

# GLUTEN FREE MENU

Please specify to the staff if you are intolerant or coeliac

Please allow extra time for GF dishes, safety is our priority

## STARTERS

### FAVE E CICORIE 8.9 V VG D

Broad bean puree, wild chicory

### BURRATA & ZUCCA 10.9 V N

Fresh and stretched-curd cheese with a very soft and creamy texture served with pumpkin puree, amaretto biscuit, toasted almonds.

### CAPRESE CON BUFALA V 8.9

Buffalo mozzarella & fresh tomato salad

### CARPACCIO DI CARNE 11.9

Beef carpaccio served with a fresh tomato, rocket & parmesan salad.

## PASTA GLUTEN FREE & RISOTTI

### PENNE ALLA CORSARA 18

a seafood pasta recipe from Santa Maria al bagno, Puglia, in a creamy tomato sauce (langoustine, clams, king prawns) (GF penne)

### PACCHERI AL RAGU DI MARE 18 D

signature Terra Rossa pasta with minced octopus, "a seafood bolognese".

### RAGU CINGHIALE AL NEGROAMARO 18

Gluten free paccheri with wild boar ragu cooked in a Negroamaro wine and tomato sauce D

### ORECCHIETTE GF & CIME DI RAPA 16 V VG D

signature Apulian dish with turnip tops. Spicy & bitter.

### ORECCHIETTE GF "GRANO ARSO" 16.5 V VG D

Gluten free pasta with heritage yellow tomatoes, black olives and broccoli puree

### RISOTTO AI FRUTTI DI MARE 18

Seafood risotto, with mussels, squid, king prawns & clams.

## OTHER MAINS

### COSTATA DI MANZO 26 D

Hereford 10 Oz Ribeye Steak served with roasted peppers and grilled aubergines.

### MERLUZZO AL PUREE DI CECI E ROSMARINO 16.5

Baked cod with chickpea puree, rosemary & confit tomatoes.

## GF PIZZA

**CAPOCOLLO & CARCIOFI 16** mozzarella, tomato sauce, capocollo di Martina Franca (Apulian cured meat), artichokes & sundried tomatoes

**MARGHERITA 12 V** mozzarella, tomato sauce, basil

**REGINA MARGHERITA 14 V** buffalo mozzarella, tomato sauce and basil

**DIAVOLA 15.5** mozzarella, tomato sauce, spicy salami and nduja

**NAPOLI 14.5** mozzarella, tomato sauce, anchovies, capers and black olives

**CONTADINA 16.5 V (VG pls specify)** tomato sauce, roasted peppers, aubergines & courgettes, mozzarella.

**PIZZA AL TARTUFO 17 V** mozzarella, caciocavallo cheese, truffle carpaccio

**TERRA ROSSA 16.5** tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

**EMILIANA 16.5** mozzarella, tomato sauce, Parma ham, parmesan shavings, rocket.

**CAPRICCIOSA 16.5** mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

**4 FORMAGGI 16.5** mozzarella, scamorza, emmenthal, gorgonzola V  
(no tomato sauce, please ask if you'd like it)

**ORTOLINO 16.5** mozzarella, scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket V

**PORCINI & SPECK 16.5** mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

## SIDES (or starters, please specify)

**ELISA SALAD 7.5 V N** Avocado, mozzarella, tomatoes, walnuts, baby leaves.

**INSALATA MISTA 4.9 V VG D**  
Mixed leaf salad, tomato and cucumber

**FAGIOLINI & MENTA 5.5 V VG D**  
Green beans, mint & Extra Virgin Olive oil

## GF DESSERT MENU

### CHOCOLATE SOUFFLE 6.9V

Homemade hot chocolate souffle with a scoop of vanilla ice cream

### AFFOGATO 6.5 V (VG & D pls specify)

Vanilla ice cream topped with espresso

### HOMEMADE LEMON SORBET 5

### ICECREAM 6

(Vanilla VG pls specify, Strawberry, Chocolate D)

### MIXED CHEESE 12 V

selection of Italian cheese

## GLUTEN FREE BEER

PERONI £5.50

If you have any allergies or intolerances, please speak to a member of staff.

V – Vegetarian VG – Vegan

D – Dairy free N - Contains Nuts

