

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



ITALIAN CUISINE
LUNCH

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 65

FOCACCIA DELLA NONNA.....3.5
warm and fluffy focaccia, Sicilian finocchio selvatico, green olive oil, olive Taggiasche (v)(veg)

GORGONZOLA E NOCI.....8
creamy and blue, the gem of Lombardy region: gorgonzola stracchino, with walnuts and crunchy pane carasau (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

BURRATAS

LA BURRATA CLASSICA / 12
250g burrata di Puglia, our special Tuscan olive oil, as simple as that (v)(gf)

PAPPA POMODORO BURRATA / 13
big 250g burrata di Puglia, filled with homemade pesto and served with chef Andrea's pappa al pomodoro: bread soaked in fresh tomatoes, olive oil and garlic (v)

STRACCIATELLA / 7
burrata's creamy smoky heart. This alone is worth living for. (v)(gf)

--- CICHETTI - TO SHARE ---

CROCCHÈ CON GUANCIALE 8
delicious deep-fried crocchè, black truffle béchamel, crispy guanciale, parmigiano

APRES-SKI BRUSCHETTA 9
bruschetta with melted fior di latte, fresh mozzarella di bufala, speck con cotenna, dry figs, mulled apple sauce, a touch of chilli

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

PIZZA NAPOLETANA

PIZZAGIANA.....14
San Marzano tomato, mozzarella fior di latte, aubergines alla parmigiana, fresh mozzarella di bufala (v)

ROBERT DE NITRO (spicy!).....15
mozzarella fior di latte, San Marzano tomato with nduja, smoked heart of burrata, salame piccante, candied onions

BREXITALIA TRUFFLE.....18
fresh black truffle, fior di latte, mushroom carpaccio, black truffle cream, parmigiano

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

LEGALISE MUSHROOMS.....16
white base, wild mushrooms, parmigiano, Salumificio Mottolini IGP bresaola, mozzarella di bufala

BELLA MARINARA.....11
ultra-classic marinara sauce with tomato, garlic, a bit of chilli and anchovies [for vegan version, swap anchovies for Taggiasche olives (veg) 10]

JACK O' PIZZA.....14
delica pumpkin puree base, mozzarella fior di latte, chestnuts, fresh radicchio, fresh ricotta di bufala (v)

MAMMARGHERITA DI BUFALA.....12
mozzarella di bufala, San Marzano tomato, fresh basil (v)

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 INDIRECTO CHE PERMETTE "E NUN BERE TUTT A NUTTAT"*

SECONDI PIATTI

AMALFI POLPO SALAD
mix of Italian radicchio salad, Amalfi lemon, freshest ricotta, chargrilled octopus, fresh herbs 15 (gf)

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

VEGAN (DE)LIGHT
crema di ceci, roasted beetroot, chargrilled portobello mushroom skewer, hazelnuts, cucumber, tenderstem broccoli 12 (v)(veg) (gf)

PASTA FRESCA

SOLO / 4 PAX

BURRATA ARRABBIATA.....12/44
hand-made linguine, our inimitable spicy arrabbiata tomato sauce, creamy burrata heart, extra virgin olive oil* (v)

CARAMELLE DI CAPRINO.....14
candy-shaped pasta parcels with fresh organic Robiola goat's cheese and walnuts, mixed roasted beetroot, thyme and cauliflower shavings (v)

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

SOPRANOS: THE RETURN.....14
Filippo's giant meatballs with an intense tomato sauce and home-made ultra long spaghetti

PASTA N.5.....15/56
hand-made linguine with aglio e olio, fresh grilled cuttlefish, parsley, and the best perfume of the Adriatic: anchovy essence

LA GRAN CARBONARA.....13
home-made spaghetti chitarra, pecorino, crispy guanciale, egg yolk, parmigiano, a lot of pepper

XOXO CHEEK GIRELLA.....13
hand-made giant ravioli with melting ox-cheek ragu, carrots, charred spring onion, candied garlic, parmigiano

SIDES - CONTORNI

creamy polenta with gorgonzola (v) 4.5

crunchy mixed radicchio salad with parmigiano* (v) 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. (gf) DISHES ARE GLUTEN-FREE. **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.

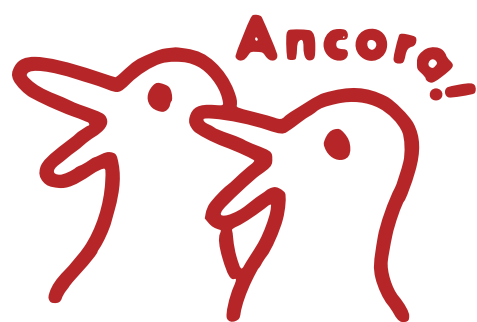
CHEQUES ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO: THOMAS TEXIDO.



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

G L O R I A

TRATTORIA



**ITALIAN CUISINE
BRUNCH**

SWEET BRUNCH

- CINNAMON FRENCH TOAST 9**
home-made fluffy brioche, apples, cranberry coulis, mascarpone whipped cream (v)
- GLORIA'S PANCAKES 9**
airy ricotta pancakes, caramelised banana, topping of your choice: maple syrup OR home-made chocolate sauce (v)
- GISELLE BIRCHER 7**
overnight oats with coconut yoghurt, seasonal fruit, coconut and seeds (veg)

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
- TRUFFLE SCRAMBLED EGGS 12**
home-made buttery brioche, truffled scrambled organic eggs, fresh black truffle from Molise (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 & EGGS 12**
organic fried egg, Gloria's home-made sausage, fagioli di Pigna, baked tomato, Sicilian dried herbs

LAMPREDOTTO FIORENTINO

14
The ultimate hangover cure straight from Firenze: homemade bun, slow-cooked melting ox cheek, salsa verde Toscana, crunchy chicory, home-made mayonnaise and beef juice dip.

LET CHEF ANDREA TAKE CARE OF YOU: DESTROY THIS SANDWICH. AND ALL WILL BE WELL AGAIN.

--- BRUNCH - FROM 9AM ---

I PRODOTTI

FROM 11.30 AM

- SMOKED STRACCIATELLA 7**
burrata's heart, bloody godsent (v)(gf)
- PAPPA POMODORO BURRATA 13**
big 250g burrata di Puglia, filled with homemade pesto and served with pappa al pomodoro (v)
- SAN DANIELE HAM 8**
19 months, everything about this ham is perfect (gf)
- DUO DI SALAMI TOSCANI 7**
truffle and fennel salami fatto con amore dai fratelli Gombitelli (gf)

INSALATE

FROM 11.30 AM

- VEGAN (DE)LIGHT 12 (v)(veg)(gf)**
crema di ceci, roasted beetroot, chargrilled portobello mushroom skewer, hazelnuts, cucumber, tenderstem broccoli
- AMALFI POLPO SALAD 15 (gf)**
mix of Italian radicchio salad, Amalfi lemon, freshest ricotta, chargrilled octopus, fresh herbs

PASTA FRESCA

SOLO / 4 PAX - FROM 11.30 AM

- BURRATA ARRABBIATA 11**
hand-made linguine, our inimitable spicy arrabbiata tomato sauce, creamy burrata heart, extra virgin olive oil *(v)
- GLORIA'S PASTA AL TARTUFO 18/68**
house special fresh mafalda, black Molise truffle, mascarpone, button mushrooms (v)
- LA GRAN CARBONARA (FOR TWO) 16 PP**
home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, parmigiano, 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"*

- | | | |
|--|--|--|
| <p>PIZZAGIANA.....14
San Marzano tomato, mozzarella fior di latte, aubergines alla parmigiana, fresh mozzarella di bufala (v)</p> <p>ROBERT DE NITRO (spicy!).....15
mozzarella fior di latte, San Marzano tomato with nduja, smoked heart of burrata, salame piccante, candied onions</p> <p>BREXITALIA TRUFFLE.....18
fresh black truffle, fior di latte, mushroom carpaccio, black truffle cream, parmigiano</p> | <p>ANIMAL LOVER.....12
San Marzano tomato, aubergines, mushrooms, red peppers, vegan pesto, Taggiasche olives (v)(veg)</p> <p>LEGALISE MUSHROOMS.....16
white base, wild mushrooms, parmigiano, Salumificio Mottolini IGP bresaola, mozzarella di bufala</p> <p>JACK O' PIZZA.....14
delica pumpkin puree base, mozzarella fior di latte, chestnuts, fresh radicchio, fresh ricotta di bufala (v)</p> | <p>BELLA MARINARA.....11
ultra-classic marinara sauce with tomato, garlic, a bit of chilli and anchovies [for vegan version, swap anchovies for Taggiasche olives (veg) 10</p> <p>MAMMARGHERITA DI BUFALA.....12
mozzarella di bufala, San Marzano tomato, fresh basil (v)</p> |
|--|--|--|

DOLCI & GELATO

- GELATO 6**
pistacchio di Bronte gelato del giorno vaniglia (v)(gf)
- YOU MAKE ME CRUMBLE 7**
naughty & nice apple crumble with raisins, coconut, chestnuts and home-made peanut butter cream (veg, gf)
+ ADD scoop of gelato 1
- BANANAS ABOUT YOU 7**
crunchy filo base, caramel bananas, vanilla-tonka bean milkshake (v)
- PROFITEROLE NAPOLETANA 8**
huge puff pastry, vaniglia gelato, caramelised pecan nuts, warm dark chocolate (v)
- IL TIGRAMISU 6**
Gloria's classic

FRESH HOME-MADE DRINKS

- ORANGE JUICE 4**
freshly-squeezed oranges
- JUICE ROULETTE 5**
please ask for our fresh juice of the day!
- CUCUMBER COOL 4**
lemon juice, elderflower syrup, cucumber, thyme, sparkling water
- IL TÈ FREDDO 4**
apple juice, red fruit syrup, white tea, mint

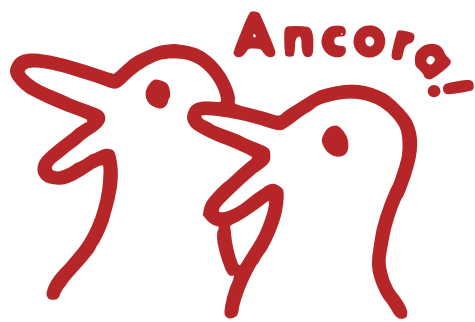
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VEGAN (DE)LIGHT
crema di ceci, roasted beetroot, chargrilled portobello mushroom skewer, hazelnuts, cucumber, tenderstem broccoli **12 (v)(veg)(gf)**

--- 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

CINDERELLA'S NIGHT OUT 14 PP
creamy risotto with grilled Mantova pumpkin, parmigiano, amaretti crumb, balsamic vinegar reduction (v)(ask for gf)
+16 min wait

FOR ONE

SALTIMBOCCA ALLA ROMANA 19
veal scallops rolled with prosciutto toscano, melty mozzarella di bufala and sage, insane lemony sauce

BURRATA ARRABBIATA.....12/44
hand-made linguine, our inimitable spicy arrabbiata tomato sauce, creamy burrata heart, extra virgin olive oil (v)

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DOLCI

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

GELATO

6 / one flavour

PISTACCHIO DI BRONTE

GELATO DEL GIORNO

VANIGLIA



Love espresso?
MAKE YOUR GELATO AFFOGATO
/ 1

DOLCI

BANANAS ABOUT YOU 7

crunchy filo base, caramel bananas, vanilla-tonka bean milkshake (v)

THE INCOMPARABLE LEMON PIE 6

sour, crispy, humongous 5'9-inch meringue layer, THE must (v)

CHOCOLATE PARADISO 8

warm chocolate fondant with hazelnut praliné, ultra-light cocoa-nibs whipped-cream, crunchy chocolate topping (v)

PROFITEROLE NAPOLETANA 8

huge puff pastry, vaniglia gelato, caramelized pecan nuts, warm dark chocolate (v)

IL TIGRAMISÙ 6

Gloria's classic

PIZZA ALLA NOCCIOLATA 7

dessert pizza filled with our very own chocolatey hazelnut spread (v)

YOU MAKE ME CRUMBLE 7

naughty & nice apple crumble with raisins, coconut, chestnuts and home-made peanut butter cream (veg, gf)

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
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
