

STARTERS

TAGLIERE DI FOCACCE 5.9 V VG D

focaccia bread with tomatoes and black olives.

BRUSCHETTA CLASSICA 6.9 V VG D

Toasted homemade bread, fresh tomatoes, garlic olive oil

PANZEROTTI SALENTINI 7.50 V

potatoes, pecorino cheese and mint croquette

FAVE E CICORIE 8.9 V VG D

Broad bean puree, chicory & toasted bread

CARPACCIO DI POLPO 10.9 D GF

Marinated octopus carpaccio

BURRATA & ZUCCA 10.90 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 11.90 GF

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

PARMIGIANA (starter) 8.9 V

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella

POLPETTE AL SUGO 8.9

Homemade meatballs, tomato sauce & ricotta cheese

BRUSCHETTA PUGLIESE 9.5

toasted bread with burrata, chicory and anchovies

SIDES or STARTERS pls specify

INSALATA MISTA 5.5 V VG GF D

Mixed leaf salad, tomatoes and cucumber

ELISA SALAD 7.5 V GF N

Avocado, mozzarella, tomatoes, walnuts and baby leaves

PATATE ARROSTO 5.5 V VG GF D

roasted potatoes, olive oil & rosemary

ZUCCHINE ALLA SCAPECE 5.5 V VG D

Courgettes cured in a bread crumb, olive oil & vinegar sauce. Apulian recipe.

PASTA

PENNE ALLA CORSARA 17

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

PACCHERI AL RAGU DI MARE 16.5 D

signature Terra Rossa pasta with slow cooked octopus ragu

PAPPARDELLE & CINGHIALE al NEGROAMARO 16.5

Fresh long egg pasta with wild boar ragu cooked with Negroamaro wine

ORECCHIETTE & POLPETTE 14.5 Apulian fresh orecchiette with homemade meatballs, tomato sauce & ricotta cheese

ORECCHIETTE & CIME DI RAPE 14.5 signature Apulian pasta with turnip tops. Spicy & bitter. **VVG D**

GRANO ARSO 15 D V VG

Apulian fresh pasta made with toasted flour (grano arso) in a yellow heritage tomato, with olives and broccoli puree

RAVIOLI AL POMODORO FRESCO 16 N

Ravioli filled with asparagus and almonds in a fresh tomato sauce

OTHER MAINS

RISOTTO ZUCCA & FUNGHI 16 V GF

Pumpkin & mushrooms risotto, with a caciocavallo cheese fondue

LARGE PARMIGIANA 15.5 V

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella

COSTATA DI MANZO 26 GF D

Hereford 10 Oz Ribeye Steak served with "friggirelli" (padron peppers) and roasted potatoes.



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 and basil

REGINA MARGHERITA 11.5 **V** buffalo mozzarella, tomato sauce and basil

DIAVOLA 12.7 mozzarella, tomato sauce, spicy salami and nduja

NAPOLI 11 mozzarella, tomato sauce, anchovies, capers and black olives

CONTADINA 12.9 **V (VG pls specify)** tomato sauce, roasted peppers, aubergines & courgettes, mozzarella

TERRA ROSSA 13.9 tomato sauce, mozzarella, bresaola cured meat, sausage, parmesan & rocket

EMILIANA 13 mozzarella, tomato sauce, Parma ham, parmesan shavings topped with rocket

CAPRICCIOSA 13.5 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

PIZZA AL TARTUFO 14.9 **V** mozzarella, caciocavallo cheese, truffle carpaccio

4 FORMAGGI 13 **V** mozzarella, scamorza, emmenthal, gorgonzola (no tomato sauce, please ask if you'd like it)

ORTOLINO 13.5 **V** mozzarella, scamorza cheese, goat cheese, onion, roasted peppers, olives & rocket

PORCINI & SPECK 13.5 mozzarella, tomato sauce, porcini mushrooms and Speck (cured ham)

MARI E MONTI 13.9 mozzarella, porcini mushrooms, sausages, king prawns (no tomato sauce, please ask if you'd like it)

WE ARE SO HAPPY TO BE OPEN AGAIN. IT WAS SO HEART WARMING TO SEE HUNDREDS OF BOOKINGS COMING THROUGH.

HAVING ONLY A FEW OUTDOOR TABLES AVAILABLE UNTIL THE 16TH OF MAY, THIS MEANS, WE HAVE MADE AVAILABLE 1 HOUR 30 MINUTE SLOTS (FOR UP TO 4 PEOPLE) AND 2 HOUR SLOTS (FOR 5-6 PEOPLE) FOR RESERVATION.

FROM THE 17TH OF MAY WE PROMISE THAT WE WILL BE ABLE TO PROVIDE MORE FLEXIBLE TIME SLOTS FOR RESERVATION AND LEAVE YOU AT YOUR TABLE FOR AS LONG AS YOU LIKE - JUST AS WE ALWAYS USED TO.

GLUTEN FREE

MENU AVAILABLE WITH PASTA, PIZZA, STARTERS DESSERTS AND DRINKS

MENU BAMBINI – KIDS MENU MAIN & DESSERT £8,90

ORECCHIETTE & POLPETTE

fresh "LITTLE EARS" pasta with homemade meatballs in a tomato sauce. Cheese on side.

SPAGHETTI & POLPETTE

Fresh spaghetti with homemade meatballs in a tomato sauce. Cheese on side.

ORECCHIETTE AL POMODORO **V**

Fresh "LITTLE EARS" pasta with tomato sauce. Cheese on side.

SPAGHETTI AL POMODORO **V**

Fresh spaghetti with tomato sauce. Cheese on side.

PIZZA MARGHERITA **V (9")**

tomato sauce & mozzarella

POLLO "MAMMA TETTA"

fried crumbed chicken breast served with mix salad

VANILLA or CHOCOLATE ICECREAM

CHOCOLATE SOUFFLE

Homemade hot chocolate souffle

DESSERTS

TIRAMISU 6.9 **V**

homemade mascarpone cheese, savoiardi biscuits & coffee

CHOCOLATE SOUFFLE 6.9 **V GF**

Homemade hot chocolate souffle with a scoop of vanilla ice cream

AFFOGATO 6.5 **VG GF (VG& D pls specify)**

Vanilla ice cream topped with espresso

PASTICCOTTO 6.9 Signature Salento pastry cake filled with custard

COPPA SAN MARZANO 7 **V N**

Vanilla ice cream topped with San Marzano liquor and cereal biscuits

MILLEFOGLIE ALLE FRAGOLE 7.9 **V**

millefeuille with custard & strawberries

SEMIFREDDO AL PISTACCHIO 7.5 homemade pistachio mousse **GF V N**

ICECREAM 6 **V**

(Vanilla **GF VG**pls specify**, Pistachio **GF**, Chocolate **VG**pls specify**)

MIXED CHEESE 12 **V**

selection of Italian cheese



V – Vegetarian **VG** – Vegan **GF** – Gluten Free **D** – Dairy free **N** – Contains Nuts

Please ask for our specific Gluten Free menu