 V

MOZZARELLA, SCAMORZA, EMMENTHAL, GORGONZOLA.

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

### ORTOLINO 15.5 V

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

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

### PORCINI & SPECK 15

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

### SALSICCIA & RAPE 15

MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.

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

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

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

**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

**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.*

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 



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