

G **TRATTORIA** **L** **O** **R** **I** **A**



ITALIAN CUISINE

GLORIA DINNER & LUNCH SET MENU

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

**£54 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 (gl)

Truffle and fennel salami fatto con amore dai fratelli Gombitelli.

CROCCHETTA DI CECI (veg)

Crocchetta filled with creamy chickpeas, tomato and Julienne Bruno vegan cheese, oregano and parsley.

SWEET HOME BURRATA (v*, gl)

A 250g burrata with a vibrant home-made pine nuts and basil pesto and a drizzle of chili oil

FONDUE OF YOU BRUSCHETTA

Crispy bruschetta topped with a creamy Alpine fonduta di fontina cheese, sauteed button and porcini mushrooms and a sprinkle of parsley

HONEY, I TRUFFLED THE CROCCHETTA (v*)

Goopy cacio e pepe crocchetta filled with provola. Finished with truffle honey and fresh truffle atop

PASTA FRESCA

POMODORO ADDICTION (V)

Calamarata with San Marzano tomato ragù and smoky stracciatella. More pasta less drama.
- Vegan option available -

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"

NDUJA LIKE IT HOT?

Mozzarella fior di latte, 'nduja sauce, caramelised red onion, salamino piccante, Parmigiano, smoky paprika-ricotta sauce. Bringing your Indian Summer

MAMMARGHERITA DI BUFALA (V*)

Mozzarella di bufala, San Marzano tomato, fresh basil.

- - - DOLCI - - -

IL TIGRAMISÙ

Gloria's Classic

GELATO PISTACCHIO DI BRONTE

With home-made whipped cream

THE INCOMPARABLE LEMON PIE

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

DRINKS

Coffee
Limoncello

(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