

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

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.

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

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

ZUCCHINE ALLA SCAPECE 5.5 **V VG D**

Crumbed Courgettes cured with olive oil & vinegar.

PATATE DOLCI ARROSTO 5.5 **V VG GF D**

Roasted sweet potatoes

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 17.5 **D**

signature TR pasta with slow cooked octopus ragu

PAPPARDELLE & CINGHIALE 17.5 Fresh egg pasta with wild boar 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.

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

Ravioli filled with burrata in a fresh tomato sauce.

ORECCHIETTE & POLPETTE 15.5 Apulian fresh orecchiette with homemade meatballs, tomato sauce & ricotta cheese

Weekly Italian classic

AMATRICIANA 14.50

Orecchiette with Italian bacon, tomato sauce, pecorino

SPAGHETTI AL TARTUFO 17.50 **V**

Fresh spaghetti in a caciocavallo cheese sauce topped with truffle

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

OTHER MAINS

MERLUZZO AL PUREE DI CECI E ROSMARINO 16.5 GF D
Baked cod with chickpea puree, rosemary & confit tomatoes.

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 28 GF D Hereford 10 Oz Ribeye Steak served with roasted sweet potatoes.

PLEASE ASK FOR OUR

VEGAN MENU

OR

GLUTEN FREE MENU

BY



PIZZA

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

MARGHERITA 9.5 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 14.5 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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