

Gluten Free Menu

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

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

Starters

GLUTEN FREE PIZZA BREAD 6.5 V VG D

FAVE E CICORIE 11.9 V VG D

BROAD BEAN PUREE & WILD CHICORY.

BURRATA CON CAPONATA DI VERDURE 13.5 V

CREAMY BURRATA SERVED WITH A VEGETABLE CAPONATA.

CAPRESE CON BUFALA 10.5 V

CAPRESE SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND BASIL.

CARPACCIO DI CARNE 13.9

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

ELISA SALAD 11.5 V

AVOCADO, BUFFALO MOZZARELLA, TOMATOES & BABY LEAVES.

BOMBETTE PUGLIESI 13.5

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 D

MIXED LEAF SALAD WITH RED CABBAGE, RADISH, LETTUCE, TOMATO & CUCUMBER.

PATATE FRITTE CASARECCE 6 V VG D

FRIED CHIPS (special Terra Rossa cut)

PLEASE SPECIFY IF YOU ARE COELIAC

Pasta and risotti

PENNE ALLA CORSARA 23.5

A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA, IN A CREAMY TOMATO SAUCE (LANGOUSTINE, CLAMS & KING PRAWNS)

RAGU CINGHIALE AL NEGROAMARO 23 D

GLUTEN FREE PACCHERI WITH WILD BOAR COOKED IN A NEGRAMARO WINE & TOMATO SAUCE.

ORECCHIETTE GF & CIME DI RAPA 19.5 V VG D

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER

ORECCHIETTE GF GRANO ARSO 19.5 V VG D

GLUTEN FREE PASTA WITH HERITAGE YELLOW TOMATOES, BLACK OLIVES, AND BROCCOLI PUREE.

RISOTTO OF THE WEEK

PLEASE ASK FOR MORE INFORMATIONS.

Other Mains

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.

SEE NEXT PAGE FOR PIZZAS AND DESSERTS.

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 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

Pizza

CAPOCOLLO & CARCIOFI 16.5

TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT) & ARTICHOKEs.

MARGHERITA 13.5 V

TOMATO SAUCE, MOZZARELLA & BASIL.

REGINA MARGHERITA 15.5 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 17

TOMATO SAUCE, MOZZARELLA, SPIANATA (SPICY SALAMI) AND NDUJA.

NAPOLI 14.5

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

CONTADINA 16 V (VG pls specify)

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

PIZZA AL TARTUFO 19 V

MOZZARELLA, CACIOCAVALLO CHEESE & TRUFFLE CARPACCIO.

(no tomato sauce, please ask if you'd like it)

TERRA ROSSA 18

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

EMILIANA 17

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

CAPRICCIOSA 17

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

4 FORMAGGI 17

MOZZARELLA, SCAMORZA, EMMENTAL & GORGONZOLA. V
(no tomato sauce, please ask if you'd like it)

ORTOLINO 17.5

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

(no tomato sauce, please ask if you'd like it)

PORCINI & SPECK 17

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

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.

Drinks

GF IGEA – BIRRA SALENTO £7

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

GF CIDER ANGIOLETTI £8



www.terrarossa-restaurant.co.uk



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