

G L O R I A

TRATTORIA



ITALIAN CUISINE

GLORIA DINNER & LUNCH SET MENU

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

48€ PER PERSON
+ SERVICE CHARGE

We serve family-style sharing menus to enjoy for the whole table!

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, THEY WILL BE ABLE TO ADJUST THE MENU ACCORDINGLY.

--- ANTIPASTI ---

DUO DI SALAMI (g1)

Truffle and fennel salami fatto con amore dai fratelli Gombitelli.

FIORI DI ZUCCA FRITTI (veg)

Fried courgette flowers with crunchy pastella and caper aioli. Mwah.

CROCHETTA PERFETTA (v*)

Cheesy fried crocchetta with courgette, peas, indulgent bechamel, provola cheese, pecorino and mint. Naughty but nice.

JON BON CHOVI BRUSCHETTA

Sourdough bruschetta with fresh datterino tomatoes, marinated red onions, anchovies, smoky stracciatella, basil and a sprinkling of oregano.

MY BURRATA DOES JIGGLE JIGGLE (v, g1)

Creamy 250g Puglian burrata on a bed of fried courgettes, aubergines and sauteed onions, topped with an almond and pinenut pesto rosso.

PASTA FRESCA

NORMA PEOPLE (V)

Fresh paccheri pasta with slow-cooked datterino tomato sauce, fried aubergine, creamy stracciatella and crispy basil.

MAFALDINE AL TARTUFO (V)

House special fresh mafalda, black Molise truffle, indulgent truffle and mascarpone cream.

--- PIZZA NAPOLETANA ---

LA NOSTRA PIZZA COTTA IN FORNO A LEGNA NASCE DA UN AUTOLISI, IL NOSTRO IMPASTO INDIRETTO CHE PERMETTE "E NUN BERE TUTT A NUTTAT"

PIZZA NERONE

Fior di latte, spicy nduja sauce, crunchy salsiccia, ricotta di bufala, chilli. Hotter than Rome circa 64 AD.

MAMMARGHERITA DI BUFALA (V*)

Mozzarella di bufala, San Marzano tomato, fresh basil.

--- DOLCI ---

IL TIGRAMISÙ (V)

Gloria's Classic

GELATO PISTACCHIO DI BRONTE (V)

With home-made whipped cream

THE INCOMPARABLE LEMON PIE

Zingy tart and humongous 5'9-inch meringue layer, THE must

DRINKS

Coffee
Limoncello

BURRATA IGP, STRACCIATELLA DA SALVATORE MONTRONE - (BT) - 0039 8835 414 35 - MOZZARELLA ERICOTTA DI BUFALA DA SALVATORE CORSO - (NA) - 0039 8183 177 07 - OLIVETAGGIASCHE 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 - THE BREAD BREAD 020 7733 7675 - 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

(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.

GLORIA IS PROUD OF ITS PARTNERSHIP WITH EPIC FOUNDATION. A DISCRETIONARY £1 DONATION WILL BE ADDED TO YOUR BILL TO FUND CHARITABLE PROJECTS SUCH AS: STREET LEAGUE, THINKFORWARD AND THE BRILLIANT CLUB.

CHEQUES NOT ACCEPTED