

TRATTORIA GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 35

FOCACCIA DELLA NONNA (VEG) / 4
Warm and fluffy focaccia, Sicilian finocchio selvatico, green olive oil, olive Taggiasche

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

**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 TO SHARE ---

BRUSCHETTA AL VITELLO TONNATO 10
Sourdough bruschetta with tender slices of veal and tuna cream. A Piemonte classic.

CARBO CROC' N' ROLL 7
Crispy crochettas filled with... carbonara. You better believe it.

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

TAKES TWO TO TACO 9
Sardinian tacos with freshest local seabream ceviche, red onion, cucumber, chives and a zingy dressing

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"*

MAMMARGHERITA DI BUFALA (V) / 12
Mozzarella di bufala, San Marzano tomato, fresh basil

BREXITALIA TRUFFLE (V) / 18
Fresh black truffle, fior di latte, mushroom carpaccio, black truffle cream, parmigiano

#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 / 16

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 Available for dinner only

LA GRAN CARBONARA (PER 1) / 13
Available for lunch only

OSSO BUCO RAVIOLI / 15
Ravioli filled with tender veal osso buco. Pea cream, fresh goat's cheese, chilli, spinach and crispy sage

DUO LIPA (V) / 14
Giant raviolo. Double coloured and double filled with pesto and four cheeses. Crispy leeks, confit tomatoes

SQUID GOALS / 16
Calamarata pasta, fresh local cuttlefish, capers, pomodorini tomatoes, olives, bottarga

**PASTA ALLA LAMB-ORGHINI (PER 2)
/ 15 PER PERSON**
Nice n' sloooow cooked Cornish lamb ragù with home-made paccheri pasta, gremolata and chilli (for two) Available for dinner only

PASTA ALLA LAMB-ORGHINI (PER 1) / 15
Available for lunch only

DOLCI

IL TIGRAMISÙ (V) / 6
Gloria's classic

THE INCOMPARABLE LEMON PIE (V) / 6
Zingy tart and humongous 5'9-inch meringue layer, THE must

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

TORTA DI LOVER (V) / 9
Ultra gooey, melting, ganache-filled dark chocolate fondant, vanilla gelato. Mic drop

**COCONUTS FOR
THE STRAWBERRY (VEG, GF) / 8**
Vegan whipped cream, fresh strawberries, yellow tomatoes, coconut crumble

GELATO

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

**SORBETTO DEL GIORNO
(VEG, GF) / 6**

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.

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

PRANZO / CENA UNICA SEDE