

TERRA TERRA
Cicchetteria and Pasta Bar

£69 Luxury Set Menu
Designed to be served sharing-style

On the House

Olives (vg)

Focaccia and Breadsticks (vg)

Nibbles

Polenta & Caponata (v)

Crispy polenta with caponata, an aubergine, pine nut & onion stew served cold

Arancini (v)

Cacio e pepe arancini in a seasonal mushroom cream

Crocchette di Patate

Cheesy potato croquettes with San Daniele ham served with a Mediterranean mayo

Polpette della Nonna

Savoury beef meatballs with tomato sauce

Starters

Tuna Carpaccio

Thinly sliced sashimi-grade tuna with jalapeño, oregano, chili, & lime

Aubergine Parmigiana (v)

Aubergine, buffalo mozzarella, tomato sauce & parmesan

Supergreen Salad (vg)

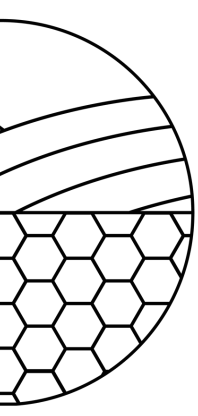
Grilled courgettes, broccoli, avocado, and greens with a spicy jalapeño dressing

Mushroom & Truffle Burrata (v)

Organic burrata with mushrooms, black truffle, & cacio e pepe cream

La Nostra Lasagna

Beef & lamb ragù lasagna with nutmeg besciamella



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Main Courses

Beetroot Salmon

Beetroot-marinated salmon with orange mayonnaise served with a fennel & orange slaw

Polletto Terra Terra

Free-range chicken thighs marinated in a spicy sauce with roasted peppers

Casarecce al Pesto con Fagiolini ed Edamame (vg)

Casarecce in a rocket and basil pesto, topped with garlic-sauteéd green beans, edamame, and almond flakes

Rigatoni al Ragú d'Anatra

Rigatoni in a slow-cooked minced duck ragú with crispy duck skin & crispy sage

Rigatoni Cacio Pepe with Truffle (v)

Fresh pasta in a savoury Italian cheese cream with cracked pepper

Rigatoni alla Norma (v)

Rigatoni in a smoked aubergine sauce with fried aubergine & smoked ricotta

Pipette alla Bolognese

Pipette in an organic beef & lamb ragù, topped with crispy rosemary

Slow-Cooked Lamb

Slow-cooked lamb with Jerusalem artichoke mash & swiss chard

Tomahawk Steak

To share between a minimum of 3 guests
Served with balsamic chips & truffle mayo.

Desserts

Tiramisù della Casa (v)

Passion fruit & Mango Pannacotta

Raspberry Sorbet with Goji Berries (vg)

Lemon & Basil Cheesecake (v)