

Gloria

Breakfast

MORNING GLORIA



PRODOTTI DIRRETTAMENTE DALL'ITALIA

I PIATTI

WARM & FLUFFY

BRIOCHE 4
home-made
raspberry and
orange
marmalades (v)

COOKIGASMIC 4

giant crispy
hazelnut praliné
heart (v)

THE GLORIOUS PORRIDGE 6

a delicious
hybrid porridge:
mixed oats,
riso Acquarello,
puffed rice,
caramelised
banana* (v)

CHRISTOPHER GRANOLAN 6

organic greek
yogurt, home-
made granola
chunks,
pistacchio,
winter pear,
apple & vanilla
compote* (v)

GLORIA'S PANCAKES 9

airy ricotta
pancakes,
warm banana,
maple syrup (v)

BIG BOY FRENCH TOAST 9

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

EGG ALLA FIORENTINA 11

two organic
poached eggs
and fresh
spinach on warm
fluffy brioche,
delicious
hollandaise
salsa, 18 month
tuscan ham

ITALIAN SAUSAGE, BEANS & EGGS 12

two organic
fried eggs,
Gloria's home-
made sausage,
fagioli di
pigna, sicilian
dried herbs

EXTRA

TRUFFLE MELANOSPORUM
5

ONE ORGANIC EGG
2

BURRATA HEART
4

TRATTORIA GLORIA

FRESH HOME-MADE DRINKS

ORANGE JUICE.....4

freshly-squeezed
sicilian blood oranges

GROW A PEAR.....5

pear, pineapple,
white grapes,
red apple

GREEN PARTY.....5

spinach, kale,
green apple,
celery, cucumber

IL TÈ FREDDO.....4

earl grey,
raspberries,
basil syrup

JOHN LEMON.....4

Amalfi lemon,
basil syrup,
cucumber soda

HOT DRINKS

CAFFÈ E LATTE

CAFFÈ.....	2.5
CAPPUCCINO.....	3.5
AMERICANO.....	3
COCONUT MOCHA.....	4
LATTE.....	3.5
FLAT WHITE.....	3.5
MATCHA LATTE.....	4
CHAI LATTE.....	4
GOLDEN LATTE.....	4
CHOCO GO GO DREAM.....	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
BLOOD ORANGE FRUIT TEA.....	3
LUXURY ENGLISH BREAKFAST.....	3
EARL GREY W/ SICILIAN BERGAMOTE.....	3
FRESH MINT TEA.....	3

GLORIA IS PROUD OF ITS PARTNERSHIP WITH
THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO
YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING
UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND
A JOB.

PLEASE ASK YOUR WAITER IF YOU
WOULD LIKE TO OPT OUT.

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

IF YOU HAVE ANY FOOD ALLERGIES
OR DIETARY REQUIREMENTS,

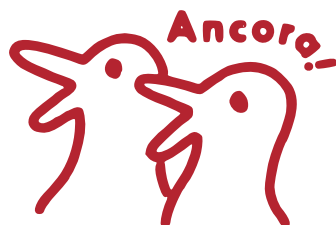
PLEASE LET US KNOW. VEGAN, GLUTEN AND
DAIRY-FREE OPTIONS ARE AVAILABLE.

GLUTEN FREE OPTIONS MAY CONTAIN TRACES.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHECKS ARE NOT ACCEPTED.

Gloria
Brunch

G L O R I A

TRATTORIA



**ITALIAN CUISINE
BRUNCH**

SWEET BRUNCH

THE GLORIOUS PORRIDGE 6
a delicious hybrid porridge:
mixed oats, riso Acquarello,
puffed rice, amarena cherries (v)

GLORIA'S PANCAKES 9
airy ricotta pancakes, warm banana,
maple syrup (v)

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

CHRISTOPHER GRANOLAN 6
organic greek yogurt, home-made
granola chunks, pistacchio, pecan nuts,
pear, apple & vanilla compote* (v)

SAVORY BRUNCH

ITALIAN SAUSAGE, BEANS & EGGS 12
organic fried egg,
Gloria's homemade sausage,
fagioli di Pigna, sicilian dried herbs

EGG ALLA FIORENTINA 11
two organic poached eggs and fresh
spinach on warm fluffy brioche, delicious
hollandaise salsa, 18 month tuscan ham

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

I PRODOTTI

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

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

BURRATA CREMOSA 12
250g burrata di puglia,
extra virgin green olive oil (v)

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

--- EXTRA ---

SUMMER TRUFFLE 5

ONE ORGANIC EGG 2

BURRATA HEART 4

PASTA FRESCA

SOLO / 4 PAX
FROM 11.30 AM

MR BIG CANNELONE 12
cannelone with ricotta and spinach filling,
San Marzano sauce, saffron beschamelle (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 INDIRECTO CHE PERMETTE "E NUN BERE TUTT A NUTTAT"*

MAMMARCHERITA 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)

GREEN PEAS.....13
green pea and mint cream, guanciale,
shaved pecorino, confit datterino tomatoes,
spring herbs

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, fresh ricotta
di bufala, 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

DOLCI & GELATO

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

THE INCOMPARABLE LEMON PIE 6
sour, crispy,
humongous 5'9-inch
meringue layer,
THE must (v)

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

IL TIGRAMISU 6
Gloria's classic (v)

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

FRESH HOME-MADE DRINKS

ORANGE JUICE 4
freshly-squeezed
oranges

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

JOHN LEMON 4
Amalfi lemon,
basil syrup,
cucumber soda

IL TÈ FREDDO 4
earl grey,
raspberries,
basil syrup

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

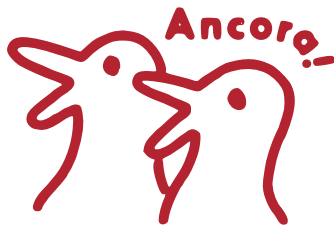
EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (v) DISHES ARE VEGETARIAN. (veg) DISHES ARE VEGAN.
PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET US KNOW. VEGAN, GLUTEN AND DAIRY 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 GROWING UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER IF YOU WOULD LIKE TO OPT OUT.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHECKS ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO : ENRICO PIREDDU.

Gloria

Lunch

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)

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

MELT MY BRUSCHETTA.....9
toasted sourdough bread with candied
datterini tomatoes, beautiful
mozzarella di bufala, basil pesto
(v)

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

HERBALICIOUS.....8
125g burrata di puglia
stuffed with fresh herbs, datterini
tomatoes, extra virgin olive oil (v)

BURRATA CREMOSA.....12
250g burrata di puglia,
extra virgin green olive oil (v)

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

--- CICHETTI - TO SHARE ---

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

CRUDO DI BRANZINO 8
Italian ceviche with Cornish
seabass, cucumber, courgette,
avocado, watermelon, lemon and
lemongrass dressing, fresh herbs**

CROCCHÈ AL GUANCIALE E TARTUFO 6
delicious deep-fried crocchè,
black truffle bechamelle, crispy
guanciale, parmigiano

HRH ARCHI-PIZZETTA 7
baby pizza with white base,
mozzarella di bufala, courgette
flowers, parmigiano crust (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 (veg)

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

ROBERT DE NITRO (spicy!).....12
mozzarella fior di latte,
San Marzano tomato,
fresh ricotta di bufala,
salame piccante, candied onions

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

GREEN PEAS.....13
green pea and mint cream, guanciale,
shaved pecorino, confit datterino tomatoes,
spring herbs

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

COLAZIONE - BREAKFAST
Breakfast is served until 11.30am
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

KILLER QUEENOA
cucumbers, lentils, charred
spring onion, fresh herbs,
crunchy quinoa and aubergine
bites, pane carasau** 12. (v)

FILIPPO'S BIG BALLS
slow-cooked meat balls,
3-hour San Marzano tomato sauce,
spinach, pecorino, simply ballsy 14.

THE BIG MAMMA CARPACCIO
the one and only Big Mamma giant
beef carpaccio 16.

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

PASTA FRESCA

SOLO / 4 PAX

GARMINA 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 AL OSSO BUCO.....15
hand-made big ravioli filled with italian
polenta, bone marrow heart, delicious
fondant veal ragu, peas, broad beans

HOLIDAY BLUES.....14/54
thick-cut paccheri pasta, fresh clams
and mussels, gorgonzola sauce, dried sea
lettuce**

MR BIG CANNELONE.....12
cannelone with ricotta and spinach
filling, San Marzano sauce, saffron
bechamelle

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

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

SIDES - CONTORNI
grilled asparagus, spring
herbs (v)(veg) 5
salad with fresh and roasted
tomatoes (v)(veg) 4.5

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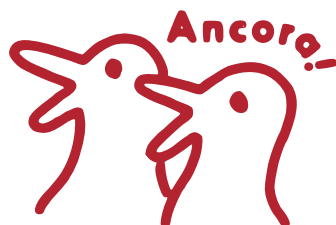
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Gloria
Dinner

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)

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(v)

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19 months, everything about
this ham is perfect

HERBALICIOUS.....8
125g burrata di puglia
stuffed with fresh herbs, datterini
tomatoes, extra virgin olive oil (v)

BURRATA CREMOSA.....12
250g burrata di puglia,
extra virgin green olive oil (v)

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

--- CICHETTI - TO SHARE ---

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

CRUDO DI BRANZINO 8
Italian ceviche with Cornish
seabass, cucumber, courgette,
avocado, watermelon, lemon and
lemongrass dressing, fresh herbs**

CROCCHÈ AL GUANCIALE E TARTUFO 6
delicious deep-fried crocchè,
black truffle bechamelle, crispy
guanciale, parmigiano

HRH ARCHI-PIZZETTA 7
baby pizza with white base,
mozzarella di bufala, courgette
flowers, parmigiano crust (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!).....12
mozzarella fior di latte,
San Marzano tomato,
fresh ricotta di bufala,
salame piccante, candied onions

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

GREEN PEAS.....13
fresh pea and mint cream, guanciale,
shaved pecorino, confit datterino tomatoes,
spring herbs

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

COLAZIONE - BREAKFAST
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SECONDI PIATTI

KILLER QUEENOA
cucumbers, lentils, charred
spring onion, fresh herbs,
crunchy quinoa and aubergine
bites, pane carasau 12. (v)

FILIPPO'S BIG BALLS
slow-cooked meat balls,
3-hour San Marzano tomato sauce,
spinach, pecorino, simply ballsy 14.

THE BIG MAMMA CARPACCIO
the one and only Big Mamma giant
beef carpaccio 16.

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

BIG SHARERS
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

SPICY LAMB PASTA 19 PP
melt-in-your-mouth Cornish lamb ragu with
thick-cut home-made paccheri pasta, wild
garlic, a sprinkle of parmigiano and a
little bit of heat

BLACK RISOTTO DI MARE 28 PP
riso acquereello, San Marzano tomatoes,
langoustines, mussels, cuttlefish, octopus
tentacles, catch of the day, squid ink
16 min+ wait**

--- 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 AL OSSO BUCO.....15
hand-made big ravioli filled with italian
polenta, bone marrow heart, delicious
fondant veal ragu, peas, broad beans

HOLIDAY BLUES.....14/54
thick-cut paccheri pasta, fresh clams
and mussels, gorgonzola sauce, dried sea
lettuce**

MR BIG CANNELONE.....12
cannelone with ricotta and spinach
filling, San Marzano sauce, saffron
bechamelle (v)

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

SIDES - CONTORNI

grilled asparagus, spring herbs
(v)(veg) 5

salad with fresh and roasted 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 - 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 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.

GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER IF YOU WOULD LIKE TO OPT OUT.

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

Gloria

Dolci & Grappa

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

THE INCOMPARABLE LEMON PIE 6

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

CRUNCHY PUNCHY CHOCOLATE MOUSSE 7

irresistibly airy and unctuous mousse
with a hazelnut & coffee praline

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

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
