

# 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 5.5 **V VG D**

FAVE E CICORIE 10.5 **V VG D**

BROAD BEAN PUREE & WILD CHICORY.

BURRATA & ZUCCA 12.5 **V N**

FRESH AND STRETCHED-CURED CHEESE WITH A VERY SOFT AND CREAMY TEXTURE SERVED WITH PUMPKIN PUREE & TOASTED ALMONDS.

CAPRESE CON BUFALA 8.9 **V**

CAPRESE SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND BASIL.

CARPACCIO DI CARNE 13

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

ELISA SALAD 10 **V N**

AVOCADO, MOZZARELLA, TOMATOES, WALNUTS & BABY LEAVES.

## Sides

INSALATA MISTA 4.9 **V VG D**

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

PATATE FRITTE CASARECCE 5.5 **V VG D**

FRIED CHIPS (special Terra Rossa cut)

**\*PLEASE SPECIFY IF YOU ARE COELIAC\***

## Pasta and risotti

PENNE ALLA CORSARA 21.5

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

PACCHERI AL RAGU DI MARE 21.5 **D**

SIGNATURE TR PASTA WITH SLOW COOKED OCTOPUS RAGU.

RAGU CINGHIALE AL NEGROAMARO 21.5

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

ORECCHIETTE GF & CIME DI RAPA 19 **V VG D**

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER

ORECCHIETTE GF GRANO ARSO 19 **V VG D**

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

RISOTTO AI FRUTTI DI MARE 22

SEAFOOD RISOTTO

## Other Mains

MERLUZZO ALLA MIRELLA 19 **GF D**

COD FILLET IN A PIZZAIOLA SAUCE (TOMATO SAUCE, CAPERS & OLIVES).

COSTATA DI MANZO 28 **D**

HEREFORD 10 Oz RIBEYE STEAK SERVED WITH FRIED POTATOES AND SALAD.

**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

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

### MARGHERITA 12 V

TOMATO SAUCE, MOZZARELLA & BASIL.

### REGINA MARGHERITA 14 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

### DIAVOLA 16

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

### NAPOLI 14.5

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

### CONTADINA 16.5 V (VG pls specify)

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

### PIZZA AL TARTUFO 18.5 V

MOZZARELLA, CACIOCAVALLO CHEESE & TRUFFLE CARPACCIO.

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

### TERRA ROSSA 17

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

### EMILIANA 16.5

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

### CAPRICCIOSA 16.5

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

### 4 FORMAGGI 16.5

MOZZARELLA, SCAMORZA, EMMENTAL & GORGONZOLA. V

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

### ORTOLINO 17

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 7 V

HOMEMADE CHOCOLATE SOUFFLE WITH A SCOOP OF VANILLA ICE CREAM.

### AFFOGATO 6.9 V (VG& D pls specify)

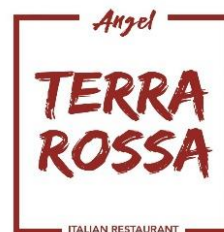
VANILLA ICE CREAM TOPPED WITH ESPRESSO.

## Drinks

### GF IGEA – BIRRA SALENTO £7

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

### GF CIDER ANGIOLETTI £7



[www.terrarossa-restaurant.co.uk](http://www.terrarossa-restaurant.co.uk)



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