

TRATTORIA GLORIA

ORDERABLE FROM 11:45

--- I NOSTRI PRODOTTI ITALIANI ---

SAN DANIELE DOK DALL'AVA (GF)	8
<i>San Daniele DOP from Dok dall'AVA, 22-24 months</i>	
DUO DI SALAMI (GF)	7
<i>Truffle and fennel salami fatto con amore dai fratelli Gombitelli</i>	
OLIVE E PARMIGIANO (V, GF)	7
<i>Taggiasche and Cerignola olives, parmigiano 24 mesi</i>	

ANTIPASTI

BIG BURRATA AL PESTO (V, GF)	12
<i>Massive 250g burrata di Puglia with a pesto heart, wild rocket salad</i>	
CAULIFLOWER DREAMING (VEG, GF)	5
<i>Naughty cauliflower fritters with vegan aioli dip</i>	

PASTA FRESCA

GLORIA'S PASTA AL TARTUFO (V)	18
<i>House special fresh mafalda, black Molise truffle, mascarpone, button mushrooms</i>	
TWISTED NORMA (V)	12
<i>Home-made linguine with melting aubergine ragu with San Marzano tomatoes and way too much parmigiano</i>	
LA GRAN CARBONARA (PER DUE)	32
<i>Home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper</i>	

--- INSALATE ---

AMALFI POLPO SALAD (GF)	16
<i>Grilled octopus, mix of radicchio from Italy, fresh lemons, ricotta, lemon dressing and polenta crisp</i>	
DELICIOUSLY FREGOLA (VEG)	10
<i>Fregola sarda, lentils and black chickpeas da Michelotti, chicory, pomegranate, beetroot, marjoram, chives, tarragon, pumpkin seeds, mix of Cornish leaves, zingy vinaigrette</i>	

BABY BAKED APPLES (VEG, GF) / 8	
<i>Crumble base, mini apples filled with blackcurrants, vegan chantilly</i>	
PIZZA ALLA NOCCIOLATA (V) / 7	
<i>Dessert pizza filled with our very own chocolatey hazelnut spread</i>	

BRUNCH

SAVOURY

ITALIAN BREAKFAST SANDWICH
Toasted sourdough sandwich with fried egg, bresaola, salad, crushed beans in tomato sauce / 10

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)
ask for a mountain of parmigiano on top / 6

SWEET

DOLCE & BANANA PANCAKES (V)
Fluffy pancakes, bananas and caramel popcorn with dulce de leche + add mascarpone whipped cream + / 7

MY CHERRY FRENCH TOAST (V)
French toast with sour cherry compote and mascarpone whipped cream / 8

GRANOLA DI MAMMA (VEG)
Gluten-free oats, mix of seeds, pecan nuts, almonds, maple syrup, coconut, coconut yoghurt, seasonal fruit / 7

PIZZA NAPOLETANA

FLAMING HOT RICOTTA / 15
Mozzarella fior di latte, salsiccia piccante, nduja, ricotta, crispy red onion

MORTADELLA LOVA / 13
Smoky provola, friarielli, mortadella, fresh ricotta

FIGS & FELLINI / 15
Mozzarella fior di latte, fig jam, pesto di rucola, bresaola ham, fresh goat cheese

TREE HUG (VEG) / 11
Yellow tomato sauce, potatoes, broccoli florets, peppers, taggiasche olives, crispy onions

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

EMRATA BURRATA (V) / 14
San Marzano tomato, smoky heart of burrata, taggiasche olives, capers

POLPO FICTION / 17
Yellow tomato sauce, fior di latte, tender citrusy octopus, garlic, parsley. Sounds crazy, but trust us

EGG & TRUFFLE (V) / 18
Fresh black truffle, organic egg, fior di latte mozzarella, mushrooms, black truffle cream, parmigiano, chives

SIDE

RADICCHIO SALAD WITH APPLES, PEARS, CROUTONS,
GORGONZOLA (V) / 5.5



DOLCI

GELATO (V, GF) / 6
Gelato pistachio di bronte / nocciole del piemonte

IL TIGRAMISÙ (V) / 6
Gloria's classic

SORBETTO DEL GIORNO (VEG, GF) / 6

THE PERFECT ICE-CRIME (V) / 8
Dangerously addictive caramel sundae with vanilla ice cream, toffee caramel, caramel sauce, crunchy biscuit and caramel popcorn

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.

CHEF: ANDREA ZAMBRANO

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TRATTORIA GLORIA

--- I NOSTRI PRODOTTI ITALIANI ---

Starters Tutti Prodotti BIG TABLES >> ONE OF EACH / 40

- FOCACCIA CON TOMATE (VEG)4
Fluffy home-made focaccia con tomate
- SAN DANIELE DOK DALL'AVA (GF)8
San Daniele DOP from Dok dall'Ava, 22-24 months
- DUO DI SALAMI (GF)7
truffle and fennel salami fatto con amore dai fratelli Gombitelli
- OLIVE E PARMIGIANO (V, GF)7
Taggiasche and Cerignola olives, parmigiano 24 mesi

--- BURRATAS ---

- BIG BURRATA AL PESTO (V, GF).....12
Massive 250g burrata di Puglia with a pesto heart, wild rocket salad
- SMOKED STRACCIATELLA (V, GF)..... 7
Burrata's creamy smoky heart. This alone is worth living for.

--- ANTIPASTI ---

- FRITTATINA DI CACIO E PEPE (V) 6.5
Deep-fried crocchetta with bucatini pasta and a melting cacio e pepe heart
- CAULIFLOWER DREAMING (VEG, GF) 5
Naughty cauliflower fritters with vegan aioli dip
- BRUSCHETTA ALLE SARDE..... 8.5
Crunchy sourdough toast with aioli, radish, fried Cornish sardine filets in saor
- TACO DIRTY TO ME..... 9
Tacos of pane carasau, beef tartare, red onion, citrusy vinaigrette, rocket salad, chives
- TOMATO TATIN (V)..... 8
The tarte tatin 2.0. Home-made buttery crust, parmigiano, basil and caramelised plum tomatoes

PRIMI PIATTI

- GLORIA'S PASTA AL TARTUFO (V) / 18
House special fresh mafalda, black Molise truffle, mascarpone, button mushrooms
- TWISTED NORMA (V) / 12
Home-made linguine with melting aubergine ragu with San Marzano tomatoes and way too much parmigiano
- GIRELLA ALLA CACCIATORA / 15
Giant girella ravioli with polenta, mascarpone and parmigiano, fondant rabbit ragu, taggiasche olives, confit garlic
- LA GRAN CARBONARA (PER 2) / 32
Home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper
- LA GRAN CARBONARA (PER 1) / 13
Available for lunch only

- PACCHERI DEL PESCATORE / 16
Paccheri freschi with fish bisque, tender monkfish, fresh clams, Giovanni Spanu's golden bottarga from Sardinia, parsley
- SOPRANO'S: THE RETURN / 14
Filippo's giant meatballs with an intense tomato sauce and home-made ultra long spaghetti
- CASONCELLI AI FUNGHI (V) / 14
Casoncelli stuffed pasta parcels with tender stracchino cheese and mushrooms. Served with butter, pioppini, marjory & molto amore
- RISOTTO ALL'OSSOBUCO (PER 2) (GF) / 32
Creamy risotto with melting beef ossobuco, saffron, gremolata, 24 month-old parmigiano reggiano

--- SECONDI PIATTI ---

- GLORIA'S TAGLIATA (PER 2) (GF) / 38
600g beautiful grilled beef rump steak straight from Cornwall, fluffy potato mash, aromatic gravy, italian herbs

--- SIDE ---

- Radicchio salad with apples, pears, croutons, gorgonzola (V) / 5.5
Chunky potato chips with parmigiano (V, GF) / 4.5

--- INSALATE E CARPACCIO ---

- AMALFI POLPO SALAD (GF): Grilled octopus, mix of radicchio from Italy, fresh lemons, ricotta, lemon dressing and polenta crisp / 16
- THE BIG MAMMA CLASSIC CARPACCIO (GF): Classic beef carpaccio with rocket salad, balsamic and giant flakes of oro nero cheese / 16
- DELICIOUSLY FREGOLA (VEG) : Fregola sarda, lentils and black chickpeas da Michelotti, chicory, pomegranate, beetroot, marjoram, chives, tarragon, pumpkin seeds, mix of Cornish leaves, zingy vinaigrette / 10

PIZZA NAPOLETANA

- MAMMARGHERITA DI BUFALA (V) / 12
Mozzarella di bufala, San Marzano tomato, fresh basil
- MORTADELLA LOVA / 13
Smoky provola, friarielli, mortadella, fresh ricotta
- TREE HUG (VEG) / 11
Yellow tomato sauce, potatoes, broccoli florets, peppers, taggiasche olives, crispy onions
- BREXITALIA TRUFFLE (V) / 18
Fresh black truffle, fior di latte, mushroom carpaccio, black truffle cream, parmigiano

- EMRATA BURRATA (V) / 14
San Marzano tomato, smoky heart of burrata, taggiasche olives, capers
- POLPO FICTION / 17
Yellow tomato sauce, fior di latte, tender citrusy octopus, garlic, parsley, Sounds crazy, but trust us
- FLAMING HOT RICOTTA / 15
Mozzarella fior di latte, salsiccia piccante, nduja, ricotta, rispy red onion

FIGS & FELLINI / 15

Fior di latte, fig jam, pesto di rucola, bresaola ham, fresh goat cheese

DOLCI

- THE INCOMPARABLE LEMON PIE / 6
Zingy tart and humongous 5'9-inch meringue layer, THE must
- PECAN TAKE MY EYES OF YOU (V) / 8
Sexy gooey maple syrup and pecan nut tart with chocolate crisp
- PIZZA ALLA NOCCIOLATA (V) / 7
Dessert pizza filled with our very own chocolatey hazelnut spread

- BANOFFEE PIE (V) / 9
Cookie crumb base, banana-toffee extravaganza, mascarpone whipped cream, dulce de leche
- PISTACHIO BOMB (V) / 8
An explosion of pistachio di bronte three ways, with a secret sour cherry heart. Cheers, Dom!
- IL TIGRAMISÙ (V) / 6
Gloria's classic

- BABY BAKED APPLES (VEG, GF) / 8
Crumble base, mini apples filled with blackcurrants, vegan chantilly
- GELATO / 6
- GELATO PISTACHIO DI BRONTE (V, GF)
- NOCCIOLE DEL PIEMONTE (V, GF)
- SORBETTO DEL GIORNO (VEG, GF)

DRINKS