

While you read the menu...

TARALLINI 3.5 Signature Apulian nibbles **V VG D**

GREEN OLIVES 3.5 **V VG D**

BASKET OF HOMEMADE BREAD 4.5 **V VG D**

TAGLIERE DI FOCACCE 5.9 **V VG D**

focaccia bread with tomatoes and black olives.

Homemade daily.

STARTERS

BRUSCHETTA CLASSICA 6.9 **V VG D**

Toasted homemade bread, fresh tomatoes, garlic olive oil

BRUSCHETTA PUGLIESE 9.5

toasted bread with burrata, chicory and anchovies

PANZEROTTI SALENTINI 7.5 **V**

potatoes, pecorino cheese and mint croquette

FAVE E CICORIE 8.9 **V VG D**

Broad bean puree, chicory & toasted bread

PARMIGIANA (starter) 8.9 **V** Sliced, floured and fried

aubergines layered with tomato sauce and mozzarella.

BURRATA & ZUCCA 10.9 **V GF N** Fresh and stretched-curd

cheese with a soft and creamy texture served with

pumpkin puree, amaretto biscuit, toasted almonds

CARPACCIO DI CARNE 11.9 **GF** Beef carpaccio served

with a fresh tomato, rocket & parmesan salad.

POLPETTE AL SUGO 8.9

Homemade meatballs, tomato sauce & ricotta cheese

SIDES (or starters, please specify)

ELISA SALAD 7.5 **V GF N**

Avocado, mozzarella, tomatoes, walnuts, baby leaves.

INSALATA MISTA 4.9 **V VG GF D**

baby leaves salad, tomatoes, cucumber

FAGIOLINI & MENTA 5.5 **V VG GF D**

Green beans, mint & Extra Virgin Olive oil

ZUCCHINE ALLA SCAPECE 5.5 **V VG D**

Crumbed Courgettes cured with olive oil & vinegar.

POMODORI SECCHI PUGLIESI 4.9 **GF V VG D**

Spicy Apulian sundried tomatoes

PASTA

PENNE ALLA CORSARA 17.5

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

PACCHERI AL RAGU DI MARE 16.8 **D**

signature Terra Rossa pasta with slow cooked octopus ragu

PAPPARDELLE & CINGHIALE al NEGROAMARO 16.8

Fresh long egg pasta with wild boar ragu marinated with Negroamaro wine.

ORECCHIETTE & POLPETTE 14.9 Apulian fresh

orecchiette with homemade meatballs, tomato sauce & ricotta cheese

ORECCHIETTE & CIME DI RAPE 14.9 **V VG D**

signature Apulian pasta with turnip tops.

Spicy & bitter.

GRANO ARSO 15.5 **D V VG**

Apulian fresh pasta made with toasted flour (grano arso), yellow heritage tomatoes, olives and broccoli puree.

RAVIOLI, BURRATA E POMODORO FRESCO 16.5 **V**

Ravioli filled with burrata in a fresh tomato sauce.

Monthly special

SPAGHETTI AL RICCIO 22 **D**

Spaghetti with sea urchin pulp.

OTHER MAINS

RISOTTO AI FRUTTI DI MARE 18 **GF** Seafood risotto,

with mussels, squid, king prawns & clams.

MERLUZZO AL PUREE DI CECI E ROSMARINO 16.5

Baked cod with chickpea puree, rosemary & confit tomatoes.

LARGE PARMIGIANA 15.5 **V**

Sliced, floured and fried aubergine layered with tomato sauce and mozzarella.

COSTATA DI MANZO 26 **GF D**

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

V – Vegetarian **VG – Vegan** **GF - Gluten Free** **D – Dairy free** **N - Contains Nuts**

Please ask for our specific **Gluten Free** menu

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

PIZZA

CAPOCOLLO & CARCIOFI 12.5 mozzarella, tomato sauce, capocollo di Martina Franca (Apulian cured meat), artichokes & sundried tomatoes

MARGHERITA 8.9 **V** mozzarella, tomato sauce, basil

PANCETTA & GRANA 12.5 mozzarella, tomato sauce, italian bacon and shaved parmesan cheese.

REGINA MARGHERITA 11.5 **V** buffalo mozzarella, tomato sauce and basil

DIAVOLA 12.7 mozzarella, tomato sauce, spicy salami and nduja

NAPOLI 11.5 mozzarella, tomato sauce, anchovies, capers and black olives

CONTADINA 12.9 **V (VG pls specify, with Vegan Cheese)** tomato sauce, roasted peppers, aubergines & courgettes, mozzarella.

PIZZA AL TARTUFO 14.9 **V** mozzarella, cacioavallo cheese, truffle carpaccio

TERRA ROSSA 13.9 tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

EMILIANA 13.5 mozzarella, tomato sauce, Parma ham, parmesan shavings, rocket.

CAPRICCIOSA 13.5 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

4 FORMAGGI 13 mozzarella, scamorza, emmenthal, gorgonzola **V** (no tomato sauce, please ask if you'd like it)

ORTOLINO 13.5 mozzarella, scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket **V**

PORCINI & SPECK 13.5 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

NEW FUNGHI & SALSICCIA 12.5 mozzarella, tomato sauce, mixed mushrooms, sausage and scamorza cheese.

For an authentic twist add a burrata to top your pizza for £5

Ask for our specific
GLUTEN FREE MENU
WITH PASTA, PIZZA, STARTERS,
DESSERTS AND DRINKS

MENU BAMBINI – KIDS MENU MAIN & DESSERT £8,90

ORECCHIETTE & POLPETTE
fresh "LITTLE EARS" pasta with homemade meatballs in a tomato sauce.
Cheese on side.

SPAGHETTI & POLPETTE
Fresh spaghetti with homemade meatballs in a tomato sauce.
Cheese on side.

ORECCHIETTE AL POMODORO V
Fresh "LITTLE EARS" pasta with tomato sauce. Cheese on side.

SPAGHETTI AL POMODORO V
Fresh spaghetti with tomato sauce. Cheese on side.

PIZZA MARGHERITA V (9")
tomato sauce & mozzarella
POLLO "MAMMA TETTA"
fried crumbed chicken breast served with mix salad

VANILLA or CHOCOLATE ICECREAM

CHOCOLATE SOUFFLE
Homemade hot chocolate souffle



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