

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 **V VG D**

FAVE E CICORIE 11.5 **V VG D**

BROAD BEAN PUREE & WILD CHICORY.

BURRATA & ZUCCA 12.9 **V N**

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

CAPRESE CON BUFALA 9.5 **V**

CAPRESE SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND BASIL.

CARPACCIO DI CARNE 13.5

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

ELISA SALAD 10.9 **V N**

AVOCADO, BUFFALO 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 6 **V VG D**

FRIED CHIPS (special Terra Rossa cut)

PLEASE SPECIFY IF YOU ARE COELIAC

Pasta and risotti

PENNE ALLA CORSARA 22.5

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 **D**

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 OF THE WEEK

PLEASE ASK FOR MORE INFORMATIONS.

Other Mains

MERLUZZO ALLA MIRELLA 19 **GF D**

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

COSTATA DI MANZO 33 **D**

HEREFORD 10 Oz RIBEYE STEAK SERVED WITH A MIXED LEAF 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 7.9 V

HOMEMADE CHOCOLATE SOUFFLE WITH A SCOOP OF VANILLA ICE CREAM.

AFFOGATO 7 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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