

Gloria



## CHRISTMAS AT GLORIA

We serve family-style sharing menus to enjoy for the whole table!

£64 PER PERSON

+ service charge

Please let our staff know if you have any allergies or dietary requirements, they will be able to adjust the menu accordingly.

## ANTIPASTI

### BURRATA AL PISTACCHIO (V)

Generous 250g burrata served with a creamy pistacchio pesto, crispy Sardinian carasau bread.

### FOCACCIA DELLA CASA (VEG)

Home-made warm focaccia with oregano.

### HONEY, I TRUFFLED THE CROCCHETTA (V\*)

Goey cacio e pepe crocchetta filled with provola. Finished with truffle honey and fresh truffle atop.



### INSALATA DI LIGURIA (V\*, GIF)

Crispy endive salad with lamb's lettuce and confit lemon, topped with creamy gorgonzola, Parmigiano and toasted walnuts.

### BRESAOLA DELLA VALTELLINA (GIF)

One of the finest cuts of beef leg, cured for 40 days and produced by San Nicola Prosciuttificio. Lean and flavourful, lightly dressed with olive oil and lemon zest.

## CRUDO & FRESCO

### THE BIG MAMMA CLASSIC CARPACCIO (GIF)

Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of 22-month Parmigiano Reggiano.

## PRIMI PIATTI

### RISOTTO AL LIMONE CON SCAMPI E VONGOLE (GIF)

Buttery risotto with confit lemon, deshelled langoustines and vongole.

### SPAGHETTI AL TARTUFO IN THE WHEEL OF CHEESE (V\*)

Our special home-made spaghetti alla chitarra with creamy truffle sauce, Parmigiano Reggiano foam and fresh black truffle, served in a pecorino wheel.

### GIRELLA CON RAGÙ DI AGNELLO

Home-made twisted pasta filled with spiced lamb ragù, served with tomato sauce, salsa verde, fresh chilli.

## PIZZA



### TRUFFLE WONDERLAND

Mozzarella fior di latte base, mortadella, smoky stracciatella, fresh black truffle

## DOLCI

### THE INCOMPARABLE LEMON PIE (V)

zingy tart and humongous 5'9-inch meringue layer, THE must.

### IL TIGRAMISÙ (V)

The unbeatable classic, not so classic.

### CARPACCIO DI ANANAS (VEG)

Thinly sliced pineapple, coconut chantilly and crispy coconut crumble, served with passionfruit coulis and fresh lime.

## DRINKS

### COFFEE & LIMONCELLO