

## 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

(other starters in the set menu, available separately)

**BRUSCHETTA CLASSICA 6.9 V VG D**

Toasted homemade bread, fresh tomatoes, garlic olive oil

**PANZEROTTI SALENTINI 7.5 V**

potatoes, pecorino cheese and mint croquette

**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.

## 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

**PATATE ARROSTO 5.5 V VG GF D**

Roasted potatoes with rosemary and Olive oil

**ZUCCHINE ALLA SCAPECE 5.5 V VG D**

Crumbed Courgettes cured with olive oil & vinegar.

## PASTA & MAINS

(other mains in the set menu, available separately)

**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.

**GRANO ARSO 15.5 D V VG**

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

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

signature Apulian pasta with turnip tops.  
Spicy & bitter.

**RISOTTO AI FRUTTI DI MARE 18 GF** Seafood risotto, with mussels, squid, king prawns & clams.

**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 potatoes.

### Monthly special

**SPAGHETTI AL RICCIO 22 D**

Spaghetti with sea urchin pulp.

### Weekly Italian classic

**AMATRICIANA 14.50**

Fresh pasta (Orecchiette and Maccheroni) with Italian bacon, tomato sauce, pecorino



**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

## 3 courses set menu

£ 30

Or £33 with a glass of prosecco

### FAVE E CICORIE 8.9 V VG D

Broad bean puree, chicory & toasted bread

### NODINO PUGLIESE 8.9 V GF

Caprese salad made of hand stretched mozzarella with tomatoes and basil

### BRUSCHETTA PUGLIESE 9.5

toasted bread with burrata, chicory and anchovies

### POLPETTE AL SUGO 8.9

Homemade meatballs, tomato sauce & ricotta cheese

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### RAVIOLI, BURRATA E POMODORO FRESCO 16.5 V

Ravioli filled with burrata in a fresh tomato sauce.

**ORECCHIETTE & POLPETTE 14.9** Apulian fresh orecchiette with homemade meatballs, tomato sauce & ricotta cheese

### MERLUZZO AL PUREE DI CECI E ROSMARINO 16.5

Baked cod with chickpea puree, rosemary & confit tomatoes. **GF**

### PIZZA PUGLIA & EMILIAROMAGNA 16.5

Mozzarella fior di latte and tomato sauce, topped with Parma ham and a whole burrata.

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**TIRAMISU V** homemade mascarpone cheese, savoiardi biscuits & coffee

**CHOCOLATE SOUFFLE V GF** Homemade hot chocolate souffle with a scoop of vanilla ice cream

### AFFOGATO VGF (VG& D pls specify)

Vanilla ice cream topped with hot espresso coffee

### HOMEMADE LEMON SORBET GF V

## 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, caciocavallo 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)

**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*

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