

# 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 / 12

+ add 18 month prosciutto +2

#### SCRAMBLED EGGS TOAST (V)

Sourdough bruschetta, organic eggs, a mountain of parmigiano on top / 8

#### SCRAMBLED EGGS WITH TRUFFLE (V)

Sourdough bruschetta, organic eggs scrambled with truffle cream, fresh black truffle / 17

### SWEET

#### GRANOLA DI AUTUNNO (VEG, GF)

Gluten-free oats granola, mix of seeds, coconut yoghurt, with apple, pear and cinnamon compote / 8

#### BIG BANANA PANCAKES (V)

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

#### PEAR-FECT FRENCH TOAST (V)

Super soft brioche, poached pears, home-made chantilly, our very own nocciolata spread, almond flakes / 9

## I NOSTRI

### --- PRODOTTI ITALIANI ---

FROM 11.30 AM

#### PROSCIUTTO DI PARMA 24 MESI..... 9

Prosciutto di parma stagionato 24 mesi, Azienda Ghirardi Prosciutti

#### SMOKED STRACCIATELLA (V)..... 7

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

#### THE OLIVE TRINITY (V)..... 5

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

#### BURRATA CON NDUJA..... 12

250gr burrata straight from Puglia with spicy nduja tomato sauce and basil crumbs.

### --- ANTIPASTI ---

#### FRITTO DI VERDURA (VEG, GF)..... 8

Seasonal butternut squash, parsnip and mushroom fritters, served with aioli

#### PANZEROTTO AL POMODORO (V\*)..... 8

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

## PRIMI PIATTI

#### MAMMA ROSA (V) / 12

Linguine with San Marzano tomato sauce, served with grated salted ricotta and fragrant basil oil

#### GLORIA'S PASTA AL 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

#### MUSSELING IN / 16

Beautiful fresh monkfish and mussels with paccheri pasta and an oh-so lovely cherry tomato sauce

## 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

#### LESS DRAMA, MORE PESTO (V\*) / 15

Mozzarella fior di latte, pesto, sundried tomatoes, broccoli, straciatella, pecans

#### TOO HOT TO HANDLE / 14

Mozzarella fior di latte, datterini tomatoes, red onion, spinata piccante, ricotta-nduja spicy sauce, Taggiasche olives

#### LIVING ON THE VEG (VEG) / 12

San Marzano tomatoes, sauteed mushrooms, potatoes, olives and basil cream

#### DANCING QUEEN / 15

Our regina. San Marzano tomatoes, fresh mozzarella di bufala, prosciutto, raw shaved mushrooms, fresh chives, olive oil

#### HAMELA ANDERSON / 13

Smoky provola cheese, baby potatoes, sexy aromatic cooked ham, fried rosemary

## SECONDI PIATTI

#### GLORIA'S TAGLIATA CON CIPOLLE

(PER 2) / 18 PER PERSON

600g beautiful pan-fried beef rump steak straight from Cornwall. Sliced and served with sweet caramelised Tropea red onions.

#### SPEZZATINO DI MANZO / 16

Cornish beef slow-cooked in Nero d'Avola Dune Mandrarossa red wine and veggies, and a puff pastry lid. Only the finest for this baby.

## SIDES

#### PATATINE AL FORNO (VEG) / 4.5

PICCOLA SIDE SALAD WITH PARMIGIANO (V\*) / 4.5

### ----- INSALATE E CARPACCIO -----

#### THE BIG AUTUMNAL CHOPPED SALAD

(VEG, GF).....11

Chopped iceberg and radicchio treviso, tossed with black chickpeas, grilled butternut squash, pecan nuts, dressed in a light vinaigrette

+ ADD HERBY WHIPPED RICOTTA (V) + 3

#### BIG MAMMA'S VERY ZEST CARPACCIO

(GF).....16

Carpaccio of Cornish beef with frisee salad, pine nuts, fresh orange, pomegranate seeds, grated pecorino and orange citronette

## DOLCI

#### IL TIGRAMISÙ (V) / 6

Big Mamma's classic

#### CHOCOLATE AL PORNO (V) / 7

The best of both worlds: oozy chocolate fondant base and airy praline mousse

#### GET CHIP FACED (V) / 8

Fior di latte gelato, crazy big cookie chunks and brownie pieces, homemade choco hazelnut spread and whipped cream

#### PIZZA ALLA NOCCIOLATA (V) / 8

Dessert pizza filled with our very own chocolatey hazelnut spread. YOLO.

#### APPLE PILLOWS (VEG) / 7

Crispy black 'ravioli' parcels filled with apple vanilla compote. Served with whipping cream, lime custard and pumpkin seed praline. Sweet dreams!

## 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. (V) DISHES ARE VEGETARIAN. (V\*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL 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 £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