

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.

BAKED CHEESECAKE 7 V

HOMEMADE BAKED CHEESECAKE SERVED WITH A ROASTED BRANDY MANDARIN.

AFFOGATO 6.9 V (VG& D pls specify)

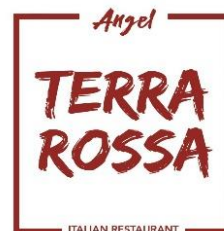
VANILLA ICE CREAM TOPPED WITH ESPRESSO.

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



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