

TRATTORIA GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 38

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) / 9

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

BURRATA CON NDUJA / 12

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

--- ANTIPASTI TO SHARE ---

UN-FIG-ETTABLE BRUSCHETTA 9

Sourdough bruschetta topped with robiola cheese, fig compote, bresaola and a fresh gremolata

FRITTATINA ALLA MORTADELLA 7

Crispy frittatina filled with creamy ricottini and mortadella with pistachio. With a hawt horseradish dip.

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

LET'S TACO ABOUT CEVICHE 10

Seabream ceviche tacos with butternut squash, apple, radicchio and cistrussy dressing

PIZZA NAPOLETANA

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

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

BREXITALIA TRUFFLE (V*) / 18

Fresh black truffle, fior di latte, mushroom carpaccio, black truffle cream, parmigiano

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

----- 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, and 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

PRIMI PIATTI

MAMMA ROSA (V) / 12

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

MAFALDINE 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

- Available for dinner only -

LA GRAN CARBONARA (PER 1) / 13

- Available for lunch only -

MUSSELING IN / 16

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

CARAMELLE SALSICCIA & FRIARIELLI / 14

Caramelle pasta parcels filled with fennel sausage and Italian friarielli broccoli, served with castelmagno cheese fondue, taralli crumb and fresh chilli

FEELING CANNELLONI? (V*) / 16

Cannelloni stuffed full of ricotta and spinach, with tomato sauce and mega melty mozzarella. We've got you

PASTA ALLA LAMB-ORGHINI (PER 2)

/ 15 PER PERSON

Nice n' sloooow cooked Cornish lamb ragù with home-made mafaldine pasta, gremolata and chilli (for two)

Available for dinner only

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

DOLCI

IL TIGRAMISÙ (V) / 6

Big Mamma's classic

THE INCOMPARABLE LEMON PIE / 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

PANNA COTTA (GF) / 7

Dreamy creamy vanilla panna cotta, pears poached with Moscato wine and spices, chestnut cream, little meringues

CHOCOLATE AL PORNÒ (V) / 8

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

GET CHIP FACED (V) / 8

For sundae lovers: fior di latte gelato, crazy big cookie chunks and brownie pieces, homemade choco hazelnut spread and whipped cream

APPLE PILLOWS (VEG) / 8

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 OPT OUT.

CHEF: GENNARO VATTUCCI