

MORNING GLORIA



PRODOTTI DIRETTAMENTE DALL'ITALIA

I PIATTI

GISELLE BIRCHER 6.5

overnight oats with coconut yoghurt, seasonal fruit, coconut and seeds (veg)

GRANOLALALAND 6

organic greek yoghurt, home-made chunky granola, peaches and apricots* (v)

GLORIA'S PANCAKES 9

airy ricotta pancakes, strawberries, basil, almonds and home-made mascarpone whipped cream (v)

BIG BOY FRENCH TOAST 9

home-made fluffy brioche, fresh raspberries, raspberry coulis, whipped cream (v)

EGGS ALLA FIORENTINA 10

two organic poached eggs and fresh spinach on warm fluffy brioche, delicious hollandaise salsa (v)
+ ADD 18 month tuscan ham 2
+ ADD smoked salmon 2

ITALIAN SAUSAGE, BEANS & EGG 12

organic fried egg, Gloria's home-made sausage, fagioli di pigna, baked tomato, Sicilian dried herbs

AVOCADO TOAST 8

special bruschetta with avocado* (v)
+ ADD crunchy tuscan ham 2
+ ADD smoky stracciatella 2
+ ADD poached egg 2

EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (V) DISHES ARE VEGETARIAN. (VEG) DISHES ARE VEGAN.

IF YOU HAVE ANY FOOD ALLERGIES

OR DIETARY REQUIREMENTS, PLEASE LET US KNOW.

GLUTEN AND DAIRY-FREE OPTIONS ARE AVAILABLE.

GLUTEN-FREE OPTIONS MAY CONTAIN TRACES.

FRESH HOME-MADE DRINKS

PINK DRAGON MILKSHAKE.....4.5 banana, tahini, honey, dragon fruit powder, coconut milk	JUICE ROULETTE.....5 please ask for our fresh juice of the day!
IL TÈ FREDDO.....4 blood orange tea, mint, sugar syrup, fresh ginger	ORANGE JUICE.....4 freshly-squeezed oranges
	THE ROSE MARIA.....4 lemon juice, blueberry syrup, rosemary soda

HOT DRINKS

CAFFÈ E LATTE

ESPRESSO.....	2.5
RISTRETTO.....	2.5
LUNGO.....	2.5
DOPPIO.....	3
AMERICANO.....	3
FILTER COFFEE.....	3
ESPRESSO MACCHIATO.....	3
CAPPUCCINO.....	3
LATTE.....	3.5
FLAT WHITE.....	3.5
COCONUT MOCHA.....	4
MATCHA LATTE.....	4
CHAI LATTE.....	4
HOT CHOCOLATE.....	4

OAT & COCONUT MILK AVAILABLE

PLEASE ASK YOUR WAITER

HERBAL BREWS & TEA

GLORIA'S HOME-MADE HERBAL BREW.....	3
ORGANIC GUNPOWDER GREEN TEA.....	3
GENMAICHA POPCORN TEA.....	3
ENGLISH BREAKFAST.....	3
EARL GREY W/ SICILIAN BERGAMOTE.....	3
FRESH MINT TEA.....	3

ICED COFFEE

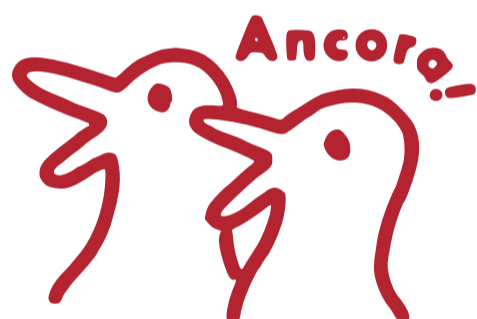
ICED ESPRESSO.....	3
ICED FILTER COFFEE.....	3
ICED LATTE.....	3.5

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.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED. CHECKS ARE NOT ACCEPTED.

G L O R I A

TRATTORIA



ITALIAN CUISINE
BRUNCH

SWEET BRUNCH

BIG BOY FRENCH TOAST 9
home-made fluffy brioche,
fresh raspberries,
raspberry coulis, home-made
mascarpone whipped cream (v)

GLORIA'S PANCAKES 9
airy ricotta pancakes, strawberries,
basil, almonds and home-made mascarpone
whipped cream (v)

GRANOLALALAND 6
organic greek yoghurt, home-made chunky
granola, peaches and apricots* (v)

SAVOURY BRUNCH

AVOCADO TOAST 8
Gloria's special bruschetta
with avocado* (v)

+ ADD crunchy Tuscan ham 2
+ ADD smoky stracciatella 2
+ ADD poached egg 2

EGGS ALLA FIORENTINA 10
two organic poached eggs and fresh
spinach on warm fluffy brioche,
delicious hollandaise salsa (v)

+ ADD 18 month Tuscan ham 2
+ ADD smoked salmon 2

**ITALIAN SAUSAGE,
BEANS & EGGS 12**
organic fried egg, Gloria's
home-made sausage, fagioli di
Pigna, baked tomato, Sicilian
dried herbs

TRUFFLE SCRAMBLED EGGS 11
home-made buttery brioche,
truffled scrambled organic eggs,
fresh black truffle from Molise
(v)

I PRODOTTI

SMOKED STRACCIATELLA 7
burrata's heart,
bloody godsent (v)

PAPPA POMODORO BURRATA 12
big 250g burrata di puglia, filled with
homemade pesto and served with pappa col
pomodoro (v)

SAN DANIELE HAM 8
19 months, everything about this
ham is perfect

DUO DI SALAMI TOSCANI 7
truffle and fennel salami fatto
con amore dai fratelli Gombitelli

INSALATE

FROM 11.30 AM

VEGAN (DE)LIGHT
crema di ceci, la vera caponata
siciliana, chargrilled portobello
mushroom skewer, hazelnut, cucumber,
tenderstem broccoli 12. (v)(veg)

CRUDO DI BRANZINO
Italian ceviche with Cornish seabass,
cucumber, datterino emulsion,
raspberries, fresh herbs 8 / 14.
(small/large)

PASTA FRESCA

SOLO / 4 PAX
FROM 11.30 AM

CARMINA BURRATA
hand-made linguine, our inimitable
5-hour San Marzano tomato and
aubergine sauce, creamy burrata heart,
extra virgin olive oil al basilico* (v) 12

GLORIA'S PASTA AL TARTUFO
house special fresh mafalda,
black Molise truffle, mascarpone,
button mushrooms (v) 18/68

LA GRAN CARBONARA (FOR TWO)
home-made spaghetti chitarra served in the
whole round of pecorino, crispy guanciale,
egg yolk, parmigiano, a lot of pepper 16 PP

PIZZA NAPOLETANA

FROM 11.30 AM

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.....11
mozzarella di bufala,
San Marzano tomato, fresh basil (v)

BURRATA PESTO.....15
rucola pesto, mozzarella fior di latte,
burrata's creamy heart, almonds,
candied datterino tomato (v)

ZUCCHINI BODY.....13
fior di latte, grilled courgette slices,
courgette flower, confit lemon, balsamic
dressing, fresh ricotta di bufala (v)

ANIMAL LOVER.....12
San Marzano tomato, aubergines, mushrooms,
red peppers, vegan pesto, Taggiasche
olives (v)(veg)

ROBERT DE NITRO (spicy!).....12
mozzarella fior di latte, San Marzano
tomato with nduja, smoked heart of
burrata, salame piccante, candied onions

EGG & TRUFFLE.....17
black truffle, one organic egg,
fior di latte mozzarella, mushrooms,
black truffle cream, parmigiano, chives (v)

REGINA INSTAGRAM.....16
San Marzano tomato, tuscan ham,
juicy mozzarella di bufala, chives,
button mushrooms, origano

JOHN MALKOFISH.....13
tomato tuna ragu, fior di latte, Taggiasche
olives, mozzarella di bufala and chives

DOLCI & GELATO

GELATO
pistacchio di Bronte
noccioline del Piemonte
vaniglia (v)
6

IL LIMONEMISU
our summery lemony take on
tiramisù (v)
7

PEACH FACE
fresh peach salad
with lemon verbena
syrup (veg)
6

PROFITEROLE NAPOLETANA
huge puff pastry, vaniglia
gelato, caramelised pecan
nuts, warm dark chocolate (v)
8

IL TIGRAMISU
Gloria's classic (v)
6

FRESH HOME-MADE DRINKS

ORANGE JUICE
freshly-squeezed
oranges
4

JUICE ROULETTE
please ask for our fresh
juice of the day!
5

THE ROSE MARIA
lemon juice,
blueberry syrup,
rosemary soda
4

IL TÈ FREDDO
earl grey,
raspberries,
basil syrup
4

BURRATA IGP, STRACCIATELLA DA SALVATORE MONTRONE - (BT) - 0039 8835 414 35 - MOZZARELLA E RICOTTA DI BUFALA DA SALVATORE CORSO - (NA) - 0039 8183 177 07 - OLIVE TAGGIASCHE DA PAOLO BOERI - (IM) - 0039 1844 080 04 - ACETO BALSAMICO DA ACETAIA GUERZONI - (MO) - 0039 0535 565 61 - N'DUJA DA VITTORIO CALLA - (VV) - 0039 328 541 4510 - GORGONZOLA, PECORINO, TALEGGIO, CASTELMAGNO DA GIUSEPPE CASTAGNA - (VB) - 0039 3238 376 29 - PARMIGIANO 30 MESI MATRICOLA 2312 DA PAOLO GENNARI - (PR) - 0039 5218 059 47 - SALSICCIA TOSCANA, LARDO, FILETTO BRESAOLATO DA ALDERIGO GOMBITELLI - (LU) - 0039 5849 719 66 - SPECK DA MARTINO DE STEFANI - (TV) - 0039 4239 006 27 - PROSCIUTTO DI PARMA DA ONESTO GHIRARDI - (PR) - 0039 5218 576 17 - PROSCIUTTO SAN DANIELE, CULATELLO CON COTENNA DA LORENZO BAGATTO - (UD) - 0039 4329 572 52 - OREGANO, ROSEMARY, FINOCCHIO SELVATICO, TIMO, SALVIA, MAGGIORANA DA ENRICO RUSSINO - (RG) - 0039 3426 167 81 - OLIO DI OLIVE DA ROMINA SALVADORI - (LI) - 0039 5866 775 72 - BREAD DA E5 BAKE HOUSE - LONDON - 0044 2085 252890 - HOME-BREWED COFFEE - HOME-BREWED BEER - BEEF DA PHILIP WARREN - LAUNCESTON - 0044 1566 772244 - LOBSTER DA PESKY FISH - AMBLE - 0044 7930 920723 - PLATES DA MICHELE CARAVAGGIO - DERUTA - 0039 2889 095 41 - PELTRO DA VINCENZO LORENZO ARTALE - (BS) - 0039 3097 800 69 - WOOD OVEN DA FERDINANDO MARANA - (BR) - 0039 2889 095 41 - SEE MORE ON OUR WEBSITE WWW.BIGMAMMAGROUP.COM

EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (v) DISHES ARE VEGETARIAN. (veg) DISHES ARE VEGAN.
**DISHES MIGHT NOT AVAILABLE ON MONDAYS AS OUR CORNISH FISHERMEN NEED THEIR REST AND WE ONLY WISH TO OFFER THE FRESHEST PRODUCTS.
PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS. **IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW. VEGAN, GLUTEN AND DAIRY FREE OPTIONS ARE AVAILABLE. GLUTEN FREE DISHES MAY CONTAIN TRACES.**
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AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHECKS ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO : ENRICO PIREDDU.

G **L** **O** **R** **I** **A**

TRATTORIA



ITALIAN CUISINE
LUNCH

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 65

FOCACCIA DELLA NONNA.....3
warm and fluffy focaccia, Sicilian finocchio selvatico, green olive oil, olive Taggiasche (v)(veg)

SMOKED STRACCIATELLA.....7
burrata's heart, bloody godsent (v)

PARMIGIANO 30 MESI E OLIVE.....6
parmigiano DOP matricola 2312, Cerignola green olives, Taggiasche black olives, skinless almonds (v)

CULATELLO CON COTENNA.....9
to ham what Wu-Tang Clan is to hip-hop da Lorenzo Bagatto / +39 0432 957252

DUO DI SALAMI TOSCANI.....7
truffle and fennel salami fatto con amore dai fratelli Gombitelli

SAN DANIELE HAM.....8
19 months, everything about this ham is perfect

--- CICHETTI - TO SHARE ---

FLOWER POWER 7
deep-fried courgette flowers, served with cheesy anchovy salsa

VITELLO TONNATO 8
bruschetta with thin slices of veal and creamy tuna sauce. Sounds insane? You'd be insane to miss out.

MOZZARELLA & CARPACCIO DI POMODORI 7
tomato carpaccio of cuore del vesuvio, 125g mozzarella di bufala, Sicilian olive oil (v)

PIZZA FRITTA 7
fried mini pizza filled with ricotta, burned tomato sauce with anchovies

BURRATAS

NAKED LITTLE BURRATA / 8
Like Marilyn, whose favourite outfit was a drop of perfume, this 125g burrata di Puglia is perfect served with just a drizzle of special olive oil. (v)

PAPPA POMODORO BURRATA / 12
Big 250g burrata di puglia, filled with homemade pesto and served with chef Andrea's pappa col pomodoro: bread soaked in fresh tomatoes, olive oil and garlic. (v)

DON'T TRUFFLE WITH ME / 14
Big 250g burrata di puglia filled with truffle cream and topped with fresh black truffle. Because if it's not too much, it's not enough. (v)

PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA.....11
mozzarella di bufala, San Marzano tomato, fresh basil (v)

ANIMAL LOVER.....12
San Marzano tomato, aubergines, mushrooms, red peppers, vegan pesto, Taggiasche olives (v)(veg)

BURRATA PESTO.....15
burrata's creamy heart, delicious rocket salad pesto, mozzarella fior di latte, almonds, candied datterino tomato (v)

ROBERT DE NITRO (spicy!).....13
mozzarella fior di latte, San Marzano tomato with nduja, smoked heart of burrata, salame piccante, candied onions

REGINA INSTAGRAM.....16
San Marzano tomato, tuscan ham, juicy mozzarella di bufala, chives, button mushrooms, oregano

ZUCCHINI BODY.....13
fior di latte, grilled courgette slices, courgette flower, confit lemon, balsamic dressing, fresh ricotta di bufala (v)

JOHN MALKOFISH.....13
tomato tuna ragu, fior di latte, Taggiasche olives, mozzarella di bufala and chives

BREXITALIA TRUFFLE.....18
fresh black truffle, speck della Valtellina, fior di latte mozzarella, mushrooms, black truffle cream, parmigiano

COLAZIONE - BREAKFAST
Breakfast is served until 11.00am every day. Morning Gloria!

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

SECONDI PIATTI

POLPO CAESAR
octopus, little gem, chicory, crispy Tuscan ham, punchy anchovy-garlic dressing, pane carasau 13.

THE BIG MAMMA CARPACCIO
the one and only Big Mamma giant beef carpaccio, with parmigiano and hazelnuts 16.

FILIPPO'S SPICY BALLS
spicy slow-cooked pork and nduja meat balls, 3-hour San Marzano tomato sauce, rainbow chard, pecorino 14.

VEGAN (DE)LIGHT
crema di ceci, la vera caponata siciliana, chargrilled portobello mushroom skewer, hazelnut, cucumber, tenderstem broccoli 12. (v)(veg)

PASTA FRESCA

SOLO / 4 PAX

CARMINA BURRATA.....11/40
hand-made linguine, our inimitable 5-hour San Marzano tomato and aubergine sauce, creamy burrata heart, extra virgin olive oil al basilico* (v)

GIRELLA ALLA CACCIATORA.....15
hand-made big ravioli filled with italian polenta, delicious fondant rabbit ragu, candied garlic, celery sprouts, a must

GLORIA'S PASTA AL TARTUFO.....18/68
house special fresh mafalda, black Molise truffle, mascarpone, button mushrooms (v)

THE VEGGIE AGNOLOTTI PROJECT.....12
hand-made long agnolotti filled with ricotta, lemon, mint, green peas, pecorino (v)

FROM SARDINIA WITH LOVE.....14/54
hand-made linguine with datterino tomatoes, Cornish clams and bottarga from Sardinia, the land of our direttore Enrico Pireddu**

LA GRAN CARBONARA.....12
home-made spaghetti chitarra, pecorino, crispy guanciale, egg yolk, parmigiano, a lot of pepper

SIDES - CONTORNI

grilled baby vegetables (v)(veg) 4.5

salad with fresh and confit tomatoes (v)(veg) 4.5

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G **L** **O** **R** **I** **A**

TRATTORIA



ITALIAN CUISINE

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 65

- FOCACCIA DELLA NONNA**.....3
warm and fluffy focaccia, Sicilian finocchio selvatico, green olive oil, olive Taggiasche (v)(veg)
- SMOKED STRACCIATELLA**.....7
burrata's heart, bloody godsent (v)
- PARMIGIANO 30 MESI E OLIVE**.....6
parmigiano DOP matricola 2312, Cerignola green olives, Taggiasche black olives, skinless almonds (v)

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to ham what Wu-Tang Clan is to hip-hop da Lorenzo Bagatto / +39 0432 957252
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truffle and fennel salami fatto con amore dai fratelli Gombitelli
- SAN DANIELE HAM**.....8
19 months, everything about this ham is perfect

BURRATAS

NAKED LITTLE BURRATA / 8
Like Marilyn, whose favourite outfit was a drop of perfume, this 125g burrata di Puglia is perfect served with just a drizzle of special olive oil. (v)

PAPPA POMODORO BURRATA / 12
Big 250g burrata di puglia, filled with homemade pesto and served with chef Andrea's pappa col pomodoro: bread soaked in fresh tomatoes, olive oil and garlic. (v)

DON'T TRUFFLE WITH ME / 14
Big 250g burrata di puglia filled with truffle cream and topped with fresh black truffle. Because if it's not too much, it's not enough. (v)

--- CICHETTI - TO SHARE ---

FLOWER POWER 7
deep-fried courgette flowers, served with cheesy anchovy salsa

VITELLO TONNATO 8
bruschetta with thin slices of veal and creamy tuna sauce. Sounds insane? You'd be insane to miss out.

MOZZARELLA & CARPACCIO DI POMODORI 7
tomato carpaccio of cuore del vesuvio, 125g mozzarella di bufala, Sicilian olive oil (v)

PIZZA FRITTA 7
fried mini pizza filled with ricotta, burned tomato sauce with anchovies

PIZZA NAPOLETANA

- MAMMARGHERITA DI BUFALA**.....11
mozzarella di bufala, San Marzano tomato, fresh basil (v)
- ANIMAL LOVER**.....12
San Marzano tomato, aubergines, mushrooms, red peppers, vegan pesto, Taggiasche olives (v)(veg)
- BURRATA PESTO**.....15
burrata's creamy heart, delicious rocket salad pesto, mozzarella fior di latte, almonds, candied datterino tomato (v)

- ROBERT DE NITRO (spicy!)**.....13
mozzarella fior di latte, San Marzano tomato with nduja, smoked heart of burrata, salame piccante, candied onions
- REGINA INSTAGRAM**.....16
San Marzano tomato, tuscan ham, juicy mozzarella di bufala, chives, button mushrooms, oregano
- ZUCCHINI BODY**.....13
fior di latte, grilled courgette slices, courgette flower, confit lemon, balsamic dressing, fresh ricotta di bufala (v)

- JOHN MALKOFISH**.....13
tomato tuna ragu, fior di latte, Taggiasche olives, mozzarella di bufala and chives
- BREXITALIA TRUFFLE**.....18
fresh black truffle, speck della Valtellina, fior di latte mozzarella, mushrooms, black truffle cream, parmigiano

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SECONDI PIATTI

POLPO CAESAR
octopus, little gem, chicory, crispy tuscan ham, punchy anchovy-garlic dressing, pane carasau **13.**

THE BIG MAMMA CARPACCIO
the one and only Big Mamma giant beef carpaccio, with parmigiano and hazelnuts **16.**

CRUDO DI BRANZINO
Italian ceviche with Cornish seabass, cucumber, datterino emulsion, raspberries, fresh herbs** (small/large) **8 / 14.**

VEGAN (DE)LIGHT
crema di ceci, la vera caponata siciliana, chargrilled portobello mushroom skewer, hazelnut, cucumber, tenderstem broccoli **12.** (v)(veg)

--- PASTA FRESCA ---

SOLO / 4 PAX

SPECIALS DELLO CHEF
FOR TWO

LA GRAN CARBONARA 16 PP
home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper

POLPO MY RISOTTO 19 PP
magical risotto with octopus ragu, saffron sauce and fresh sorrel
+16 min wait

FOR ONE

FILIPPO'S SPICY BALLS 14
spicy slow-cooked pork and nduja meat balls, 3-hour San Marzano tomato sauce, rainbow chard, pecorino

- CARMINA BURRATA**.....11/40
hand-made linguine, our inimitable 5-hour San Marzano tomato and aubergine sauce, creamy burrata heart, extra virgin olive oil al basilico* (v)
- GIRELLA ALLA CACCIATORA**.....15
hand-made big ravioli filled with Italian polenta, delicious fondant rabbit ragu, candied garlic, celery sprouts, a must
- FROM SARDINIA WITH LOVE**.....14/54
hand-made linguine with datterino tomatoes, Cornish clams and bottarga from Sardinia, the land of our direttore Enrico Pireddu**
- THE VEGGIE AGNOLOTTI PROJECT**.....12
hand-made long agnolotti filled with ricotta, lemon, mint, green peas, pecorino (v)

GLORIA'S PASTA AL TARTUFO.....18/68
house special fresh mafalda, black Molise truffle, mascarpone, button mushrooms (v)

SIDES - CONTORNI

grilled baby vegetables (v)(veg) **4.5**

salad with fresh and confit tomatoes (v)(veg) **4.5**

BURRATA IGP, STRACCIATELLA DA SALVATORE MONTRONE - (BT) - 0039 8835 414 35 - MOZZARELLA E RICOTTA DI BUFALA DA SALVATORE CORSO - (NA) - 0039 8183 177 07 - OLIVE TAGGIASCHE DA PAOLO BOERI - (IM) - 0039 1844 080 04 - ACETO BALSAMICO DA ACETAIA GUERZONI - (MO) - 0039 0535 565 61 - N'DUJA DA VITTORIO CALLA - (VV) - 0039 328 541 4510 - GORGONZOLA, PECORINO, TALEGGIO, CASTELMAGNO DA GIUSEPPE CASTAGNA - (VB) - 0039 3238 376 29 - PARMIGIANO 30 MESI MATRICOLA 2312 DA PAOLO GENNARI - (PR) - 0039 5218 059 47 - SALSICCIA TOSCANA, LARDO, FILETTO BRESAOLATO DA ALDERIGO GOMBITELLI - (LU) - 0039 5849 719 66 - SPECK DA MARTINO DE STEFANI - (TV) - 0039 4239 006 27 - PROSCIUTTO DI PARMA DA ONESTO GHIRARDI - (PR) - 0039 5218 576 17 - PROSCIUTTO SAN DANIELE, CULATELLO CON COTENNA DA LORENZO BAGATTO - (UD) - 0039 4329 572 52 - OREGANO, ROSEMARY, FINOCCHIO SELVATICO, TIMO, SALVIA, MAGGIORANA DA ENRICO RUSSINO - (RG) - 0039 3426 167 81 - OLIO DI OLIVE DA ROMINA SALVADORI - (LI) - 0039 5866 775 72 - BREAD DA E5 BAKE HOUSE - LONDON - 0044 2085 252890 - BEEF DA PHILIP WARREN - LAUNCESTON - 0044 1566 772244 - PESCE DA FLYING FISH - SAINT COLUMB - 0044 1726 862876 - PIATTI DA MICHELE CARAVAGGIO - DERUTA - 0039 2889 095 41 - PELTRO DA VINCENZO LORENZO ARTALE - (BS) - 0039 3097 800 69 - WOOD OVEN DA FERDINANDO MARANA - (BR) - 0039 2889 095 41 - SEE MORE ON OUR WEBSITE WWW.BIGMAMMAGROUP.COM

EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (v)DISHES ARE VEGETARIAN. (veg) DISHES ARE VEGAN. **DISHES MIGHT NOT BE AVAILABLE ON MONDAYS AS OUR CORNISH FISHERMEN NEED THEIR REST AND WE ONLY WISH TO OFFER THE FRESHEST PRODUCTS. PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW. VEGAN, GLUTEN AND DAIRY FREE OPTIONS ARE AVAILABLE. GLUTEN FREE DISHES MAY CONTAIN TRACES.

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.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHEQUES ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO : ENRICO PIREDDU.

*OUR WOOD-OVEN PIZZA ORIGINATES FROM "AUTOLISI" A PECULIAR LEAVENING TECHNIQUE WHICH EASES ITS DIGESTION AND PREVENTS FROM DRINKING ALL NIGHT LONG.

DOLCI

--- CON MOLTO AMORE ---
GELATO E DOLCI FATTI IN CASA

LIGHT DESSERT HOUSE SPECIAL

GELATO

6 / one flavour

PISTACCHIO DI BRONTE

NOCCIOLE DEL PIEMONTE

VANIGLIA



Love espresso?
MAKE YOUR GELATO AFFOGATO
/ 1

DOLCI

STRAWBERRY BABA AL RUM 8
Neapolitan baba with fresh strawberry
and vanilla whipped cream

IL LIMONEMISÙ 7
our summery lemony take on tiramisù

GLORIA'S TORTA AL CIOCCOLATO 8
inimitable chocolate tart with salted caramel,
coffee crispy praline, whipped cream

PROFITEROLE NAPOLETANA 8
huge puff pastry, vaniglia gelato,
caramelized pecan nuts,
warm dark chocolate

IL TIGRAMISÙ 6
Gloria's classic

PIZZA ALLA NOCCIOLATA 7
dessert pizza filled with our very own
chocolatey hazelnut spread

PEACH FACE 6
fresh peach salad with lemon verbena syrup
(veg)

TRATTORIA GLORIA

GRAPPA

--- CON MOLTO AMORE ---

LIQUORI DELLA CASA

ARTISANAL LIQUORS
"LA VALLE DEI MULINI"

EA. 2.5 / 4

SINGLE 2,5CL / DOUBLE 5CL

LIMONCELLO
organic and certified
IGP Limone Costa d'Amalfi

MANDARINELLO
MELONCELLO
FINOCHIETTO
ALLORO
LIQUIRIZIA

GRAPPA

SINGLE 2,5CL / DOUBLE 5CL

NARDINI BIANCA
Bassano del grappa, Veneto
5 / 8

BRUNELLO ALEXANDER
Bibano di Godega di Sant'Urbano, Veneto
6 / 10

PROSECCO NONINO
Pavia di Udine,
Friuli venezia giulia 5.5 / 9

NARDINI GRAPPA RISERVA
Bassano del grappa, Veneto
6 / 10

DIGESTIVI

EA. 3.5 / 5

SINGLE 2.5CL / DOUBLE 5CL

AMARETTO DI SARONNO
AMARO MONTENEGRO
AMARO AVERNA
BRANCA MENTA
CYNAR
FERNET
FRANGELICO
SAMBUCA

TRATTORIA GLORIA
