



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
pappa 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.

SUPPLI ALLA ROMANA (V)*

Fried rice suppli filled with tomato sauce, fior di latte
mozzarella and pecorino romano. Cheese pull guaranteed.

ASPARAGI CON SALSA VERDE (V)*

Asparagus drizzled with zesty salsa verde,
24-month Parmigiano Reggiano shavings and
hazelnuts *vegan option available*

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

GIRELLA DI VITELLO ALLA CACCIATORA

Freshly made twisted pasta filled with pulled veal ragù, coated in San Marzano tomato sauce, olives, capers and confit
garlic, grated pecorino atop.

PIZZA

EMRATA BURRATA (V)

San Marzano tomato base, smoked stracciatella, taggiasche olives, capers.
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 DEL GIORNO (VEG)

DRINKS

COFFEE & LIMONCELLO