TRATTORIA GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA

--- I PRODOTTI ---
TUTTI PRODOTTI >> BIG TABLES >>
PER 4 EACH 35 €

TOCACCIA DELLA NONNA (V,VEG) / 4.5
warm and fluffy focaccia,
Sicilian finocchio selvatico,
green olive oil, olive Taggiasche

DUO DI SALAMI (GL) / 7
truffle and fennel salami fatto
con amore dai fratelli Gombitelli

PROSCIUTTO DI PARMA
24 MESI (GL) / 9
prosciutto di parma stagionato 24 mesi,
Azienda Ghirardi Prosciutti

SMOKED STRACCIATELLA (V, GL) / 7
burrata's creamy smoky heart,
This alone is worth living for

THE OLIVE TRINITY (VEG, GL) / 5
Gioconda and Nocellara olives from
Sicily, Ligurian taggiasche olives,
home-made garlicky-herby marinade

BURRATA CON MARINARA (V, GL) / 12
creamy 250g burrata,
slow-cooked tomato pizzaiola
sauce, crispy black kale

--- ANTIPASTI TO SHARE ---

BEEFED UP BRUSCHETTA 9
Sourdough bruschetta with robiola
goat's cheese, beef bresaola,
raisin compote and fresh gremolata

FONDEZ-VOUS CROCHETTA 7
crispy crocchetta filled
with fennel sausage, creamy potato
and smoked provola cheese fondue.
Oh boy

FRITTO DI VERDURA (VEG, GL) 5
seasonal butternut squash,
parsnip and mushroom fritters,
served with aioli

PANZEROTTO AL POMODORO (V*) 5
fried baby calzone filled
with ricotta and burnt
San Marzano tomato sauce

OH MY SALT-COD! 10
Venitian baccalà mantecato:
whipped salt cod flavoured with
turmeric, powdered black olives
and chervil, served with crispy
Sardinian carasau bread

INSALATE E CARPACCIO

VIT C CHOPPED SALAD
(VEG, GL)..... 11
chopped iceberg and radicchio trevioso,
tossed with black dickcopp,
grilled butternut squash, pecan nuts,
dressed in a light vinaigrette.
(ADD HERBY WHIPPED RICOTTA + 3)

BIG MAMMA'S VERY ZEST CARPACCIO
(GL)..... 16
carpaccio of Cornish beef with frisee
salad, pine nuts, fresh orange,
pomegranate seeds, grated pecorino
and orange citronette

PIZZA NAPOLETANA

LA NOSTRA PIZZA COTTA IN FORNO
A LEGNA NASCE DA UN'ANTICA TRADIZIONE
IL NOSTRO IMPASTO INDISTINTO
CHE PERMETTE "E NON BERE TUTT A NUTTA!"

MAMMAGHERITA DI BUFALA (V*) / 12
mozzarella di bufala, San Marzano
tomato, fresh basil

LESS DRAMA, MORE PESTO (V*) / 15
mozzarella flor di latte, pesto,
sundried tomatoes, broccoli,
stracciatella, pecans

BREXITALIA TRUFFLE (V*) / 18
fresh black truffle, flor di latte,
mushroom carpaccio,
black truffle cream, parmigiano

ROBERT DE NITRO / 15
San Marzano tomato, flor di latte
mozzarella, ricotta di bufala,
red onion confit, ajdanata piccante,
nduja and fresh basil

LIVING ON THE VEG (VEG) / 12
San Marzano tomato,
sauteed mushrooms, potatoes,
olives and basil cream

PRINCIPESSA SOFIA (V*) / 14
pumpkin cream base, flor di latte
mozzarella, gorgonzola fondue,
taralli crumbs, pink peppercorns

QUEEN CILLA BLACK / 16
mozzarella di bufala, tomato sauce,
prosciutto, mushroom carpaccio
and a gorgeous black garlic sauce.
A blind date you won't regret...

PRIMI PIATTI

MAMMA ROSA (V) / 13
paccheri pasta with San Marzano
tomato sauce, served with grated salted
ricotta and fragrant basil oil

MAFALDINE ALL TARTUFO (V) / 18
house special fresh mafalda,
black Molise truffle, indulgent truffle
and mascarpone cream

LA GRAN CARBONARA (PER 2)
/ 16 PER PERSON
home-made spaghetti chitarra served in
the whole round of pecorino, crispy
guanciale, egg yolk, a lot of pepper
- AVAILABLE FOR DINNER ONLY -

LA GRAN CARBONARA (PER 1) / 14
AVAILABLE FOR LUNCH ONLY

MUSSELING IN / 16
beautiful fresh mondolin and mussels
with paccheri pasta and an oh-so lovely
cherry tomato sauce

XO XO AGNOLOTTI / 17
homemade agnolotti pasta filled
with slow-cooked ox cheek ragù
and tossed in a cheesy castelmagno
fondue sauce, topped with crispy sage

FEELING CANNELLONI (V*) / 14
cannelloni stuffed full of ricotta
and spinach, with tomato sauce and mega
melty mozzarella. We've got you

CACIO E PEPE 2.0 (V*) / 13
linguine cooked in an indulgent creamy
cacio e pepe sauce with butter, sage,
wild fennel and lemon zest.
Move over Adele '30's,
this one's a heartbreaker

SECONDI PIATTI

TAGLIATA CON FORMAGGIO (GL)
PER 2 / 10 PER PERSON
beautiful 600g beef rump tagliata
served with sautéed mushrooms
and a parmigiano and gorgonzola cheese
sauce, for two

HEY SHORT RIB (GL) / 17
Cornish beef short rib slow-cooked
in a Marsala and herb sauce,
served with celeriac puree.
It's your birthday

SIDES

PATATINE AL FORNO (VEG, GL) / 4.5

PICCOLA SIDE SALAD
WITH PARMIGIANO (V*, GL) / 5

DOLCI

IL TIRAMISÒ (V) / 6
Big Mamma's classic

THE INCOMPARABLE LEMON PIE / 7
zingy tart and humongous 5'9-inch
meringue layer, THE stuff

VESUVIO BIANCO (V, GL) / 7
tower of french meringue,
chantilly and orange marmalade.
Topped with a swirl of chestnut cream

BAY'WATCH CARPACCIO (VEG, GL) / 5
thinly sliced pineapple,
coconut chantilly and crispy coconut
crumble, served with passionfruit
coulis, fresh lime and basil leaf

PIZZA ALLA NOCCIOLATA (V) / 8
dessert pizza filled with our very own
chocolatey hazelnut spread. YOLO

GELATO

GELATO PISTACCHIO
DI BRONTE (V, GL) / 6.5
with home-made whipped cream

SORBETTO DEL GIORNO
(VEG, GL) / 6

SUNDAE KINDA LOVE (V) / 8
monstrously good sundae of hazelnut
ice cream, dark choc and white choc
chip cookies and chocolate sauce

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION. (GL) DISHES ARE GLUTEN-LOW, BUT MAY CONTAIN TRACES. (V) DISHES ARE SUITABLE FOR VEGETARIANS AND VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE USE. (V*) DISHES ARE VEGETARIAN BUT MAY CONTAIN TRACES OF GLUTEN. DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

PASTA AVAILABLE FOR YOUR KIDS. PLEASE ASK OUR TEAM FOR MORE DETAILS.

GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY 41 WITH 10 PER PERSON WILL BE APPLIED TO YOUR BILL. THINKFORWARD BACKGROUNDS ALL OUR FRONT OF HOUSE TEAM TO FIND A JOB. PLEASE FEEL FREE TO ASK YOUR WAITER IF YOU WOULD LIKE TO TO OPT OUT.

CHEF: GENNARO VATTUCCI