



# 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 6.9 V VG D**

**FAVE E CICORIE 12 V VG D**

BROAD BEAN PUREE & WILD CHICORY.

**BURRATA & ZUCCA 13.9 V N**

FRESH AND STRETCHED-CURED CHEESE WITH A VERY SOFT AND CREAMY TEXTURE SERVED WITH PUMPKIN PUREE & TOASTED ALMONDS.

**CAPRESE CON BUFALA 11 V**

CAPRESE SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND BASIL.

**CARPACCIO DI CARNE 13.9**

BEEF CARPACCIO SERVED WITH A FRESH TOMATO, ROCKET & PARMESAN SALAD.

**ELISA SALAD 11.9 V N**

AVOCADO, BUFFALO MOZZARELLA, TOMATOES, WALNUTS & BABY LEAVES.

## Sides

**INSALATA MISTA 5.5 V VG D**

MIXED LEAF SALAD WITH RED CABBAGE, RADISH, LETTUCE, TOMATO & CUCUMBER.

## Pasta and risotti

**PENNE ALLA CORSARA 24**

A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA, IN TOMATO AND DOUBLE CREAM SAUCE (LANGOUSTINE, CLAMS & KING PRAWNS).

**PACCHERI AL RAGU DI MARE 23 D**

SIGNATURE TR PASTA WITH SLOW COOKED OCTOPUS RAGU

**RAGU DI CINGHIALE AL NEGROAMARO 23 D**

GLUTEN FREE PACCHERI WITH WILD BOAR COOKED IN A NEGRAMARO WINE & TOMATO SAUCE.

**ORECCHIETTE GF ALLE CIME DI RAPA 19.5 V VG D**

GLUTEN FREE 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 YOUR WAITER FOR MORE INFORMATIONS.

**MADE TO ORDER, PLEASE ALLOW 20 MINUTES.**

## Other Mains

**MERLUZZO ALLA MIRELLA 21 D**

COD FILLET WITH A TOMATO, CAPERS, AND OLIVES SAUCE.

**COSTATA DI MANZO 33 D**

HEREFORD 10 Oz RIBEYE STEAK SERVED WITH A BABY LEAF SALAD.

**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

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

### MARGHERITA 12.5 V

TOMATO SAUCE, MOZZARELLA & BASIL.

### REGINA MARGHERITA 16 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

### DIAVOLA 16

TOMATO SAUCE, MOZZARELLA, SPIANATA (SPICY SALAMI) AND NDUJA.

### NAPOLI 15

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

### CONTADINA 17.5 V (VG PLEASE 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 16.5

TOMATO SAUCE, MOZZARELLA, PARMA HAM, PARMESAN SHAVINGS & ROCKET.

### CAPRICCIOSA 16.5

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

### 4 FORMAGGI 16.5 V

MOZZARELLA, SCAMORZA, EMMENTAL & GORGONZOLA.

**(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)**

### ORTOLINO 18 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 7.9 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 £7



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



ANGEL  
ST PAUL'S

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