

TRATTORIA GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 45

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

PROSCIUTTO DI PARMA (GF) / 8
prosciutto di parma stagionato 24
mesi, Azienda Ghirardi Prosciutti

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

FILETTO BRESAOLATO (GF) / 9
exquisite delicacy, strong yet
gentle, pork fillet refined
with the method of beef
bresaola ageing

THE OLIVE TRINITY (VEG,GF) / 4
Gioconda and Nocellara
olives from Sicily, Ligurian
taggiasche olives, home-made
garlicky-herby marinade

BURRATA

**BURRATA CON PAPPÀ
AL POMODORO (V)** / 12
massive 250gr burrata straight
from Puglia, bread soaked
in San Marzano tomatoes, garlic
and Tuscan olive oil

SMOKED STRACCIATELLA (V, GF) / 7
Burrata's creamy smoky heart.
This alone is worth living for.

--- ANTIPASTI TO SHARE ---

PARMIGIANO CHURROS (V) 6

Guilty pleasure alert. Deep-fried
savoury parmigiano churros with
a creamy burrata-pesto dip.

CAN YOU FIG THE LOVE TONIGHT 8

A big slice of sourdough toast with
some melted fior di latte, bresaola,
mulled apple sauce, dry figs
and a hint of chilli

CROCCHETTA BECHAME MUCHO 7

The Italian cousin of the Spanish
croqueta. Ecstatic deep-fried crochè
with a heart of melting béchamel,
crispy guanciale and parmigiano
reggiano.

TACO DIRTY TO ME 9

Tacos of pane carasau, beef tartare,
red onion, citrusy vinaigrette,
rocket salad, chives

PANZEROTTO AL POMODORO (V) 7

Deep-fried baby calzone filled
with ricotta and burnt
San Marzano 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"*

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

ROBERT DE NITRO / 14
Mozzarella fior di latte, salsiccia
piccante, nduja, ricotta di bufala,
crispy red onion

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) / 15
San Marzano tomato, smoky heart
of burrata, taggiasche olives, capers

YOUPORN / 15
Provola affumicata, crema di
parmigiano, spinach, sausage
meat with Sicilian fennel seeds,
taggiasche olives

MAKE AMERICA GRATE AGAIN (V) / 13
Mozzarella fior di latte, gorgonzola
cheese, caciocavallo, ricotta
di bufala, freshly ground
white pepper

THE GRINCH (V) / 14
Mozzarella fior di latte, broccoli
cream, broccoli stems, candied
tomatoes, purple potatoes,
straciatella

PRIMI PIATTI

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

POMODORO ADDICTION* (V) / 13
Home-made torciglioni al pomodoro,
creamy straciatella and fresh basil

GIRELLA ALLA CACCIATORA / 15
Giant girella ravioli with polenta,
mascarpone and parmigiano,
fondant rabbit ragu, taggiasche
olives, confit garlic

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

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

CALVIN KLAMS / 16
Spaghetti with fresh clams,
Giovanni Spanu's golden bottarga
from Sardinia

SOPRANO'S: THE RETURN / 15
Filippo's giant meatballs with
an intense tomato sauce
and home-made ultra long spaghetti

CASONCELLI AI FUNGHI (V) / 15
Casoncelli stuffed pasta parcels
with tender stracchino cheese and
mushrooms. Served with butter,
pioppini, marjory & molto amore

RISOTTO ALLA MANTOVANA (V, GF)
(PER 2) / 14^{per person}

Silky risotto with smoked pumpkin
cream, balsamic reduction, grilled
pumpkin, Amaretti chunks

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 reduction and big
flakes of parmigiano 22 months

16

**NEGATIVE KCAL CHOPPED SALAD
(VEG,GF)**

big chopped salad for the table:
lettuce, radicchio, roasted pumpkin,
Michelotti's black chickpeas,
pomegranate, mix of seeds

11

SECONDI PIATTI

GLORIA'S TAGLIATA (PER 2) / 19^{per person}

600g beautiful grilled beef rump steak
straight from Cornwall,
fluffy potato mash, aromatic gravy,
italian herbs

SIDES

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

PATATINE AL FORNO (V) (GF) / 4.5

DOLCI

THE INCOMPARABLE LEMON PIE / 6

Zingy tart and humongous 5'9-inch
meringue layer, THE must

MONTE BIANCO (V) (GF) / 8

Headspinning layers of crunchy
meringue, candied chestnut paste,
custard and whipped cream

PIZZA ALLA NOCCIOLATA (V) / 8

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

GLORIA'S TORTA AL CIOCCOLATO (V) / 8

Inimitable chocolate tart with salted
caramel, coffee crispy praline,
whipped cream

PISTACHIO BOMB (V) / 9

Explosion of pistacchio di bronte
three ways, with a secret sour cherry
heart. Cheers, Dom!

IL TIGRAMISÙ (V) / 6

Gloria's classic

VITAMIN CHRISTMAS (VEG, GF) / 6

Fresh orange carpaccio with vegan
whipped cream and coconut crumble

GELATO / 6

- Gelato pistachio di bronte (V, GF)

- Nocciole del piemonte (V, GF)

- Sorbetto del giorno (VEG, GF)

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: ANDREA ZAMBRANO / DIRETTORE: THOMAS TEXIDO

PRANZO / CENA UNICA SEDE 20 12

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 / 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

GRANOLA DI MAMMA (VEG, GF)

Gluten-free oats, mix of seeds, pecan nuts, almonds, maple syrup, coconut, coconut yoghurt, seasonal fruit / 8

BIG BANANA PANCAKES (V)

Extra fluffy pancakes topped with caramelised bananas and a massive drizzle of maple syrup / 8

CHOCO FRENCH TOAST (V)

Super soft brioche, home-made chantilly, Big Mamma's own hazelnut sauce, grilled hazelnuts / 9

I NOSTRI

--- PRODOTTI ITALIANI ---

FROM 11.30 AM

FILETTO BRESAOLATO (GF) / 9

exquisite delicacy, strong yet gentle, pork fillet refined with the method of beef bresaola ageing

DUO DI SALAMI (GF) / 7

truffle and fennel salami fatto con amore dai fratelli Gombitelli

--- ANTIPASTI TO SHARE ---

BURRATA CON PAPPA

AL POMODORO (V) / 12

Massive 250gr burrata straight from Puglia, bread soaked in San Marzano tomatoes, garlic and Tuscan olive oil

CAN YOU FIG THE LOVE TONIGHT 8

A big slice of sourdough toast with melted fior di latte, bresaola, mulled apple sauce, dry figs and a hint of chilli

PARMIGIANO CHURROS (V) 6

Guilty pleasure alert. Deep-fried savoury parmigiano churros with a creamy burrata-pesto dip.

PANZEROTTO AL POMODORO (V) 7

Deep-fried baby calzone filled with ricotta and burnt San Marzano tomato sauce

PASTA FRESCA

GLORIA'S PASTA AL TARTUFO (V) / 18

House special fresh mafalda, black Molise truffle, mascarpone, button mushrooms

POMODORO ADDICTION (V) / 13

Home-made torciglioni al pomodoro, creamy stracciatella and fresh basil

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

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 (V) / 12

Mozzarella di bufala, San Marzano tomato, fresh basil

ROBERT DE NITRO / 14

Mozzarella fior di latte, salsiccia piccante, nduja, ricotta di bufala, crispy red onion

TREE HUG (VEG) / 11

Yellow tomato sauce, potatoes, broccoli florets, peppers, taggiasche olives, crispy onions

EMRATA BURRATA (V) / 15

San Marzano tomato, smoky heart of burrata, taggiasche olives, capers

YOUPOORN / 15

Provola affumicata, crema di parmigiano, spinach, sausage meat with Sicilian fennel seeds, taggiasche olives

MAKE AMERICA GRATE AGAIN (V) / 13

Mozzarella fior di latte, gorgonzola cheese, caciocavallo, ricotta di bufala, freshly ground white pepper

THE GRINCH (V) / 14

Mozzarella fior di latte, broccoli cream, broccoli stems, candied tomatoes, purple potatoes, stracciatella

EGG & TRUFFLE (V) / 18

Fresh black truffle, organic egg, fior di latte mozzarella, mushrooms, black truffle cream, parmigiano, chives

SECONDI PIATTI

GLORIA'S TAGLIATA (PER 2) / 38

600g beautiful grilled beef rump steak straight from Cornwall,

fluffy potato mash, aromatic gravy, italian herbs

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

AMALFI POLPO SALAD (GF)

Grilled octopus, mix of radicchio from Italy, fresh lemons, ricotta, lemon dressing and polenta crisp

16

NEGATIVE KCAL CHOPPED SALAD

(VEG,GF)

big chopped salad for the table: lettuce, radicchio, roasted pumpkin, Michelotti's black chickpeas,

pomegranate, mix of seeds

11

DOLCI

PIZZA ALLA NOCCIOLATA (V) / 8

Dessert pizza filled with our very own chocolatey hazelnut spread

PISTACHIO BOMB (V) / 9

An explosion of pistacchio di bronte three ways, with a secret sour cherry heart. Cheers, Dom!

IL TIGRAMISÙ (V) / 6

Gloria's classic

VITAMIN C(HRISTMAS) (VEG, GF) / 6

Fresh orange carpaccio with vegan whipped cream and coconut crumble

GELATO

GELATO PISTACHIO DI BRONTE (V, GF) / 6

NOCCIOLE DEL PIEMONTE (V, GF) / 6

SORBETTO DEL GIORNO (VEG, GF) / 6

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: ANDREA ZAMBRANO / DIRETTORE: THOMAS TEXIDO