Terra Rossa

Menu Classico

Nibbles

TARALLINI 3.5 V VG D
SIGNATURE APULIAN NIBBLES

GREEN OLIVES 4.5 V VG D

TOASTED ALMONDS 4.5 V VG D N

BASKET OF HOMEMADE BREAD 4.9 V VG D
SELECTION OF WHITE AND MULTIGRAINS BREADS.

TAGLIERE DI FOCACCE 8 V VG D
HOMEMADE FOCACCIA BREAD WITH TOMATOES AND BLACK OLIVES.

Starters

BRUSCHETTA CLASSICA 8.5 V VG D
TOASTED HOMEMADE BREAD, FRESH TOMATOES & GARLIC OLIVE OIL.

PARMIGIANA 11.9 V
SLICED FRIED AUBERGINES LAYERED WITH TOMATO SAUCE AND MOZZARELLA.

FAVE E CICORIE 11.9 V VG D
BROAD BEAN PUREE, CHICORY & TOASTED BREAD.

PANZEROTTI SALENTINI 9.5 V
POTATOES, PECORINO CHEESE & MINT CROQUETTES.

BRUSCHETTA PUGLIESE 11
TOASTED BREAD WITH BURRATA, CHICORY AND ANCHOVIES.

CAPRESE DI BUFALA 11.9 V GF
CAPRESE SALAD WITH ITALIAN BUFFALO MOZZARELLA, FRESH DATTERINI TOMATOES, OREGANO AND BASIL.

BURRATA CON CAPONATA DI VERDURE 13.5 V
FRESH APULIAN CHEESE WITH A SOFT AND CREAMY TEXTURE. SERVED WITH A VEGETABLE CAPONATA.

FRITTURA DI VERDURE 10 V
BATTERED COURGETTES, BROCCOLI, SWEET POTATOES, CAULIFLOWER AND PEPPERS, AUBERGINE POLPETTE WITH MOZZARELLA, COURGETTES, RICOTTA AND MINT BITES. SERVED WITH A CONFIT GARLIC MAYO.

BOMBETTE PUGLIESI 13.5 GF
JUICY SMALL PORK ROLLS FILLED WITH CHEESE, SERVED WITH ROCKET, PARMESAN SHAVINGS AND A BALSAMIC GLAZE.

CARPACCIO DI CARNE 13.9 GF
BEEF CARPACCIO SERVED WITH A FRESH TOMATO, ROCKET AND PARMESAN SALAD.

ELISA SALAD 11.5 V GF N
AVOCADO, BUFFALO MOZZARELLA, TOMATOES, WALNUTS AND BABY LEAVES.

V – VEGETARIAN VG – VEGAN GF - GLUTEN FREE
D – DAIRY FREE N - CONTAINS NUTS

Pasta and Mains

TROFIETTE ALLA CORSARA 22
A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA. A SMOOTH TOMATO AND DOUBLE CREAM SAUCE WITH LANGOUSTINE, CLAMS & KING PRAWNS.

LINGUINE DI MARE IN CROSTA 28.5 D
LINGUINE WITH MIXED SEAFOOD, COOKED IN A TERRACOTTA POT, SEALED IN DOUGH AND BAKED UNTIL GOLDEN.

PAPPARDELLE AL CINGHIALE 21.5 D
FRESH EGG PASTA WITH CHUNKS OF WILD BOAR MARINATED WITH NEGROAMARO WINE.

GRANO ARSO 17.5 V VG D
APULIAN ORECCHIETTE MADE WITH TOASTED FLOUR (GRANO ARSO), YELLOW HERITAGE TOMATOES, OLIVES, AND BROCCOLI PUREE.

ORECCHIETTE ALLE CIME DI RAPA 17.5 V VG D
SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER. SERVED WITH TOASTED BREADCRUMBS.

RAVIOLI DI BURRATA AL POMODORO FRESCO 20.5 V
BURRATA-FILLED RAVIOLI WITH A FRESH DATTERINI TOMATO SAUCE AND BASIL.

ORECCHIETTE E POLPETTE 17.9
APULIAN FRESH ORECCHIETTE WITH HOMEMADE PORK & BEEF MEATBALLS, TOMATO SAUCE AND CACIORICOTTA CHEESE.

FETTUCCINE AI FUNGHI PORCINI E TARTUFO 23.9 V
FETTUCCINE WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

RISOTTO OF THE WEEK
PLEASE ASK FOR MORE INFORMATIONS.

FILETTO DI BRANZINO 25.5 GF D
SEABASS FILLET SERVED WITH A VEGETABLE CAPONATA

CAPOCOLLO DI MAIALE 25 GF
SLOW-COOKED PORK CAPOCOLLO WITH CACIO & PEPE FONDUTA, BROCCOLI AND POTATOES WITH AROMATIC HERBS.

FUSILLONI AL PESTO ROSSO 19.5 V N
FUSILLONI PASTA WITH A SUNDRIED TOMATOES RED PESTO (BASIL, SUNDRIED TOMATOES, ALMONDS, PINENUTS, PECORINO CHEESE, PARMESAN, GARLIC AND OLIVE OIL).

Sides

INSALATA MISTA 5.5 V VG GF D
BABY LEAVES SALAD, TOMATOES, AND CUCUMBER.

PATATE FRITTE CASERECCE 6 V VG D
HOMEMADE FRESH CHIPS.

CARCIOFI PASTELLATI 11 V
BATTERED DEEP FRIED ARTICHOKE BITES.

ZUCCHINE ALLA SCAPECE 7 V VG D
CRUMBER COURGETTES CURED WITH OLIVE OIL & VINEGAR.

Pizza

ADD A FRESH BURRATA TO YOUR PIZZA £6

CAPOCOLLO & CARCIOFI 14.5
TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT), AND ARTICHOKES.

MARGHERITA 11.5 V
TOMATO SAUCE, MOZZARELLA & BASIL.

REGINA MARGHERITA 13.5 V
TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 15
TOMATO SAUCE, MOZZARELLA, SPICY SALAMI (SPIANATA & BASTONE PICCANTE) AND NDUJA.

CONTADINA 14 V
TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, AUBERGINES & COURGETTES.
(VG PLEASE SPECIFY VEGAN CHEESE)

TARTUFO 17 V
MOZZARELLA, CACIOCAVALLO CHEESE AND TRUFFLE CARPACCIO.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

TERRA ROSSA 16
TOMATO SAUCE, MOZZARELLA, BRESAOLA CURED MEAT, SAUSAGE, PARMESAN & ROCKET.

EMILIANA 15
TOMATO SAUCE, MOZZARELLA, PARMA HAM, PARMESAN & ROCKET.

CAPRICCIOSA 15
TOMATO SAUCE, MOZZARELLA, COTTO HAM, MUSHROOMS, ARTICHOKES & BLACK OLIVES.

PANCETTA & GRANA 14.5
TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

4 FORMAGGI 15 V
MOZZARELLA, SCAMORZA, EMMENTHAL E GORGONZOLA..
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

NAPOLI 12.5
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND BLACK OLIVES.

ORTOLINO 15.5 V
MOZZARELLA, SCAMORZA, GOAT CHEESE, ONIONS, ROASTED PEPPERS, OLIVES & ROCKET.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

SALSICCIA & RAPE 15
MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

PORCINI & SPECK 15
TOMATO SAUCE, MOZZARELLA, PORCINI MUSHROOMS & SPECK.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF.
DETAILED ALLERGEN INFORMATION IS AVAILABLE.

WE HAVE SPECIFIC VEGAN & GLUTEN FREE MENUS PLEASE ASK

Angel TERRA ROSSA ITALIAN RESTAURANT

www.terrarossa-restaurant.co.uk

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ABOUT
TERRA ROSSA...

My Father was one of the last men to plough Puglia's rich red earth with a horse.
Out of that first memory of his hands in the iron rich soil grew the seed of Terra Rossa.

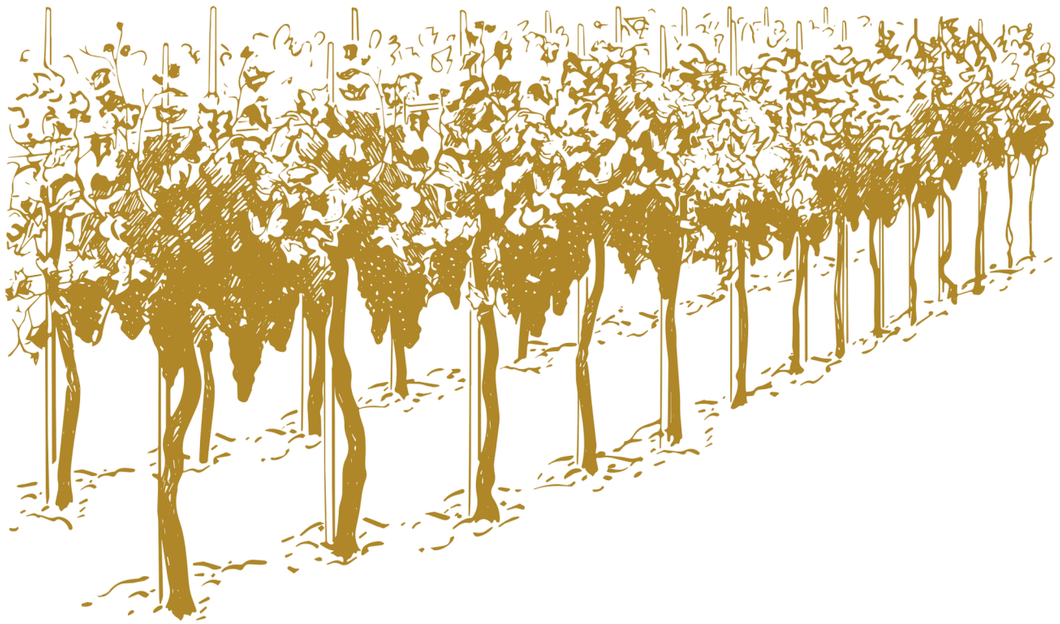
Life growing up in Salento was all about food. Time and love went into every dish; I cherished the one day of the year the whole family crushed the tomato crop into passata, the figs baking in the sun on the roof, the baker bread from his wood stove, the taste of homemade orecchiette pasta made with wholemeal flour, wild asparagus collected from the roadside, wholesome legumes and the warmth of wine made from the blackest of grapes.

The taste of Cucina Povera, the 'Poor Kitchen', is wholesome, nutritious and full of flavour. It's a style of cooking which is a deeply rooted in our history.

Terra Rossa brings the flavours of Puglia to London. The land in the south of Italy has been lovingly tended by farmers producing the most sun touched delicious food for generations.

At Terra Rossa, we want you to eat our beautifully cooked dishes and taste the 'Masseria life' where time slows down enough for you to relax and enjoy the homely taste of simple cooking... and of course with a glass of Puglian wine.

François Fracella



a Taste of Italy

Angel
TERRA ROSSA
ITALIAN RESTAURANT

Terra Rossa brings the authentic flavours of Apulian-Italian cuisine, fine wine, and artisanal beer - sourced directly from Southern Italy - to Angel.

www.terrarossa-restaurant.co.uk
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