



# TERRA TERRA

## Cicchetteria & Pasta Bar

### Spunciotti

Pre-dinner nibbles or bar snacks.

From the Venetian dialect "spunciar," to pluck.

<b>Olives (vg)</b> Giant olives from Cerignola	<b>£4.60</b>
<b>Pickles (vg)</b> Cucumbers, carrots, cauliflower, & onions pickled in apple cider vinegar	<b>£6.70</b>
<b>Focaccia and Breadsticks (vg)</b>	<b>£6.50</b>
<b>Potato Croquettes</b> Cheesy potato croquettes with San Daniele ham served with a Mediterranean mayo	<b>£7.50</b>
<b>Polenta &amp; Caponata</b> Crispy polenta with caponata, an aubergine, pine nut & onion stew served cold	<b>£7.30</b>
<b>Balsamic Chips (v)</b> Chunky chips with 25-year-aged balsamic salt	<b>£7.50</b>
<b>Polpette della Nonna</b> Savoury beef meatballs with tomato sauce	<b>£7.60</b>
<b>Arancini (v)</b> Cacio e pepe arancini in a seasonal mushroom cream	<b>£7.90</b>
<b>Sfere di Parmigiano (v)</b> Parmesan balls with tomato cream	<b>£7.90</b>

### Cicchetti

Start your meal the Venetian way.

Small plates perfect for sharing.

<b>Supergreen Salad (vg)</b> Fresh greens with courgettes, romanesco, & avocado in a spicy jalapeño dressing	<b>£9.20</b>
<b>Jerusalem Artichoke Soup (v)</b> Creamy Jerusalem artichoke soup with Jerusalem artichoke crisps & chives	<b>£9.90</b>
<b>La Nostra Lasagna</b> Beef & lamb ragù lasagna with nutmeg besciamella	<b>£13.20</b>
<b>Parmigiana di Melanzane (v)</b> Aubergine parmigiana with buffalo mozzarella, tomato sauce, & parmigiano	<b>£10.90</b>
<b>Mushroom &amp; Truffle Burrata (v)</b> Organic burrata with mushrooms, black truffle, & cacio e pepe cream	<b>£14.20</b>
<b>Tuna Carpaccio</b> Thinly sliced sashimi-grade tuna with jalapeño, oregano, chili, & lime	<b>£12.90</b>
	<i>Small / Large</i>
<b>Polletto Terra Terra</b> Free-range chicken thighs marinated in a spicy sauce with roasted peppers	<b>£10.20 / £19.80</b>
<b>Beetroot Salmon</b> Beetroot-marinated salmon with orange mayonnaise served with a fennel & orange slaw	<b>£13.50 / £24.30</b>
<b>Veal Milanese Bites</b> Breaded pan-fried veal bites served with truffle mayo alongside a rocket & cherry tomato salad	<b>£13.90 / £26.20</b>
<b>Slow-Cooked Lamb</b> Slow-cooked lamb with Jerusalem artichoke mash & swiss chard	<b>£14.50 / £26.90</b>

### Monthly Special

Post-work drinks & nibbles have never been so delicious!  
Perfect for 2 to share.

**2 glasses of house wine + 1 large mixed board for just £34.90!**

### Pasta Suta

Our homemade pasta dishes, made fresh with love.

Gluten-free substitution available for £2.00

<b>Casarecce al Pesto con Fagiolini ed Edamame (vg)</b> Casarecce in a rocket & basil pesto, topped with garlic-sautéed green beans, edamame, & almond flakes	<b>£13.90</b>
<b>Spaghettoni al Ragù d'Anatra</b> Spaghettoni in a slow-cooked minced duck ragù with crispy duck skin & crispy sage	<b>£17.50</b>
<b>Spaghettoni al Granchio</b> Black spaghettoni in a fresh tomato & Cornish crab sauce with broccoli, golden raisins, & pine nuts	<b>£17.90</b>
<b>Rigatoni alla Norma (v)</b> Rigatoni in a smoked aubergine sauce with fried aubergine & smoked ricotta	<b>£13.70</b>
<b>Gnocchi alla Carbonara</b> Charcoal gnocchi in a pecorino cream, salt-cured egg yolks & crispy guanciale	<b>£18.90</b>
<b>Bucatini Cacio e Pepe con Tartufo (v)</b> Bucatini in a savoury cheese & black pepper sauce with black truffle	<b>£22.00</b>
<b>Casarecce con Ragù d'Agnello</b> Casarecce with slow-cooked lamb, pumpkin cream, mirepoix, & bacon breadcrumbs	<b>£14.90</b>
<b>Pipette alla Bolognese</b> Pipette in an organic beef & lamb ragù, topped with crispy rosemary	<b>£14.30</b>

### Taglieri di Terra Terra

Italy's answer to charcuterie. Selections are chef's choice.

Each board comes with Italian mostarda and bread.

<b>Cheese Board</b> 2 cheeses	<b>£16.00</b>
<b>Cured Meat Board</b> 3 cured meats	<b>£17.50</b>
<b>Small Mixed Board</b> 1 cheese, 2 cured meats	<b>£18.00</b>
<b>Large Mixed Board</b> 2 cheeses, 3 cured meats	<b>£28.00</b>