Terra Rossa

Menu Classico

Nibbles

TARALLINI 4.9 V VG D
SIGNATURE APULIAN NIBBLES

GREEN OLIVES 4.9 V VG D

TOASTED ALMONDS 4.9 V VG D N

BASKET OF HOMEMADE BREAD 5.5 V VG D
SELECTION OF WHITE AND MULTIGRAINS BREADS.

TAGLIERE DI FOCACCE 9.5 V VG D
HOMEMADE FOCACCIA BREAD WITH TOMATOES AND BLACK OLIVES.

Starters

BRUSCHETTA CLASSICA 10.5 V VG D
TOASTED HOMEMADE BREAD, FRESH TOMATOES & GARLIC OLIVE OIL.

PARMIGIANA 14 V
SLICED FRIED AUBERGINES LAYERED WITH TOMATO SAUCE AND MOZZARELLA.

FAVE E CICORIE 13.5 V VG D
BROAD BEAN PUREE, CHICORY & TOASTED BREAD.

PANZEROTTI SALENTINI 11 V
POTATOES, PECORINO CHEESE & MINT CROQUETTES.

BRUSCHETTA PUGLIESE 13
TOASTED BREAD WITH BURRATA, CHICORY AND ANCHOVIES.

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

BURRATA & ZUCCA 14.9 V N
FRESH APULIAN CHEESE WITH A SOFT AND CREAMY TEXTURE. SERVED WITH PUMPKIN PUREE, AMARETTO BISCUIT AND TOASTED ALMONDS.

CARPACCIO DI CARNE 14.5 GF
BEEF CARPACCIO SERVED WITH A FRESH TOMATO, ROCKET & PARMESAN SALAD.

ELISA SALAD 12.5 V GF N
AVOCADO, BUFFALO MOZZARELLA, TOMATOES, WALNUTS & BABY LEAVES.

WE HAVE SPECIFIC VEGAN & GLUTEN FREE MENUS PLEASE ASK

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

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Pasta and Mains

TROFIETTE ALLA CORSARA 23.7
A SEAFOOD PASTA RECIPE FROM SANTA MARIA AL BAGNO, PUGLIA. A SMOOTH TOMATO AND DOUBLE CREAM SAUCE WITH LANGOUSTINE, CLAMS & KING PRAWNS.

MEZZI PACCHERI AL RAGU DI MARE 24 D
SIGNATURE TR PASTA WITH SLOW COOKED OCTOPUS RAGU.

PAPPARDELLE AL CINGHIALE 24 D
FRESH EGG PASTA WITH CHUNKS OF WILD BOAR MARINATED WITH NEGROAMARO WINE.

GRANO ARSO 19 V VG D
APULIAN ORECCHIETTE MADE WITH TOASTED FLOUR (GRANO ARSO), YELLOW HERITAGE TOMATOES, OLIVES, AND BROCCOLI PUREE.

ORECCHIETTE ALLE CIME DI RAPA 19.5 V VG D
SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER. SERVED WITH TOASTED BREADCRUMBS.

RAVIOLI DI BURRATA AL POMODORO FRESCO 22 V
BURRATA-FILLED RAVIOLI WITH A FRESH DATTERINI TOMATO SAUCE AND BASIL.

ORECCHIETTE E POLPETTE 19.5
APULIAN FRESH ORECCHIETTE WITH HOMEMADE PORK & BEEF MEATBALLS, TOMATO SAUCE AND CACIORICOTTA CHEESE.

FETTUCCINE AI FUNGHI PORCINI E TARTUFO 25.3 V
FETTUCCINE WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

RAVIOLI DI SALMONE 25
SQUID INK RAVIOLI FILLED WITH RICOTTA AND SALMON. SERVED IN A MIXED SEAFOOD SAUCE.

RISOTTO OF THE WEEK
PLEASE ASK FOR MORE INFORMATIONS.

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

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

Sides

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

PATATE FRITTE CASERECCE 8 V VG D
HOMEMADE FRESH CHIPS.

CARCIOFI PASTELLATI 12 V
BATTERED DEEP FRIED ARTICHOKE BITES.

ZUCCHINE ALLA SCAPECE 8 V VG D
CRUMBER COURGETTES CURED WITH OLIVE OIL & VINEGAR.

Pizza

ADD A FRESH BURRATA TO YOUR PIZZA £6

CAPOCOLLO & CARCIOFI 16.5
TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT), AND ARTICHOKES.

MARGHERITA 13 V
TOMATO SAUCE, MOZZARELLA & BASIL.

REGINA MARGHERITA 15 V
TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 16.5
TOMATO SAUCE, MOZZARELLA, SPICY SALAMI (SPIANATA & BASTONE PICCANTE) AND NDUJA.

CONTADINA 16 V
TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, AUBERGINES & COURGETTES.
(VG PLEASE SPECIFY VEGAN CHEESE)

TARTUFO 18 V
MOZZARELLA, CACIOCAVALLO CHEESE AND TRUFFLE CARPACCIO.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

TERRA ROSSA 17.5
TOMATO SAUCE, MOZZARELLA, BRESAOLA CURED MEAT, SAUSAGE, PARMESAN & ROCKET.

EMILIANA 16
TOMATO SAUCE, MOZZARELLA, PARMA HAM, PARMESAN & ROCKET.

CAPRICCIOSA 16
TOMATO SAUCE, MOZZARELLA, COTTO HAM, MUSHROOMS, ARTICHOKES & BLACK OLIVES.

PANCETTA & GRANA 17
TOMATO SAUCE, MOZZARELLA, ITALIAN PANCETTA AND PARMESAN SHAVINGS.

4 FORMAGGI 16.5 V
MOZZARELLA, SCAMORZA, EMMENTHAL E GORGONZOLA..
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

NAPOLI 14
TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS AND BLACK OLIVES.

ORTOLINO 16.9 V
MOZZARELLA, SCAMORZA, GOAT CHEESE, ONIONS, ROASTED PEPPERS, OLIVES & ROCKET.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

SALSICCIA & RAPE 17
MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.
(NO TOMATO SAUCE, PLEASE ASK IF YOU'D LIKE IT)

PORCINI & SPECK 17
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.

DISCOVER OUR PRIVATE ROOM DOWNSTAIRS.
CONTACT US TO CURATE YOUR EVENT.

TERRA ROSSA
St Paul's

www.terrarossa-restaurant.co.uk

stpauls@terrarossa-restaurant.co.uk

ANGEL
ST PAUL'S
LA CANTINA

DO YOU PLAY PADEL?
JOIN US ON A PADEL RETREAT IN PUGLIA

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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.

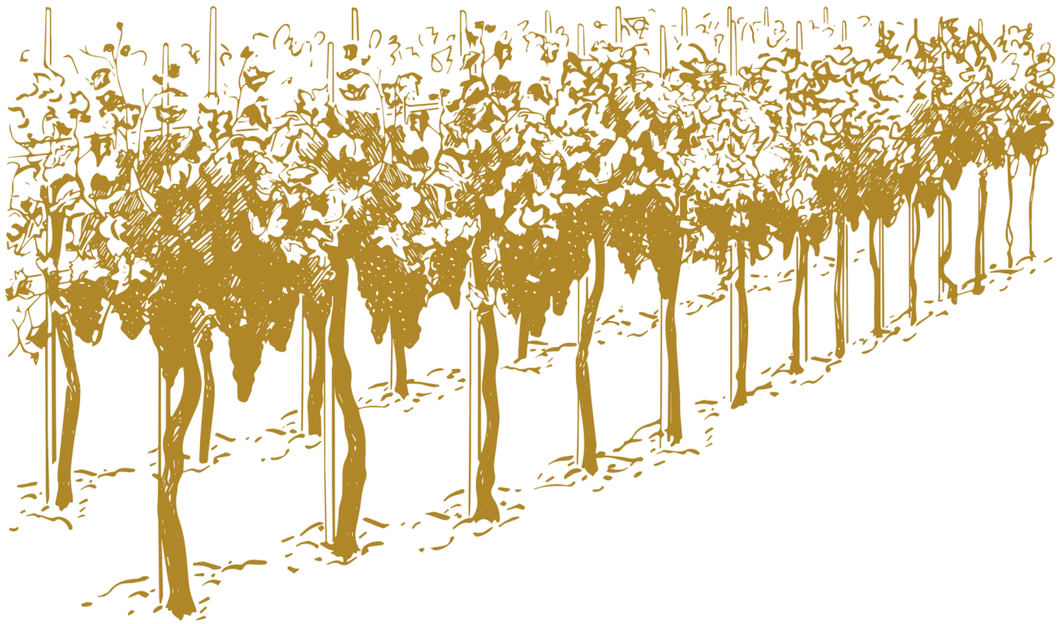
Life growing up in Salento was all about food. Time and love went into every dish; I cherished the one day of the year the whole family crushed the tomato crop into passata, the figs baking in the sun on the roof, the baker bread from his wood stove, the taste of homemade orecchiette pasta made with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

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
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