

Gloria

BREAKFAST MENU

MORNING GLORIA



PRODOTTI DIRRETTAMENTE DALL'ITALIA

FROM THE BUFFET

WARM & FLUFFY BRIOCHE 4
home-made raspberry and
orange marmalade (v)

COOKIGASMIC 4
crispy hazelnut praliné heart (v)

CAKE DELLA NONNA 2.5
moist and sweet, changes daily (v)

BLUEBERRY FIELDS FOREVER 3
extra fluffy blueberry muffin (v)

CHRISTOPHER GRANOLAN 6
organic greek yogurt, home-made granola
chunks, pistacchio, pecan nuts,
winter pear, apple & vanilla compote* (v)

I PIATTI

**THE GLORIOUS
PORRIDGE 6**
a delicious
hybrid porridge:
mixed oats,
riso Acquarello,
puffed rice,
caramelized
banana* (v)

**GLORIA'S
PANCAKES 9**
airy ricotta
pancakes,
warm banana,
maple syrup,
home-made
vanilla whipped
cream (v)

**ITALIAN SAUSAGE,
BEANS & EGGS 12**
two organic
fried eggs,
Gloria's home-
made sausage,
cannellini
beans, sicilian
dried herbs

**EGG ALLA
FIORENTINA 11**
two organic
poached eggs and
fresh spinach on
warm fluffy
brioche,
delicious
hollandaise
salsa, 18 month
tuscan ham

**BIG BOY
FRENCH TOAST 9**
home-made fluffy
brioche, wild
raspberries,
raspberry
coulis, whipped
cream (v)

EXTRA

**TRUFFLE MELANOSPORUM
5**

**ONE ORGANIC EGG
2**

**BURRATA HEART
4**

FRESH HOME-MADE DRINKS

ORANGE JUICE.....4

freshly-squeezed
sicilian blood oranges

GROW A PEAR.....5

pear, pineapple,
white grape,
red apple

GREEN PARTY.....5

spinach, kale,
green apple,
celery, cucumber

IL TÈ FREDDO.....4

earl grey,
raspberries,
basil syrup

JOHN LEMON.....3

Amalfi lemon,
basil syrup,
cucumber soda

HOT DRINKS

CAFFÈ E LATTE

CAFFÈ.....	2.5
CAPPUCCINO.....	3.5
AMERICANO.....	3
COCONUT MOCHA.....	4
LATTE.....	3.5
FLAT WHITE.....	4.5
MATCHA LATTE.....	4
CHAI LATTE.....	4
GOLDEN LATTE.....	4
CHOCO GO GO DREAM.....	4

OAT & COCONUT MILK AVAILABLE.

PLEASE ASK YOUR WAITER

HERBAL BREWS & TEA

GLORIA'S HOME-MADE HERBAL BREW.....	3
ORGANIC GUNPOWDER GREEN TEA.....	3
GENMAICHA POPCORN TEA.....	3
BLOOD ORANGE FRUIT TEA.....	3
LUXURY ENGLISH BREAKFAST.....	3
EARL GREY W/ SICILIAN BERGAMOTE.....	3

GLORIA IS PROUD OF ITS PARTNERSHIP WITH
THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO
YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING
UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND
A JOB.

PLEASE ASK YOUR WAITER IF YOU
WOULD LIKE TO OPT OUT.

(V) DISH ARE VEGETARIAN. EACH * MEANS THIS DISH CAN
BE ORDERED IN ITS DELICIOUS VEGAN VERSION. IF YOU
HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS,
PLEASE LET US KNOW. VEGAN, GLUTEN AND
DAIRY-FREE OPTIONS ARE AVAILABLE.
GLUTEN FREE OPTIONS MAY CONTAIN TRACES.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHECKS ARE NOT ACCEPTED.

Galeria

BRUNCH MENU

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

TRATTORIA



ITALIAN CUISINE
BRUNCH

SAVORY BRUNCH

FROM 10AM

ITALIAN SAUSAGE, BEANS & EGGS 12
two organic fried eggs,
Gloria's homemade sausage,
cannellini beans, sicilian dried herbs

EGG ALLA FIORENTINA 11
two organic poached eggs and fresh
spinach on warm fluffy brioche, delicious
hollandaise salsa, 18 month tuscan ham

TRUFFLE SCRAMBLED EGG 10
home-made buttery brioche,
truffled scrambled organic eggs,
fresh black truffle Melanosporum (v)

SWEET BRUNCH

FROM 10AM

BIG BOY FRENCH TOAST 9
home-made fluffy brioche,
wild raspberries,
raspberries coulis,
mascarpone whipped cream (v)

GLORIA'S PANCAKES 9
airy ricotta pancakes, warm banana,
maple syrup, home-made vanilla
whipped cream (v)

THE GLORIOUS PORRIDGE 6
a delicious hybrid porridge:
mixed oats, riso Acquarello,
puffed rice, caramelized banana (v)

CHRISTOPHER GRANOLAN 6
organic greek yogurt, home-made
granola chunks, pistacchio, pecan nuts,
winter pear, apple & vanilla compote (v)

I PRODOTTI

SMOKED STRACCIATELLA 7
burrata's heart,
bloody godsent (v)

SAN DANIELE HAM 6
19 months, everything about this
ham is perfect

BURRATA CREMOSA 12
250g burrata di puglia,
extra virgin green olive oil (v)

DUO DI SALAMI TOSCANI 7
truffle and fennel salami fatto
con amore dai fratelli Gombitelli

--- EXTRA ---

TRUFFLE MELANOSPORUM 5

ONE ORGANIC EGG 2

BURRATA HEART 4

PASTA FRESCA

SOLO / 4 PAX
FROM 11.30 AM

THE 10 LEVEL LASAGNA
the beef and pork ricetta della nonna
twisted with fondant aubergine and
flor di latte mozzarella **13**

GLORIA'S PASTA AL TARTUFO
house special fresh mafalda,
black Molise truffle, mascarpone,
button mushrooms (v) **18/68**

LA GRAN CARBONARA (FOR TWO)
home-made spaghetti chitarra served in the
whole round of pecorino, crispy guanciale,
egg yolk, parmigiano, a lot of pepper **16 PP**

PIZZA NAPOLETANA

FROM 11.30 AM

MAMMARGHERITA DI BUFALA.....11
mozzarella di bufala,
San Marzano tomato, fresh basil* (v)

BURRATA PESTO.....15
rucola pesto, mozzarella fior di latte,
burrata's creamy heart, almonds,
candied datterino tomato (v)

YOUPORN.....13
smoked mozzarella fior di latte,
crema di parmigiano, brocoletti,
dried fennel salsiccia, taggiasche olives,
tribute to Alberto Suardi

CHEESE LOUISE.....13
flor di latte mozzarella, gorgonzola
cheese, caciocavallo, ricotta di bufala,
freshly ground white pepper (v)

ROBERT DE NITRO (spicy!).....12
mozzarella fior di latte,
San Marzano tomato, fresh ricotta
di bufala, salame piccante, candied onions

EGG & TRUFFLE.....17
Melanosporum black truffle, one organic egg,
flor di latte mozzarella, button mushrooms,
black truffle cream, parmigiano, chives (v)

REGINA INSTAGRAM.....16
San Marzano tomato, tuscan ham,
juicy mozzarella di bufala, chives,
button mushrooms, origano

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

DOLCI & GELATO

GELATO
pistacchio di Bronte
nocciole del Piemonte
vaniglia (v)
6

THE INCOMPARABLE LEMON PIE
sour, crispy,
humongous 5'9-inch
meringue layer,
THE must (v)
6

COOKIGASMIC
hazelnut praliné heart,
moist and soft (v)
4

IL TIGRAMISU
Gloria's classic (v)
6

PROFITEROLE NAPOLETANA
huge puff pastry, vaniglia gelato,
caramelized pecan nuts,
warm dark chocolate (v)
8

FRESH HOME-MADE DRINKS

ORANGE JUICE
freshly-squeezed
sicilian blood orange
4

GROW A PEAR
pear, pineapple,
white grape,
red apple
5

GREEN PARTY
spinach, kale,
green apple,
celery, cucumber
5

JOHN LEMON
Amalfi lemon,
basil syrup,
cucumber soda
3

IL TÈ FREDDO
earl grey,
raspberries,
basil syrup
4

BURRATA IGP, STRACCIATELLA DA SALVATORE MONTRONE - (BT) - 0039 8835 414 35 - MOZZARELLA E RICOTTA DI BUFALA DA SALVATORE CORSO - (NA) - 0039 8183 177 07 - OLIVE TAGGIASCHE 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 - BREAD DA E5 BAKE HOUSE - LONDON - 0044 2085252890 - HOME-BREWED COFFEE - HOME-BREWED BEER - 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

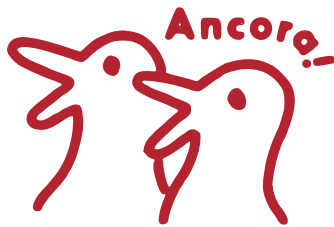
EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (v) DISHES ARE VEGETARIAN. PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW.
VEGAN, GLUTEN AND DAIRY FREE OPTIONS ARE AVAILABLE. GLUTEN FREE DISHES MAY CONTAIN TRACES.
GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY €1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER IF YOU WOULD LIKE TO OPT OUT.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED. CHECKS ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO : ENRICO PIREDDU.

Galleria

LUNCH MENU

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

TRATTORIA



ITALIAN CUISINE

--- I PRODOTTI ---

BIG TABLES >> ONE OF EACH - 65

- FOCACCIA DELLA NONNA**.....3
warm and fluffy focaccia, sicilian
finocchio selvatico, green olive
oil, olive taggiasche (v)(veg)
- SMOKED STRACCIATELLA**.....7
burrata's heart, bloody godsent (v)
- CULATELLO CON COTENNA**.....9
to ham what Wu-Tang Clan is to hip-hop
da Lorenzo Bagatto / +39 0432 957252
- MOZZARELLA DI BUFALA**.....7
beautiful 125g mozzarella di bufala,
green sicilian olive oil (v)

- RICOTTA DI BUFALA**.....7
received twice a week directly
from Cardito (NA), "saba" grape must (v)
- DUO DI SALAMI TOSCANI**.....7
truffle and fennel salami fatto
con amore dai fratelli Gombitelli
- SAN DANIELE HAM**.....8
19 months, everything about
this ham is perfect

- BURRATAJKOWSKI**.....9
125g burrata di puglia,
friggiteelli peppers from Sicily,
extra virgin olive oil (v)
- BURRATA CREMOSA**.....12
250g burrata di puglia,
extra virgin green olive oil (v)
- PARMIGIANO 30 MESI E OLIVE**.....6
parmigiano DOP matricola 2312,
Cerignola green olives, taggiasche
black olives, skinless almonds (v)

--- CICHETTI - TO SHARE ---

CARCIOFO ALLA GIUDIA 5
deep fried & crispy artichoke,
delicious cacio & pepe sauce,
better than in Rome* (v)

FRY ME A RIVER 7
deep fried fondant octopus tentacle,
saffron zabaione**

CROCCHÈ AL GUANCIALE E TARTUFO 6
delicious deep fried crocchè, black
truffle bechamelle, crispy guanciale,
parmigiano

SECONDI PIATTI

AMALFI POLPO SALAD
treviso salad, Amalfi lemon
ricotta, chargrilled polpo
tentacle, endive, fresh herbs**
13.

FILIPPO'S BIG BALLS
slowly cooked meat balls,
3-hour San Marzano tomato sauce,
spinach, pecorino, simply ballsy 14.

THE BIG MAMMA CARPACCIO
the one and only Big Mamma giant
beef carpaccio 16.

VEGAN (DE)LIGHT
crema di ceci, la vera caponata
siciliana, chargrilled portobello
mushroom skewer, hazelnut, cucumber,
purple sprouting broccoli 12. (v)(veg)

BIG SHARERS

FOR TWO

LA GRAN CARBONARA 16 PP
home-made spaghetti chitarra
served in the whole round
of pecorino, crispy guanciale,
egg yolk, parmigiano, a lot of pepper

RISOTTO AI FRUTTI DI MARE 28 PP
riso acquerello, crayfish,
San Marzano tomatoes, mussels,
catch of the day, cuttlefish,
crayfish bisque, octopus tentacles,
16 min+ wait**

FIORENTINA T-BONE STEAK CUT 35 PP
the Florence recipe of our 800g Cornish
beef T-bone steak marinated in
candied lemon and olive oil,
roasted patatine, salsa verde

CARMINA BURRATA.....11/40
hand-made paccheri, our inimitable
5-hour San Marzano tomato and
aubergine sauce, creamy burrata heart,
extra virgin olive oil al basilico* (v)

GIRELLA ALLA CACCIATORA.....13
hand-made big ravioli filled with italian
polenta, delicious fondant rabbit ragout,
candied garlic, celery sprouts, a must

BLACK MAMBA.....16/60
fresh cuttlefish in umido, candied
datterino tomatoes, squid ink,
Amalfi lemon**

TORTELLINI IN BRODO.....11/40
hand-made tortellini filled with
three meats, liver and coriander broth

THE 10 LEVEL LASAGNA.....13
the beef and pork ricetta della nonna
twisted with fondant aubergine and
fiore di latte mozzarella

GLORIA'S PASTA AL TARTUFO.....18/68
house special fresh mafalda,
black Molise truffle, mascarpone,
button mushrooms (v)

SIDES - CONTORNI

whole chargrilled aubergine alla siciliana (v)(veg)
4.5

PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA.....11
mozzarella di bufala,
San Marzano tomato, fresh basil* (v)

CHEESE LOUISE.....13
fiore di latte mozzarella, gorgonzola
cheese, caciocavallo, ricotta di bufala,
freshly ground white pepper (v)

REGINA INSTAGRAM.....16
San Marzano tomato, tuscan ham,
juicy mozzarella di bufala, chives,
button mushrooms, oregano

BURRATA PESTO.....15
burrata's creamy heart,
delicious rocket salad pesto,
mozzarella fiore di latte,
almonds, candied datterino tomato (v)

ROBERT DE NITRO (spicy!).....12
mozzarella fiore di latte,
San Marzano tomato,
fresh ricotta di bufala,
salame piccante, candied onions

YOUNORN.....13
smoked mozzarella fiore di latte,
crema di parmigiano, broccoletti,
dried fennel salsiccia, taggiasche olives,
tribute to Alberto Suardi

BREXITALIA TRUFFLE.....18
fresh Melanosporum black truffle, speck
della Valtellina, fiore di latte mozzarella,
button mushrooms, black truffle cream,
parmigiano DOP

COLAZIONE - BREAKFAST

Breakfast is served until 11.30am
every day. Morning Gloria!

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

BURRATA IGP, STRACCIATELLA DA SALVATORE MONTRONE - (BT) - 0039 8835 414 35 - MOZZARELLA E RICOTTA DI BUFALA DA SALVATORE CORSO - (NA) - 0039 8183 177 07 - OLIVE TAGGIASCHE DA PAOLO BOERI - (IM) - 0039 1844 080 04 - ACETO BALSAMICO DA ACETARIA 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 - BREAD DA E5 BAKE HOUSE - LONDON - 0044 2085 252890 - BEEF DA PHILIP WARREN - LAUNCESTON - 0044 1566 722244 - 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

EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (v)DISHES ARE VEGETARIAN. (veg)DISHES ARE VEGAN. **DISHES NOT AVAILABLE ON MONDAYS AS OUR CORNISH FISHERMEN NEED THEIR REST AND WE ONLY WISH TO OFFER THE FRESHEST PRODUCTS. PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW. VEGAN, GLUTEN AND DAIRY FREE OPTIONS ARE AVAILABLE. GLUTEN FREE DISHES MAY CONTAIN TRACES.

GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER IF YOU WOULD LIKE TO OPT OUT.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.

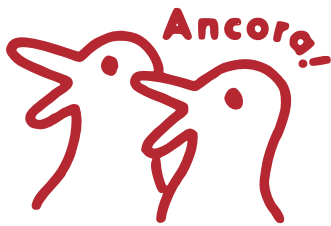
CHECKS ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO : ENRICO PIREDDU.

Galleria

DINNER MENU

GLORIA

TRATTORIA



ITALIAN CUISINE LUNCH

EACH * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS VEGAN VERSION. (v)DISHES ARE VEGETARIAN. (veg)DISHES ARE VEGAN. **DISHES NOT AVAILABLE ON MONDAYS AS OUR CORNISH FISHERMEN NEED THEIR REST AND WE ONLY WISH TO OFFER THE FRESHEST PRODUCTS.

PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS.

IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW. VEGAN, GLUTEN AND DAIRY FREE OPTIONS ARE AVAILABLE. GLUTEN FREE DISHES MAY CONTAIN TRACES.

GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING UP IN POVERTY DEVELOPING THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER IF YOU WOULD LIKE TO OPT OUT.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.

CHECKS ARE NOT ACCEPTED. CHEF : FILIPPO LA GATTUTA & IL GRAN CAPO : ENRICO PIREDDU.

--- I PRODOTTI ---

- | | | | |
|--|---|---|---|
| <p>FOCACCIA DELLA NONNA 3
warm and fluffy focaccia,
sicilian finocchio
selvatico, green
olive oil(v)(veg)</p> | <p>SMOKED STRACCIATELLA 7
burrata's creamy heart,
bloody godsent (v)</p> | <p>MOZZARELLA DI BUFALA 7
beautiful 125g mozzarella
di bufala, green sicilian
olive oil (v)</p> | <p>SALAMI TOSCANO 5
our delicious fennel
salami, directly from
Gombitelli's brothers</p> |
| <p>BURRATAJKOWSKI 9
125g burrata di puglia,
friggitelli peppers
from Sicily,
extra virgin olive oil
(v)</p> | <p>SAN DANIELE HAM 8
19 months, everything
about this
ham is perfect</p> | <p>PARMIGIANO 30 MESI E OLIVE 6
parmigiano DOP matricola
2312, Cerignola green
olives, taggiasche black
olives, skinless almonds
(v)</p> | |

--- CICCHETTI - TO SHARE ---

- | | | |
|---|--|--|
| <p>CARCIOFO ALLA GIUDIA 8
<i>deep fried & crispy artichoke,
delicious cacio & pepe sauce,
better than in Rome* (v)</i></p> | <p>FRY ME A RIVER 7
deep fried fondant octopus
tentacle, saffron zabaione**</p> | <p>CROCCHÈ AL GUANCIALE E TARTUFO 6
delicious deepfried crocchè,
black truffle bechamelle,
crispy guanciale, parmigiano</p> |
|---|--|--|

SECONDI PIATTI

- | | | |
|--|---|--|
| <p>LENTIL I SEE YOU AGAIN 13
red and black quinoa, beluga lentils,
coco nano beans, spring onions,
fresh herbs, marinated feta, sundried
datterino tomatoes*(v)</p> | <p>AMALFI POLPO SALAD 13
treviso salad, Amalfi lemon
ricotta, chargrilled polpo
tentacle, endive, fresh herbs**</p> | <p>VEGAN (DE)LIGHT 12
crema di ceci, la vera caponata
siciliana, chargrilled portobello
mushroom skewer, hazelnut, cucumber,
purple sprouting broccoli (v)(veg)</p> |
| <p>THE BIG MAMMA CARPACCIO 16
the one and only
Big Mamma giant beef carpaccio</p> | <p>FILIPPO'S BIG BALLS 14
slowly cooked meat balls, 3 hours
San Marzano tomato sauce, spinach,
pecorino, simply ballsy</p> | |

--- SIDE ---

whole chargrilled aubergine
alla siciliana (v)(veg) **4.5**

--- PASTA FRESCA ---

SOLO / 4 PAX

- CARMINA BURRATA.....11/40
hand-made paccheri, our inimitable 5 hours
San Marzano tomato and aubergine sauce,
creamy burrata heart,
extra virgin olive oil al basilico* (v)
- GIRELLE RICOTTA ALLA CACCIATORA.....13
hand-made big ravioli filled with italian polenta,
delicious fondant rabbit ragout, candied garlic,
celery sprouts, a must
- BLACK MAMBA.....16/60
fresh cuttlefish in umido, candied datterino
tomatoes, squid ink, Amalfi lemon**
- TORTELLINI IN BRODO.....11/40
hand-made tortellini filled with three meats,
liver and coriander broth
- THE 10 LEVEL LASAGNA.....13
the beef and pork ricetta della nonna
twisted with fondant aubergine and
fior di latte mozzarella
- LA GRAN CARBONARA.....12/44
home-made spaghetti chitarra, pecorino,
crispy guanciale, egg yolk, parmigiano, a lot of pepper
- GLORIA'S PASTA AL TARTUFO.....18/68
house special fresh mafalda, black Molise truffle,
mascarpone, button mushrooms (v)

--- PIZZA NAPOLETANA ---

- MAMMARGHERITA DI BUFALA.....11
mozzarella di bufala, San Marzano tomato,
fresh basil* (v)
- CHEESE LOUISE.....13
fior di latte mozzarella, gorgonzola cheese,
caciocavallo, ricotta di bufala,
freshly ground white pepper (v)
- BURRATA PESTO.....15
rucola pesto, mozzarella fior di latte,
burrata's creamy heart, almonds,
candied datterino tomato (v)
- REGINA INSTAGRAM.....16
San Marzano tomato, tuscan ham,
juicy mozzarella di bufala, chives,
button mushrooms, origano
- ROBERT DE NITRO (spicy!).....12
mozzarella fior di latte, San Marzano tomato, fresh
ricotta di bufala, salame piccante, candied onion
- YOUPOPORN.....13
smoked mozzarella fior di latte,
crema di parmigiano, broccoletti,
dried fennel salsiccia, taggiasche olives,
tribute to Alberto Suardi
- BREXITALIA TRUFFLE.....18
Melanosporum black truffle, speck della Valtellina,
fior di latte mozzarella, button mushrooms, black
truffle cream, parmigiano DOP

Galleria

**DESSERTS
MENU**

DOLCI E GRAPPA

GELATO

6

one flavour

**PISTACCHIO
DI BRONTE**

**NOCCIOLE
DEL PIEMONTE**

VANIGLIA



DOLCI

**THE INCOMPARABLE
LEMON PIE 6**

sour, crispy,
humongous 5'9-inch
meringue layer,
THE must

**GLORIA'S
TORTA AL CIOCCOLATO 8**

inimitable chocolate
pie, whipped cream,
salted caramel,
coffee crispy praline

ETON MUSK 7
fluffy meringue,
whipped cream,
exotic fresh fruits,
passion coulis, boom

**PROFITEROLE
NAPOLETANA 8**
huge puff pastry,
vaniglia gelato,
caramelized pecan nuts,
warm dark chocolate

IL TIGRAMISÙ 6
gloria's classic

**FLAMBOYANTE
CREMA BRUSCIATA 6**
unbeatable
vaniglia classic

LIQUORI

LIQUORI DELLA CASA
"LA VALLE DEI MULINI"

EA. 2.5 / 4

SINGLE 2,5CL / DOUBLE 5CL

LIMONCELLO
MANDARINELLO
MELONCELLO
FINOCHIETTO
ALLORO
LIQUIRIZIA

GRAPPE

SINGLE 2,5CL / DOUBLE 5CL

BAROLO ALEXANDER
Bibano di Godega di
Sant'Urbano, Veneto
6 / 10

NARDINI BIANCA
Bassano del grappa,
Veneto
5 / 8

BRUNELLO ALEXANDER
Bibano di Godega di
Sant'Urbano, Veneto
6 / 10

PROSECCO NONINO
Pavia di Udine,
Friuli venezia giulia
5.5 / 9

NARDINI GRAPPA RISERVA
Bassano del grappa,
Veneto
6 / 10

DIGESTIVI

EA. 3.5 / 5

SINGLE 2,5CL / DOUBLE 5CL

AMARETTO DI SARONNO
AMARO MONTENEGRO
AMARO AVERNA
BRANCA MENTA
CYNAR
FERNET
FRANGELICO
SAMBUCA



MACCHELLI GELATI ARTIGIANALI

ORGANIC MILK FROM BRITISH FARMS -
NOCCIOLE DEL PIEMONTE DA EMANUELE CANAPARO -
PISTACCHIO DI BRONTE - DA ANDREA CINELLI

Mattia Maccheli is our super queer gelato Chef. When he kicks off his high heels, he's just one hundred percent focused on making the best and creamiest Italian ice cream. It's a mix of sugar, fresh whole milk and cream. No Grinder use. Pasteurisation at 85°C. Maturation lasts all night to make it homogenous, whilst he's at the BGWMC. At sunrise, he adds Piemonte nuts, Bronte pistacchio, or real vanilla beans. He can speak for hours about his mantecation machine, saying "she" IS "the best", "top quality" even if a "bit expensive", while blushing.

Mattias' gelato is made every day and is incredibly delicious, unforgettable and delicate. Just like him.

Galleria

AFTERNOON
MENU

AFTERNOON DA GLORIA

DRINKS

CALDO COME LA NONNA...

CAFFÈ.....	2.5
<i>espresso, decaffeinato</i>	
CAPPUCCINO.....	3.5
<i>1 shot of coffee, hot milk, warm milk foam</i>	
AMERICANO.....	3
COCO MOCHA.....	4
<i>1 shot of coffee, hot chocolate, warm coconut milk froth</i>	
LATTE.....	3.5
<i>1 shot of coffee, warm and unctuous milk</i>	
FLAT WHITE.....	4.5
<i>2 shots of coffee, delicious milk foam</i>	
MATCHA LATTE.....	4
<i>Japanese green tea powder, very fluffy milk foam, happiness in a cup</i>	
CHAI LATTE.....	4
<i>delicious chai spices, milk, better than in Delhi</i>	
GOLDEN LATTE.....	4
<i>warm and foamy milk, turmeric, orange-infused honey</i>	
CHOCO GO GO DREAM.....	4
<i>the inimitable hot chocolate</i>	

FOOD

*Warm biscotti, hazelnut cookies, fluffy brioche
freshly made and out of the oven throughout the
entire afternoon.*

Just ask our team for some extra love.

OTHER DRINKS

HERBAL BREWS & TEA

GLORIA'S HOME-MADE HERBAL BREW 3

ORGANIC GUNPOWDER GREEN TEA 3

GENMAICHA POPCORN TEA 3

BLOOD ORANGE FRUIT TEA 3

LUXURY ENGLISH BREAKFAST TEA 3

EARL GREY TEA W/ SICILIAN BERGAMOTE 3

SOFT DRINKS

STILL/SPARKLING WATER 1.5

COCA COLA, ZERO 33CL 3.5

FEVER TREE 20CL, VARIOUS 3.5

SICILIAN LEMONADE

LEMONADE

TONIC WATER

MEDITERRANEAN TONIC WATER

GINGER ALE

GINGER BEER

CHINOTTO POLARA 27,5CL 4

SAN BITTER 10CL 4

CAMPARI SODA 9,8CL 4

OUR HOME-MADE DRINKS

ICE TEA 4

LEMONADE 4

FRESH DAILY HOME-MADE JUICES 5

ROSEMARY SPARKLING WATER 2.5

IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW.
GLORIA IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY 1£ WILL BE
ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE GROWING UP IN POVERTY DEVELOPING
THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER IF YOU WOULD LIKE TO OPT OUT.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED. CHECKS ARE NOT ACCEPTED.

TRATTORIA GLORIA
CORNER OF GREAT EASTERN AND CHARLOTTE ST. SHOREDITCH, LONDON