

While you read the menu

TARALLINI 4.5 V VG D

SIGNATURE APULIAN NIBBLES

GREEN OLIVES 4.5 V VG D

TOASTED ALMONDS 4.5 V VG D N

BASKET OF HOMEMADE BREAD 4.5 V VG D

TAGLIERE DI FOCACCE 7.5 V VG D

HOMEMADE FOCACCIA BREAD WITH TOMATOES AND BLACK OLIVES.

Starters

BRUSCHETTA CLASSICA 9 V VG D

TOASTED HOMEMADE BREAD, FRESH TOMATOES & GARLIC OLIVE OIL.

PARMIGIANA 12.9 V

SLICED FRIED AUBERGINES LAYERED WITH TOMATO SAUCE AND MOZZARELLA.

FAVE E CICORIE 11.9 V VG D

BROAD BEAN PUREE, CHICORY & TOASTED BREAD.

PANZEROTTI SALENTINI 10.5 V

POTATOES, PECORINO CHEESE & MINT CROQUETTES.

BRUSCHETTA PUGLIESE 11.9

TOASTED BREAD WITH BURRATA, CHICORY AND ANCHOVIES.

CAPELANTE & CIME DI RAPE 14

SCALLOPS SERVED WITH A TURNIP TOPS PUREE

BURRATA & ZUCCA 13.9 V N

FRESH APULIAN CHEESE WITH A SOFT AND CREAMY TEXTURE SERVED WITH PUMPKIN PUREE, AMARETTO BISCUIT & TOASTED ALMONDS.

CARPACCIO DI CARNE 13.9 GF

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

ELISA SALAD 11.9 V GF N

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

Sides

INSALATA MISTA 5.5 V VG GF D

BABY LEAVES SALAD, TOMATOES, AND CUCUMBER.

ZUCCHINE ALLA SCAPECE 8 VG D

CRUMBED COURGETTES CURED WITH OLIVE OIL & VINEGAR.

PATATE FRITTE CASARECCE 6.5 V VG D

FRIED CHIPS (SPECIAL TERRA ROSSA CUT).

CARCIOFI PASTELLATI 12 V

BATTERED DEEP FRIED ARTICHOKE BITES.

Homemade pasta

TROFIETTE ALLA CORSARA 22.5

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

PACCHERI AL RAGU DI MARE 21.5 D

SIGNATURE TR PASTA WITH SLOW COOKED OCTOPUS RAGU.

PAPPARDELLE AL CINGHIALE 21.5 D

FRESH EGG PASTA WITH CHUNKS OF WILD BOAR MARINATED WITH NEGROAMARO WINE.

GRANO ARSO 18 D V VG

APULIAN FRESH PASTA MADE WITH TOASTED FLOUR (GRANO ARSO), YELLOW HERITAGE TOMATOES, OLIVES, AND BROCCOLI PUREE.

ORECCHIETTE ALLE CIME DI RAPA 18 V VG D

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY & BITTER.

ORECCHIETTE E POLPETTE 18

APULIAN FRESH ORECCHIETTE WITH HOMEMADE PORK & BEEF MEATBALLS, TOMATO SAUCE & RICOTTA CHEESE.

RAVIOLI BURRATA E POMODORO FRESCO 20.5 V

RAVIOLI FILLED WITH BURRATA IN A FRESH TOMATO SAUCE.

FETTUCCINE AI FUNGHI PORCINI E TARTUFO 24.9 V

HOMEMADE PASTA WITH PORCINI MUSHROOMS AND ITALIAN TRUFFLE CARPACCIO.

Other mains

RISOTTO OF THE WEEK

PLEASE ASK YOUR WAITER FOR MORE INFORMATIONS.

MADE TO ORDER, PLEASE ALLOW 20 MINUTES.

MERLUZZO ALLA MIRELLA 21 GF D

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

COSTATA DI MANZO 33 GF D

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

V – VEGETARIAN VG – VEGAN GF - GLUTEN FREE

D – DAIRY FREE N - CONTAINS NUTS

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF, DETAILED ALLERGEN INFORMATION IS AVAILABLE.

Pizza

CAPOCOLLO & CARCIOFI 14.5

TOMATO SAUCE, MOZZARELLA, CAPOCOLLO DI MARTINA FRANCA (APULIAN CURED MEAT) AND ARTICHOKE.

MARGHERITA 11 V

TOMATO SAUCE, MOZZARELLA & BASIL.

PANCETTA & GRANA 14.5

TOMATO SAUCE, MOZZARELLA, ITALIAN BACON AND SHAVED PARMESAN CHEESE.

REGINA MARGHERITA 14.5 V

TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL.

DIAVOLA 15

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

NAPOLI 13.5

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

CONTADINA 16 V (VG PLS SPECIFY, WITH VEGAN CHEESE)

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

PIZZA AL TARTUFO 17.5 V

MOZZARELLA, CACIOCAVALLO CHEESE, TRUFFLE CARPACCIO.

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

TERRA ROSSA 16.5

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

EMILIANA 15

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

CAPRICCIOSA 15

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

4 FORMAGGI 15 V

MOZZARELLA, SCAMORZA, EMMENTAL, GORGONZOLA.

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

ORTOLINO 16.5 V

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

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

PORCINI & SPECK 15.5

TOMATO SAUCE, MOZZARELLA, PORCINI MUSHROOMS AND SPECK (CURED HAM).

SALSICCIA & RAPE 16

MOZZARELLA, ITALIAN SAUSAGE AND TURNIP TOPS.

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

FOR AN AUTHENTIC TWIST ADD A BURRATA TO TOP YOUR PIZZA FOR £6

WE HAVE SPECIFIC VEGAN & GLUTEN FREE MENUS. PLEASE ASK.

DISCOVER OUR PRIVATE ROOM DOWNSTAIRS.
CONTACT US TO CURATE YOUR EVENT, WE HAVE PLENTY OF OPTIONS TO MAKE YOUR PARTY SPECIAL.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



www.terrarossa-restaurant.co.uk



ANGEL
ST PAUL'S

**ANGEL BRANCH EXCLUSIVE – ENJOY 25% OFF FOOD
MONDAY – FRIDAY LUNCH ONLY**



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.



a Taste of Italy 



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



AFTER THE SUCCESS OF OUR ISLINGTON RESTAURANT, TERRA ROSSA BRINGS THE AUTHENTIC FAVOURS OF APULIAN-ITALIAN CUISINE, FINE WINE, AND ARTISANAL BEER – SOURCED STRAIGHT FROM SOUTHERN ITALY – TO ST PAUL'S.

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