



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

GLORIA SET MENU

£54 PER PERSON

+ service charge

Please let our staff know if you have
any allergies or dietary
requirements, they will be able
to adjust the menu accordingly.

ANTIPASTI

BURRATA CON PAPPÀ ALLA MARINARA (V)

Generous 250g burrata di Puglia served on spicy pappà al pomodoro: naughty mixture of bread, San Marzano tomato marinara sauce, olive oil and garlic.

FOCACCIA DELLA CASA (VEG)

Home-made warm focaccia with oregano.

CROCCHETTE CACIO E PEPE AL TARTUFO (V)*

Goey cacio e pepe crocchette filled with provola. Finished with truffle-infused honey and fresh black truffle atop.

INSALATA DI LIGURIA (V, GIF)*

Crispy endive salad with lamb's lettuce and confit lemon, topped with creamy gorgonzola, Parmigiano and toasted walnuts.

BRESAOLA DELLA VALTELLINA (GIF)

One of the finest cuts of beef leg, cured for 40 days and produced by San Nicola Prosciuttificio. Lean and flavourful, lightly dressed with olive oil and lemon zest.

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

SPAGHETTI AL TARTUFO (V)*

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

GIRELLA DI AGNELLO

Freshly made twisted pasta filled with a lightly spicy minced lamb ragù, topped with vibrant San Marzano tomato sauce, salsa verde, pecorino romano and chilli.

PIZZA

STRACCIATELLA LAWSON (V)

Tomato scarpariello base, sauteed broccoli, olive taggiasche, stracciatella.
vegan option available

DOLCI

THE INCOMPARABLE LEMON PIE (V)

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

IL TIGRAMISÙ (V)

The unbeatable classic,
not so classic.

SORBETTO AL LIMONE (VEG)

DRINKS

COFFEE & LIMONCELLO