

GLUTEN FREE MENU BY



Please specify to the staff if you are intolerant or coeliac

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

STARTERS

GLUTEN FREE PIZZA BREAD 5.5 V VG D

FAVE E CICORIE 9.5 V VG D

Broad bean puree, wild chicory

BURRATA & ZUCCA 11.5 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 8.9 V Caprese salad with buffalo mozzarella, tomatoes and basil

CARPACCIO DI CARNE 11.9

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

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

PATATE ARROSTO 5.5 V VG D Roasted potatoes with olive oil, rosemary and onion

PASTA GLUTEN FREE & RISOTTI

PENNE ALLA CORSARA 20

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 20 D

signature TR pasta with slow cooked octopus ragu

RAGU CINGHIALE AL NEGROAMARO 20

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

ORECCHIETTE GF & CIME DI RAPA 17 V VG D

signature Apulian dish with turnip tops. Spicy & bitter.

ORECCHIETTE GF "GRANO ARSO" 17 V VG D

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

RISOTTO AI FRUTTI DI MARE 19

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

OTHER MAINS

COSTATA DI MANZO 28 D

Hereford 10 Oz Ribeye Steak served with roasted potatoes

MERLUZZO AL PUREE DI CECI E ROSMARINO 17 D

Baked cod with chickpea puree, rosemary & confit tomatoes.

See page 2 for pizzas and desserts

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

V – Vegetarian VG – Vegan D – Dairy free N - Contains Nuts

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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)

GF DESSERT MENU

CHOCOLATE SOUFFLE 6.9 V
Homemade hot chocolate soufflé 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

GELATO AL PISTACCHIO 6 V
artisan pistachio ice cream with GF biscuits

MIXED CHEESE 12 V
selection of Italian cheese

GF BEER PERONI £5.50

GF CIDER ANGIOLETTI £6



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