

## 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** 6.5 **V VG D**

focaccia bread with tomatoes and black olives.

Homemade daily.

## STARTERS

**BRUSCHETTA CLASSICA** 7.5 **V VG D**

Toasted homemade bread, fresh tomatoes, garlic olive oil

**POLPO A PIGNATU** 13.5 **D**

braised Mediterranean octopus, potatoes and toasted bread in a black pepper sauce

**PARMIGIANA (starter)** 10 **V** Sliced, floured and fried aubergines layered with tomato sauce and mozzarella.

**FAVE E CICORIE** 9.5 **V VG D**

Broad bean puree, chicory & toasted bread

**PANZEROTTI SALENTINI** 8.5 **V**

potatoes, pecorino cheese and mint croquette

**BRUSCHETTA PUGLIESE** 9.5 toasted bread with

burrata, chicory and anchovies

**POLPETTE AL SUGO** 9.5 Homemade meatballs, tomato sauce & ricotta cheese

**BURRATA & ZUCCA** 11.5 **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** 6.5 **V VG D**

Crumbed Courgettes cured with olive oil & vinegar.

**PATATE AL FORNO** 5.5 **V VG GF D**

Roasted potatoes baked with onion and rosemary

## PASTA

**PENNE ALLA CORSARA** 18.9

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

**PACCHERI AL RAGU DI MARE** 18.9 **D**

signature TR pasta with slow cooked octopus ragu

**PAPPARDELLE & CINGHIALE** 18.9 **D** Fresh egg pasta with wild boar marinated with Negroamaro wine.

**GRANO ARSO** 16 **D V VG**

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

**ORECCHIETTE & CIME DI RAPE** 15.5 **V VG D**

signature Apulian pasta with turnip tops. Spicy & bitter.

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

**RAVIOLI, BURRATA E POMODORO FRESCO** 17 **V**

Ravioli filled with burrata in a fresh tomato sauce.

**SPAGHETTI AL TARTUFO** 19 **V** Fresh spaghetti in a caciocavallo cheese sauce topped with truffle

## Weekly Special

**SPAGHETTI ALLE COZZE** 18.9

*mussels spaghetti*

**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 17 **GF D**

Baked cod with chickpea puree, rosemary & confit tomatoes.

**RISOTTO AI FRUTTI DI MARE 19 **GF**** Seafood risotto, with mussels, squid, king prawns & clams.

**LARGE PARMIGIANA 16 **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 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 12 **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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