

GLORIA

TRATTORIA



ITALIAN CUISINE LUNCH

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.

--- I PRODOTTI ---

- | | | | |
|--|---|---|---|
| <p>FOCACCIA DELLA NONNA 3
warm and fluffy focaccia,
sicilian finocchio
selvatico, green
olive oil(v)(veg)</p> | <p>SMOKED STRACCIATELLA 7
burrata's creamy heart,
bloody godsent (v)</p> | <p>MOZZARELLA DI BUFALA 7
beautiful 125g mozzarella
di bufala, green sicilian
olive oil (v)</p> | <p>SALAMI TOSCANO 5
our delicious fennel
salami, directly from
Gombitelli's brothers</p> |
| <p>BURRATAJKOWSKI 9
125g burrata di puglia,
friggitelli peppers
from Sicily,
extra virgin olive oil
(v)</p> | <p>SAN DANIELE HAM 8
19 months, everything
about this
ham is perfect</p> | <p>PARMIGIANO 30 MESI E OLIVE 6
parmigiano DOP matricola
2312, Cerignola green
olives, taggiasche black
olives, skinless almonds
(v)</p> | |

--- CICCHETTI - TO SHARE ---

- | | | |
|---|--|--|
| <p>CARCIOFO ALLA GIUDIA 8
<i>deep fried & crispy artichoke,
delicious cacio & pepe sauce,
better than in Rome* (v)</i></p> | <p>FRY ME A RIVER 7
deep fried fondant octopus
tentacle, saffron zabaione**</p> | <p>CROCCHÈ AL GUANCIALE E TARTUFO 6
delicious deepfried crocchè,
black truffle bechamelle,
crispy guanciale, parmigiano</p> |
|---|--|--|

SECONDI PIATTI

- | | | |
|--|---|--|
| <p>LENTIL I SEE YOU AGAIN 13
red and black quinoa, beluga lentils,
coco nano beans, spring onions,
fresh herbs, marinated feta, sundried
datterino tomatoes*(v)</p> | <p>AMALFI POLPO SALAD 13
treviso salad, Amalfi lemon
ricotta, chargrilled polpo
tentacle, endive, fresh herbs**</p> | <p>VEGAN (DE)LIGHT 12
crema di ceci, la vera caponata
siciliana, chargrilled portobello
mushroom skewer, hazelnut, cucumber,
purple sprouting broccoli (v)(veg)</p> |
| <p>THE BIG MAMMA CARPACCIO 16
the one and only
Big Mamma giant beef carpaccio</p> | <p>FILIPPO'S BIG BALLS 14
slowly cooked meat balls, 3 hours
San Marzano tomato sauce, spinach,
pecorino, simply ballsy</p> | |

--- SIDE ---

whole chargrilled aubergine
alla siciliana (v)(veg) **4.5**

--- PASTA FRESCA ---

SOLO / 4 PAX

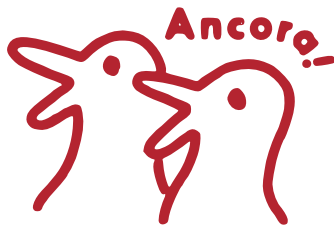
- CARMINA BURRATA.....11/40
hand-made paccheri, our inimitable 5 hours
San Marzano tomato and aubergine sauce,
creamy burrata heart,
extra virgin olive oil al basilico* (v)
- GIRELLE RICOTTA ALLA CACCIATORA.....13
hand-made big ravioli filled with italian polenta,
delicious fondant rabbit ragout, candied garlic,
celery sprouts, a must
- BLACK MAMBA.....16/60
fresh cuttlefish in umido, candied datterino
tomatoes, squid ink, Amalfi lemon**
- TORTELLINI IN BRODO.....11/40
hand-made tortellini filled with three meats,
liver and coriander broth
- THE 10 LEVEL LASAGNA.....13
the beef and pork ricetta della nonna
twisted with fondant aubergine and
fior di latte mozzarella
- LA GRAN CARBONARA.....12/44
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)

--- PIZZA NAPOLETANA ---

- MAMMARGHERITA DI BUFALA.....11
mozzarella di bufala, San Marzano tomato,
fresh basil* (v)
- CHEESE LOUISE.....13
fior di latte mozzarella, gorgonzola cheese,
caciocavallo, ricotta di bufala,
freshly ground white pepper (v)
- BURRATA PESTO.....15
rucola pesto, mozzarella fior di latte,
burrata's creamy heart, almonds,
candied datterino tomato (v)
- REGINA INSTAGRAM.....16
San Marzano tomato, tuscan ham,
juicy mozzarella di bufala, chives,
button mushrooms, origano
- ROBERT DE NITRO (spicy!).....12
mozzarella fior di latte, San Marzano tomato, fresh
ricotta di bufala, salame piccante, candied onion
- YOUPOPORN.....13
smoked mozzarella fior di latte,
crema di parmigiano, broccoletti,
dried fennel salsiccia, taggiasche olives,
tribute to Alberto Suardi
- BREXITALIA TRUFFLE.....18
Melanosporum black truffle, speck della Valtellina,
fior di latte mozzarella, button mushrooms, black
truffle cream, parmigiano DOP

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)
- CULATELLO CON COTENNA**.....9
to ham what Wu-Tang Clan is to hip-hop
da Lorenzo Bagatto / +39 0432 957252
- MOZZARELLA DI BUFALA**.....7
beautiful 125g mozzarella di bufala,
green sicilian olive oil (v)

- RICOTTA DI BUFALA**.....7
received twice a week directly
from Cardito (NA), "saba" grape must (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

- BURRATAJKOWSKI**.....9
125g burrata di puglia,
friggiteelli peppers from Sicily,
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 ---

CARCIOFO ALLA GIUDIA 5
deep fried & crispy artichoke,
delicious cacio & pepe sauce,
better than in Rome* (v)

FRY ME A RIVER 7
deep fried fondant octopus tentacle,
saffron zabaione**

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

SECONDI PIATTI

AMALFI POLPO SALAD
treviso salad, Amalfi lemon
ricotta, chargrilled polpo
tentacle, endive, fresh herbs**
13.

FILIPPO'S BIG BALLS
slowly 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,
purple sprouting 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, parmigiano, a lot of pepper

RISOTTO AI FRUTTI DI MARE 28 SP
riso acquerello, crayfish,
San Marzano tomatoes, mussels,
catch of the day, cuttlefish,
crayfish bisque, octopus tentacles,
16 min+ wait**

FIORENTINA T-BONE STEAK CUT 35 PP
the Florence recipe of our 800g Cornish
beef T-bone steak marinated in
candied lemon and olive oil,
roasted patatine, salsa verde

--- PASTA FRESCA ---

SOLO / 4 PAX

- CARMINA BURRATA**.....11/40
hand-made paccheri, our inimitable
5-hour San Marzano tomato and
aubergine sauce, creamy burrata heart,
extra virgin olive oil al basilico* (v)
- GIRELLA ALLA CACCIATORA**.....13
hand-made big ravioli filled with italian
polenta, delicious fondant rabbit ragout,
candied garlic, celery sprouts, a must
- BLACK MAMBA**.....16/60
fresh cuttlefish in umido, candied
datterino tomatoes, squid ink,
Amalfi lemon**

- TORTELLINI IN BRODO**.....11/40
hand-made tortellini filled with
three meats, liver and coriander broth
- THE 10 LEVEL LASAGNA**.....13
the beef and pork ricetta della nonna
twisted with fondant aubergine and
fiore di latte mozzarella
- GLORIA'S PASTA AL TARTUFO**.....18/68
house special fresh mafalda,
black Molise truffle, mascarpone,
button mushrooms (v)

SIDES - CONTORNI

whole chargrilled aubergine alla siciliana (v)(veg)
4.5

PIZZA NAPOLETANA

- MAMMARGHERITA DI BUFALA**.....11
mozzarella di bufala,
San Marzano tomato, fresh basil* (v)
- CHEESE LOUISE**.....13
fiore di latte mozzarella, gorgonzola
cheese, caciocavallo, ricotta di bufala,
freshly ground white pepper (v)
- REGINA INSTAGRAM**.....16
San Marzano tomato, tuscan ham,
juicy mozzarella di bufala, chives,
button mushrooms, oregano

- BURRATA PESTO**.....15
burrata's creamy heart,
delicious rocket salad pesto,
mozzarella fiore di latte,
almonds, candied datterino tomato (v)
- ROBERT DE NITRO (spicy!)**.....12
mozzarella fiore di latte,
San Marzano tomato,
fresh ricotta di bufala,
salame piccante, candied onions

- YOUNPORN**.....13
smoked mozzarella fiore di latte,
crema di parmigiano, broccoletti,
dried fennel salsiccia, taggiasche olives,
tribute to Alberto Suardi
- BREXITALIA TRUFFLE**.....18
fresh Melanosporum black truffle, speck
della Valtellina, fiore di latte mozzarella,
button mushrooms, black truffle cream,
parmigiano DOP

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"

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 722244 - 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

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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.