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.

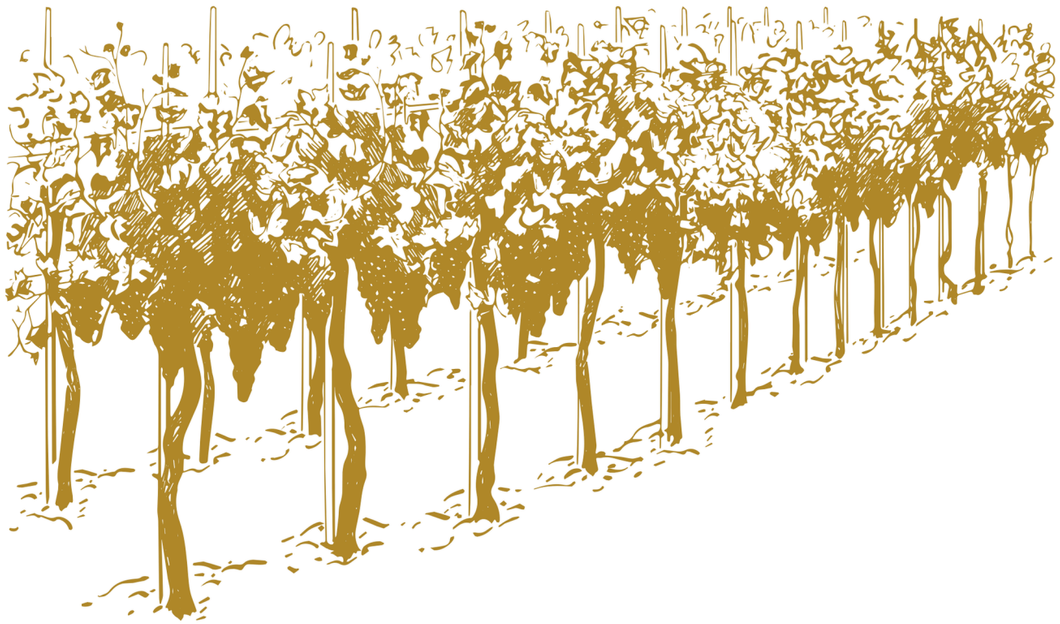
Life growing up in Salento was all about food. Time and love went into every dish; I cherished the one day of the year the whole family crushed the tomato crop into passata, the figs baking in the sun on the roof, the baker bread from his wood stove, the taste of homemade orecchiette pasta made with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

TERRA ROSSA
St Paul's

After the success of our Islington restaurant, Terra Rossa brings the authentic flavours of Apulian-Italian cuisine, fine wine, and artisanal beer - sourced directly from Southern Italy - to St Paul's

www.terrarossa-restaurant.co.uk
stpauls@terrarossa-restaurant.co.uk

TEL. 0207 248 6600

62-66, Carter Lane, London, EC4V 5EA

WIFI
TERRAROSSA GUEST

PASSWORD
terrarossa33

Gluten free Menu

Starters

GLUTEN FREE PIZZA BREAD 7.9 V VG D

FAVE E CICORIE 13.5 V VG D
BROAD BEANS PURÉE AND WILD CHICORY.

BURRATA & ZUCCA 14.9 V N
FRESH AND STRETCHED-CURED CHEESE WITH A VERY SOFT AND CREAMY TEXTURE SERVED WITH PUMPKIN PUREE AND TOASTED ALMONDS.

CAPRESE DI BUFALA 12.5 V
CAPRESE SALAD WITH ITALIAN BUFFALO MOZZARELLA, FRESH DATTERINI TOMATOES, OREGANO AND BASIL.

CARPACCIO DI CARNE 15
BEEF CARPACCIO SERVED WITH A FRESH TOMATO, ROCKET AND PARMESAN SALAD.

ELISA SALAD 12.5 V N
AVOCADO, BUFFALO MOZZARELLA, TOMATOES AND BABY LEAVES.

Sides

INSALATA MISTA 6 V VG D
BABY LEAVES SALAD, ROCKET, TOMATOES, AND CUCUMBER.

PLEASE SPECIFY TO THE STAFF IF YOU ARE INTOLLERANT OR COELIAC.

PLEASE ALLOW EXTRA TIME FOR GLUTEN FREE DISHES, SAFETY IS OUR PRIORITY.

Pasta

PENNE ALLA CORSARA 26
A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA. GF PENNE IN A TOMATO AND DOUBLE CREAM SAUCE WITH LANGOUSINE, CLAMS AND KING PRAWNS.

PACCHERI AL RAGU DI MARE 25.5 D
GF SIGNATURE TR PASTA WITH SLOW COOKED OCTOPUS RAGU.

RAGU DI CINGHIALE 25.5 D
GF FETTUCCINE WITH WILD BOAR COOKED IN A NEGRAMARO WINE AND TOMATO SAUCE.

ORECCHIETTE ALLE CIME DI RAPA 21 V VG D
GF ORECCHIETTE WITH TURNIP TOPS. SPICY AND BITTER.

GRANO ARSO 21 V VG D
GF ORECCHIETTE WITH HERITAGE YELLOW TOMATOES, BLACK OLIVES, AND BROCCOLI PUREE.

FETTUCCINE AI FUNGHI PORCINI E TARTUFO 26.8 V
GF FETTUCCINE WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

RISOTTO OF THE WEEK
PLEASE ASK YOUR WAITER FOR MORE INFORMATIONS.
MADE TO ORDER, PLEASE ALLOW 20 MINUTES.

Secondi

MERLUZZO ALLA MIRELLA 22 D
COD FILLET WITH A TOMATO, CAPERS AND OLIVES SAUCE.

COSTATA DI MANZO 35 D
HEREFORD 10 OZ RIBEYE STEAK SERVED WITH A BABY LEAF SALAD.

Pizza

CAPOCOLLO & CARCIOFI 17.5
TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT), AND ARTICHOKES.

MARGHERITA 14.5 V
TOMATO SAUCE, MOZZARELLA & BASIL.

REGINA MARGHERITA 16.5 V
TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 18
TOMATO SAUCE, MOZZARELLA, SPICY SALAMI (SPIANATA & BASTONE PICCANTE) AND NDUJA.

CONTADINA 18 V
TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, AUBERGINES & COURGETTES.
(VG PLEASE SPECIFY VEGAN CHEESE)

TARTUFO 20 V
MOZZARELLA, CACIOCAVALLO CHEESE AND TRUFFLE CARPACCIO.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

TERRA ROSSA 19
TOMATO SAUCE, MOZZARELLA, BRESAOLA CURED MEAT, SAUSAGE, PARMESAN & ROCKET.

EMILIANA 17.5
TOMATO SAUCE, MOZZARELLA, PARMA HAM, PARMESAN & ROCKET.

CAPRICCIOSA 17.5
TOMATO SAUCE, MOZZARELLA, COTTO HAM, MUSHROOMS, ARTICHOKES & BLACK OLIVES.

PANCETTA & GRANA 18.5
TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

4 FORMAGGI 17.5 V
MOZZARELLA, SCAMORZA, EMMENTHAL E GORGONZOLA..
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

NAPOLI 15.5
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND BLACK OLIVES.

ORTOLINO 18.5
MOZZARELLA, SCAMORZA, GOAT CHEESE, ONIONS, ROASTED PEPPERS, OLIVES & ROCKET.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

SALSICCIA & RAPE 18.5
MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

PORCINI & SPECK 18.5
TOMATO SAUCE, MOZZARELLA, PORCINI MUSHROOMS & SPECK.

Drinks

GLUTEN FREE - 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.

GLUTEN FREE CIDER ANGIOLETTI 8

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.

SORBETTO AL LIMONE 7.5 V
HOMEMADE LEMON SORBET

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF.
V – VEGETARIAN VG – VEGAN
D – DAIRY FREE N - CONTAINS NUTS