

# 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, GL):** Chubby burrata filled with some decadent truffle cream

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

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

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

**DUO DI SALAMI (GL):** Truffle and fennel salami fatto con amore dai fratelli Gombitelli

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

**FONDEZ-VOUS CROCHETTA:** Crispy crocchetta filled with fennel sausage, creamy potato and smoked provola cheese fondue. Oh boy.



## PRIMI PIATTI

### LA GRAN CARBONARA (PER 2)

Home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper

### MAMMA ROSA (V)

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

### LOBSTER RISOTTO (GL)

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

## --- PIZZA NAPOLETANA ---

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

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

**ROBERT DE NITRO:** San marzano tomato, fior di latte mozzarella, ricotta di bufala, red onion confit, spianata piccante, nduja and fresh basil

## DOLCI

### TIGRAMISÙ (V)

Big Mamma's classic

### CHRISTMAS PAVLOVA (V, GL)

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

### GELATO PISTACHIO DI BRONTE (V, GL)

with home-made whipped cream



(GL) DISHES ARE GLUTEN-LOW, 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.

