

G L O R I A

TRATTORIA



ITALIAN CUISINE

CHRISTMAS AT GLORIA

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

£64 PER PERSON
+ SERVICE CHARGE

ALL DISHES TO BE SHARED

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

FINISH WITH A BANG WITH
LIMONCELLO AND ESPRESSO
(INCLUDED)



--- ANTIPASTI ---

BURRATA AL TARTUFO (V, GIF): Creamy 250g burrata di Puglia with fresh shavings of black truffle atop.

PROSCIUTTO DI PARMA 24 MESI (GIF): Thin slices of Prosciutto di Parma DOP from Paolo and Gianfranco Leoncini. Sweet, delicate and flavourful, made with just three ingredients: pork, salt and time.

ENDIVE & GORGONZOLA SALAD (V*, GIF): Crispy chicory and endive salad topped with creamy gorgonzola sauce, Parmigiano Reggiano, preserved lemon, walnuts and balsamic glaze.

CROCCHETTA TARTUFO E GUANCIALE: Goey bechamel and truffle crocchetta with crispy guanciale. Finished with fresh truffle atop.

FOCACCIA DELLA CASA (VEG): Home-made warm focaccia with oregano.



--- CRUDO & FRESCO ---

THE BIG MAMMA CLASSIC CARPACCIO (GIF)

Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of 22-month Parmigiano Reggiano.

PRIMI PIATTI

RISOTTO AL LIMONE CON SCAMPI E VONGOLE (GIF)

Lemon butter risotto with deshelled langoustines and vongole

SPAGHETTI AL TARTUFO (V*)

Our special homemade spaghetti alla chitarra with creamy truffle sauce, Parmigiano Reggiano foam and fresh black truffle, served in a pecorino wheel.

--- PIZZA NAPOLETANA ---

TRUFFLE WONDERLAND

Mozzarella fior di latte base, mortadella, smoky stracciatella, fresh black truffle

DOLCI

IL TIGRAMISÙ (V)

Big Mamma's classic

THE INCOMPARABLE LEMON PIE (V)

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

BAYWATCH CARPACCIO (VEG)

Thinly sliced pineapple, coconut chantilly and crispy coconut crumble, served with passionfruit coulis and fresh lime.



(GIF) DISHES ARE GLUTEN-INTOLERANT FRIENDLY. (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.

