

GLORIA

TRATTORIA



ITALIAN CUISINE

CHRISTMAS AT GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

SET MENU

ALL DISHES TO BE SHARED

£52 PER PERSON

(EXCLUDING COCKTAILS AND WINE)

+ SERVICE CHARGE

FINISH WITH A BANG WITH
LIMONCELLO OR ESPRESSO
(INCLUDED)

ADD SOME COCKTAILS

Mandarin Spritz **9**
Empire State Sour **9**
CBD Moscow Mule **10**

--- ANTIPASTI ---

BURRATA AL TARTUFO (V, GF): Chubby burrata filled with some decadent truffle cream

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

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

FOCACCIA DELLA NONNA (V, VEG): Warm and fluffy focaccia, Sicilian finocchio selvatico, green olive oil, olive Taggiasche

DUO DI SALAMI (GF): Truffle and fennel salami fatto con amore dai fratelli ZGombitelli

PROSCIUTTO DI PARMA 24 MESI (GF): Prosciutto di parma stagionato 24 mesi, Azienda Ghirardi Prosciutti

FRITTATINA ALLA MORTADELLA: Crispy frittatina filled with creamy bucatini and mortadella with pistachio. With a hawt horseradish dip



PRIMI PIATTI

MAMMA ROSA (V)

Paccheri pasta with San Marzano tomato sauce, served with grated salted ricotta and fragrant basil oil

PASTA ALLA LAMB-ORGHINI

Nice n' sloooow cooked Cornish lamb ragù with home-made paccheri pasta, gremolata and chilli

LOBSTER RISOTTO (GF)

Decadent risotto with lobster bisque, lemon butter, parsley, fresh mussels whole local lobster and datterino tomato sauce

--- PIZZA NAPOLETANA ---

MAMMARGHERITA DI BUFALA (V*): Mozzarella di bufala, San Marzano tomato, fresh basil (V*)

PIMP MY CARPACCIO: Light crunchy crust, beef carpaccio, home-made rosemary mayo, flakes of aged parmigiano, rocket salad

TOO HOT TO HANDLE: Mozzarella fior di latte, datterini tomatoes, red onion, spinata piccante, ricotta-nduja spicy sauce, Taggiasche olives

DOLCI

TIGRAMISU (V)

Big Mamma's classic

CHRISTMAS PAVLOVA (V, GF)

Crunchy meringue, pineapple jam heart, home-made vanilla chantilly 'tree' and passion fruit coulis

GELATO PISTACHIO DI BRONTE (V, GF)

with home-made whipped cream

(GF) DISHES ARE GLUTEN-FREE, BUT MAY CONTAIN TRACES. (V) DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

