

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 DI BUFALA 11.9 V

CAPRESE SALAD WITH BUFFALO MOZZARELLA, FRESH DATTERINI TOMATOES, OREGANO 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 TOMATO & CUCUMBER

PATATE FRITTE CASARECCE 6 V VG D

HOMEMADE FRESH CRISPS

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 FETTUCCINE WITH WILD BOAR COOKED IN A NEGRAMARO WINE & TOMATO SAUCE

ORECCHIETTE GF & CIME DI RAPA 19.5 V VG D

SIGNATURE GLUTEN FREE 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 INFORMATION

FETTUCCINE AI FUNGHI PORCINI E TARTUFO

25.4 V

GLUTEN FREE FETTUCCINE WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO

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 V

MOZZARELLA, SCAMORZA, EMMENTAL & GORGONZOLA

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

ORTOLINO 17.5 V

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

(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

TERRA ROSSA LAGER £7.5

BIRRA AGRICOLA ITALIANA 5%

A FRAGRANT, EASY TO DRINK, LIGHT GLUTEN FREE LAGER THAT STANDS OUT THANKS TO THE VIBRANCY OF ITALIAN HOPS.

GF CIDER ANGIOLETTI £8



www.terrarossa-restaurant.co.uk



ANGEL
ST PAUL'S
LA CANTINA

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