

BRUNCH AT GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA

BRUNCH

SAVOURY

ITALIAN BREAKFAST SANDWICH

Toasted sourdough sandwich with fried egg, bresaola, salad, crushed beans in tomato sauce / 12

EGGS ALLA FIORENTINA (V)

Warm fluffy brioche, two organic poached eggs, spinach and warm hollandaise salsa / 10
+ add 18 month tuscan ham +2

SCRAMBLED EGGS TOAST (V)

Sourdough bruschetta, organic eggs, a mountain of parmigiano on top / 6

SWEET

GRANOLA DI MAMMA (VEG)

Gluten-free oats, mix of seeds, pecan nuts, almonds, maple syrup, coconut, coconut yoghurt, seasonal fruit / 8

BIG BANANA PANCAKES (V)

Extra fluffy pancakes topped with caramelised bananas and a massive drizzle of maple syrup / 9

RASPBERRY FRENCH TOAST (V)

Super soft brioche, home-made chantilly, Big Mamma's own raspberry jam, fresh raspberries / 9

I NOSTRI

--- PRODOTTI ITALIANI ---

FROM 11.30 AM

PROSCIUTTO DI PARMA 24 MESI (GF). 8

Prosciutto di parma stagionato 24 mesi, Azienda Ghirardi Prosciutti

SMOKED STRACCIATELLA (V, GF)..... 7

Burrata's creamy smoky heart. This alone is worth living for

THE OLIVE TRINITY (VEG, GF)..... 5

Gioconda and Nocellara olives from Sicily, Ligurian taggiasche olives, home-made garlicky-herby marinade

ISOLA DELLA BURRATA (V)..... 12

250g burrata from Puglia, refreshing tomato gazpacho, croutons, basil oil, chives

--- ANTIPASTI ---

FIORI DI ZUCCA (VEG, GF)..... 8

Deep-fried courgette flowers and vegan aioli

PANZEROTTO AL POMODORO (V)..... 7

Fried baby calzone filled with ricotta and burnt San Marzano tomato sauce

PRIMI PIATTI

LINGUINE ALLA NAPOLETANA (V) / 13

Ultra-fresh linguine pasta with Neapolitan fresh tomato sauce topped with irresistibly smoky stracciatella

GLORIA'S PASTA AL TARTUFO (V) / 18

House special fresh mafalda, black Molise truffle, mascarpone, button mushrooms

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

PIZZA NAPOLETANA

LA NOSTRA PIZZA COTTA IN FORNO A LEGNA NASCE DA UN AUTOLISI, IL NOSTRO IMPASTO INDIRETTO CHE PERMETTE "E NUN BERE TUTT A NUTTAT"*

EGG & TRUFFLE (V) / 18

Fresh black truffle, organic egg, fior di latte mozzarella, mushrooms, black truffle cream, parmigiano, chives

MAMMARGHERITA DI BUFALA (V) / 12

Mozzarella di bufala, San Marzano tomato, fresh basil

#AUBERGINEEMOJI (V) / 14

Mozzarella fior di latte, deep-fried aubergine, basilico fritto, stuffed tomatoes, smokey heart of burrata

HOT GIRL SUMMER / 15

Mozzarella fior di latte, slow-cooked tropea onion cream base, ricotta, nduja, salsiccia, chives, pecan nuts

VEGGIE-NOVA (V) / 13

Mozzarella fior di latte, marinated peppers, goat cheese, olives, fried basil

BALLSY STUFF / 14

San Marzano tomatoes, pork ragù di salsiccia, mini meatballs, chives, ricotta

GRETA 2.0 (VEG) / 11

San Marzano tomatoes, green bell peppers, aubergine, potatoes, crispy leeks, olives

SECONDI PIATTI

GLORIA'S TAGLIATA (GF)

PER 2 / 19 PER PERSON

600g beautiful grilled beef rump steak straight from Cornwall, grilled vegetables from Italy, aromatic gravy, herbs

SIDES

PATATINE AL FORNO (VEG, GF) / 4.5

PICCOLA SIDE SALAD (VEG, GF) / 4.5

INSALATE E CARPACCIO

THE BIG SPRING CHOPPED SALAD (VEG, GF).....11

Chopped iceberg and romaine lettuces, tossed with black chickpeas, courgette, radish, mangetout, spring onion. Dressed in a light vinaigrette. (ADD MOZZARELLA DI BUFALA + £4)

THE BIG MAMMA CLASSIC CARPACCIO (GF).....16

Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months

DOLCI

IL TIGRAMISÙ (V) / 6

Gloria's classic

TORTA DI LOVER (V) / 9

Ultra gooey, melting, ganache-filled dark chocolate fondant, vanilla gelato. Mic drop

DREW BERRYMORE SUNDAE (V, GF) / 7.5

Homemade vanilla gelato, strawberry mint compote, coulis, whipped cream, lime meringue and a twist of timur pepper. A tower of intensity.

GELATO

GELATO PISTACCHIO DI BRONTE (V, GF) / 6.5

with home-made whipped cream

SORBETTO DEL GIORNO (VEG, GF) / 6

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION. (GF) DISHES ARE GLUTEN-FREE, BUT MAY CONTAIN TRACES. A * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (V) DISHES ARE VEGETARIAN. (VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS. OUR ITALIAN CHEESES ARE MADE WITH TRADITIONAL METHODS, WHICH MEANS THEY ARE PRODUCED USING ANIMAL RENNET. IF YOU WISH TO AVOID THESE PRODUCTS, PLEASE LOOK OUT FOR OUR VEGAN DISHES, LABELLED (VEG). PASTA AVAILABLE FOR YOUR KIDS. PLEASE ASK OUR TEAM FOR MORE DETAILS.

GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE FROM DISADVANTAGED BACKGROUNDS TO DEVELOP THE RIGHT SKILLS TO FIND A JOB. PLEASE FEEL FREE TO ASK YOUR WAITER IF YOU WOULD LIKE TO TO OPT OUT.

CHEF: GENNARO VATTUCCI