



Gluten free

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 FETTUCCHINE 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.

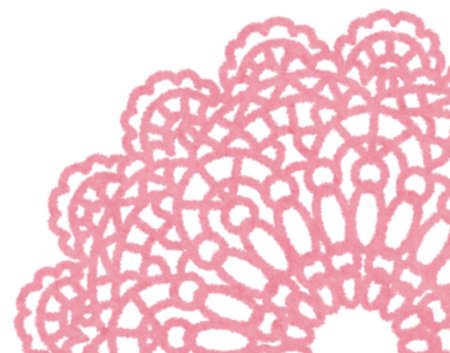
FETTUCCHINE AI FUNGHI PORCINI E TARTUFO 26.8 V
GF FETTUCCHINE WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

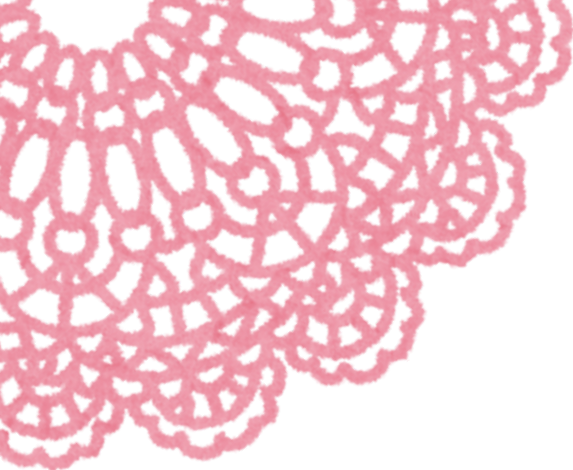
RISOTTO OF THE WEEK
PLEASE ASK YOUR WAITER FOR MORE INFORMATION.
MADE TO ORDER, PLEASE ALLOW 20 MINUTES.

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



www.terrarossa-restaurant.co.uk

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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 DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

