

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



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