



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 7.9 V VG D

FAVE E CICORIE 13.5 V VG D

BROAD BEAN PUREE & WILD CHICORY.

BURRATA & ZUCCA 14.9 V N

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

CAPRESE CON BUFALA 12.5 V

CAPRESE SALAD WITH BUFFALO MOZZARELLA, TOMATOES AND BASIL.

CARPACCIO DI CARNE 15

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

ELISA SALAD 12.5 V N

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

Sides

INSALATA MISTA 6 V VG D

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

Pasta and risotti

PENNE ALLA CORSARA 26

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 25.5 D

SIGNATURE TR PASTA WITH SLOW COOKED OCTOPUS RAGU

RAGU DI CINGHIALE AL NEGROAMARO 25.5 D

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

ORECCHIETTE GF ALLE CIME DI RAPA 21 V VG D

GLUTEN FREE SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER

ORECCHIETTE GF GRANO ARSO 21 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 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.

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 17.5

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

MARGHERITA 14.5 V

TOMATO SAUCE, MOZZARELLA & BASIL.

REGINA MARGHERITA 16.5 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 18

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

NAPOLI 15.5

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

CONTADINA 18 V (VG PLEASE SPECIFY)

TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, AUBERGINES & COURGETTES.

PIZZA AL TARTUFO 20 V

MOZZARELLA, CACIOCAVALLO CHEESE & TRUFFLE CARPACCIO.

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

TERRA ROSSA 19

TOMATO SAUCE, MOZZARELLA, BRESAOLA CURED MEAT, SAUSAGE, PARMESAN SHAVINGS & ROCKET.

EMILIANA 17.5

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

CAPRICCIOSA 17.5

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

4 FORMAGGI 17.5 V

MOZZARELLA, SCAMORZA, EMMENTAL & GORGONZOLA.

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

ORTOLINO 18.5 V

MOZZARELLA, SCAMORZA, GOAT CHEESE, ONIONS, ROASTED PEPPERS, OLIVES & ROCKET.

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

PORCINI & SPECK 18.5

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.

SORBETTO AL LIMONE 7.5 V

HOMEMADE LEMON SORBET

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



ANGEL
ST PAUL'S

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