

While you read the menu...

TARALLINI 3.5 V VG D

Signature Apulian nibbles

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

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

POLPO A PIGNATU 13.5 D

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

FAVE E CICORIE 9.5 V VG D

Broad bean puree, chicory & toasted bread

PANZEROTTI SALENTINI 9 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 12.5 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 12.5 GF Beef carpaccio served with a fresh tomato, rocket & parmesan salad.

SIDES (or starters, please specify)

ELISA SALAD 9 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 VG D

Crumbed Courgettes cured with olive oil & vinegar.

PATATE FRITTE CASARECCE 5.5 V VG GF D

Fried chips (special Terra Rossa cut)

PASTA

PENNE ALLA CORSARA 19.5

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

PACCHERI AL RAGU DI MARE 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 16.9 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

SPAGHETTI ALLE COZZE 18.9 mussels spaghetti

Weekly Special dessert

TORTA RICOTTA E PERA 7.00

RICOTTA & PEAR CAKE

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 18.5 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 special Terra Rossa fries

PLEASE ASK FOR OUR

VEGAN MENU

OR

GLUTEN FREE MENU

BY



PIZZA

CAPOCOLLO & CARCIOFI 13 mozzarella, tomato sauce, capocollo di Martina Franca (Apulian cured meat) and artichokes.

MARGHERITA 10 V mozzarella, tomato sauce, basil

PANCETTA & GRANA 13.5 mozzarella, tomato sauce, italian bacon and shaved parmesan cheese.

REGINA MARGHERITA 12.5 V buffalo mozzarella, tomato sauce and basil

DIAVOLA 13.5 mozzarella, tomato sauce, spicy salami and nduja

NAPOLI 12 mozzarella, tomato sauce, anchovies, capers and black olives

CONTADINA 13.5 V (VG pls specify, with Vegan Cheese) tomato sauce, roasted peppers, aubergines & courgettes, mozzarella.

PIZZA AL TARTUFO 16 V mozzarella, caciocavallo cheese, truffle carpaccio

TERRA ROSSA 15 tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

EMILIANA 14 mozzarella, tomato sauce, Parma ham, parmesan shavings, rocket.

CAPRICCIOSA 14 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

4 FORMAGGI 14 mozzarella, scamorza, emmenthal, gorgonzola **V** (no tomato sauce, please ask if you'd like it)

ORTOLINO 14.5 mozzarella, scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket **V**

PORCINI & SPECK 14.5 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

FUNGHI & SALSICCIA 13 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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