* Olive Miste

Bowl of green and black olives from Gaeta, marinated with garlic

and chilli.

* Pane GLUTEN

Basket of mixed home-made bread.

* Focaccia all’Aglio GLUTEN

Freshly baked pizza bread with garlic, a touch of tomato sauce

and home-made basil pesto.

Add Buffalo Bocconcini GLUTEN - MILK

Add Cherry Tomatoes GLUTEN

Add Parma Ham GLUTEN

* Pizzetta di Scarole GLUTEN – NUTS – MOLLUSCS

Fried pizza doughnut stuffed with pan-fried endive with

black olives, capers, pine nuts.

* Parmigiana di Melanzane GLUTEN- MILK – MOLLUSCS - EGG

Layered fried aubergine bake with smoked provola mozzarella,

PDO Parmesan cheese and Italian plum tomato sauce.

Add Homemade Bread 35

* Polpette al Sugo GLUTEN – MILK – EGG – MOLLUSCS -

Homemade beef meatballs in a rich ragu’ sauce with

Parmesan shavings.

Add Homemade Bread

* Bruschetta Caprese GLUTEN – MILK

Chargrilled homemade bread, buffalo mozzarella bocconcini, vine tomatoes with garlic, oregano,fresh basil and DOP extra virgin olive oil.

Add Homemade Bread

* Zuppetta di Broccoli GLUTEN

Hearty broccoli soup with cannellini beans and crispy polenta croutons

Calamari e Zeppole GLUTEN – MOLLUSCS

Salt and pepper fried squid with seaweed zeppole fritters.

Add Basil Mayo – Add Chilly Mayo – Add Truffle Mayo GLUTEN – MOLLUSCS – EGG

* Burrata e Pomodorini MILK

Fresh creamy burrata, served with sauteed mixed tomatoes.

Add Homemade Bread GLUTEN – MILK

* Tagliere MILK

Neapolitan salami, spicy spianata, Parma ham, DOP Parmesan

cheese, Gorgonzola cheese, mixed olives and skewers of buffalo

bocconcini, cherry tomatoes and fresh basil.

Add Homemade Bread MILK – GLUTEN

* Spaghetti Pomodorini e Basilico GLUTEN

Spaghetti pasta with datterini tomato sauce, fresh basil and DOP extra virgin olive oil.

Add Burrata Cheese GLUTEN - MILK

Gluten free pasta available on request

* Pappardelle all’uovo al Ragu’ Napoletano GLUTEN – EGG – CELERY

Traditional and loved Neapolitan Sunday family ritual. Egg pappardelle with a beef ragu’ sauce slow

cooked for ten hours and served with DOP Parmesan cheese shavings..

Gluten free pasta available on request

* Gnocchi alla Sorrentina GLUTEN - MILK - EGG

Potato gnocchi with datterini tomato sauce, smoked Provola cheese and DOP Parmesan cheese.

* Spaghetti alla Carbonara GLUTEN - MILK - EGG

Spaghetti alla Carbonara with egg yolk, guanciale(pork cheek), Pecorino cheese.

Add Truffle Carpaccio

* Linguine Partenope GLUTEN - MOLLUSCS - CRUSTACEANS - CELERY

Linguine pasta with king prawns, clams, squid, with a hint of white wine, cherry tomato sauce and

fresh chilli.

* Risotto al Tartufo con porcini e funghi misti GLUTEN – MILK -EGG

Black truffle risotto with wild porcini mushrooms, wild mixed mushrooms and Parmesan cheese

shavings.

* Verace DOP GF available GLUTEN – MILK

Rossopomodoro’s signature pizza, guaranteed to keep its authentic flavour all across the globe, and

therefore DOP certified! Neapolitan plum tomato sauce, buffalo mozzarella cheese, DOP extra virgin

olive oil and fresh basil.

Add Parma Ham

* Margherita GF available GLUTEN – MILK

A classic with a twist. Invented in 1889 to honour Queen Margherita of Savoy and celebrate the

Italian unification. Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.

* Diavola GF available GLUTEN – MILK

Italian plum tomato sauce, fior di latte mozzarella, spicy salami and ‘Nduja, with fresh basil.

Add Mushrooms

Add Aubergines GLUTEN – MILK – MOLLUSCS

* Capricciosa GF available GLUTEN – MILK

Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives from Gaeta and fresh basil.

Make it Vegan

* Verduretta GF available GLUTEN – MILK – MOLLUSCS – EGG

Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, PDO Parmesan

cheese and fresh basil.

Make it Vegan

* 5 Formaggi GF available GLUTEN – EGG – MILK

Smoked provola mozzarella, PDO Gorgonzola, buffalo Caciotta cheese, Pecorino, PDO Parmesan cheese and cream.

Add Spianata Salami

Add Mushrooms

* Marinara GF available GLUTEN

The most classic pizza found throughout the streets of Napoli. Italian plum tomato sauce, garlic, oregano

and fresh basil. (No cheese)

Add Cetara Anchovies – Add black olives

* Napoletana GF available GLUTEN – MILK

Italian plum tomato sauce, fior di latte mozzarella, premium Cetara anchovies, garlic, oregano and fresh basil.

Add Gaeta Black Olives

* Calzone Ricotta e Salame GLUTEN – MILK – EGG

Smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.

Add Mushrooms

Add Ham

* Ventura GF available GLUTEN – MILK – EGG

Fior di latte mozzarella, Parma ham, rocket, PDO Parmesan cheese shavings, PDO extra virgin olive oil and fresh basil.

Add Buffalo Mozzarella

Add Cherry Tomatoes

* Salsiccia e Fiarielli GF available GLUTEN – MILK

A very traditional pairing of pork sausage and Neapolitan friarielli, chilli and garlic, smoked provola mozzarella

and fresh basil.

* Pizza Fritta GLUTEN – MILK – MOLLUSCS

Deep fried calzone, filled with smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.

Add Ham

* Amatriciana di Crudo GLUTEN – MILK

Amatriciana sauce with Neapolitan plum tomato sauce, onions and Parma ham cubes with Neapolitan smoked provola mozzarella and Pecorino cheese

shavings.

* Reginetta GLUTEN – MILK

Buffalo ricotta stuffed crust, cherry tomato sauce, buffalo mozzarella bocconcini, Pecorino shavings and fresh basil.

* Fru Fru GLUTEN – MILK

3 flavours: friarielli, pork sausage and provola; buffalo ricotta, provola and Neapolitan salami; tomato, spicy salami and provola.

* Zucchine, Cipolla e Guanciale croccante GLUTEN – MILK – MOLLUSCS – EGG

Fior di latte mozzarella, pan-fried courgettes, crispy guanciale (pork cheek) and Parmesan cheese shavings.

* Polpetta e Ragu’ GLUTEN – MILK – EGG – MOLLUSCS

Smoked provola cheese, rich ragu’ sauce, beef meetballs and Parmesan cheese shavings.

* Tartufo, Patate e Salsiccia GLUTEN – MILK – EGG

Smoked provola cheese, roasted potatoes, pork sausage, truffle carpaccio and parmesan cheese

shavings.

* Pizza di Scarole GLUTEN – MILK – NUTS

Smoked provola cheese, pan-fried endive, black , capers, pine nuts, anchovies and chilli.

* Bresaola GLUTEN – MILK – NUTS

Beef bresaola, fior di latte mozzarella cheese, wild rocket, pecorino shavings, truffle oil and toasted

walnuts.

* Vegan Salad

Mixed salad, cherry tomatoes, yellow tomatoes, french beans, carrots, fennel, apple and extra virgin

olive oil.

* Chicken Salad GLUTEN – MOLLUSCS – EGG - MILK

Mixed salad, chicken thighs, polenta croutons, apple, Parmesan cheese and fresh lemon citronette.

* Friarielli

A must try Neapolitan staple! Slightly bitter variety of wild broccoli tops, served pan-fried with chilli and garlic.

Add Home made bread GLUTEN

* Rucola e Pomodorini MILK

Rocket salad with cherry tomatoes, PDO Parmesan cheese shavings and PDO extra virgin olive oil.

* Insalatina e Limone

Mixed green salad with PDO extra virgin olive oil and fresh lemon.

* Patatina GLUTEN – MOLLUSCS

French fries.

Add Basil mayo 20 GLUTEN – MOLLUSCS -EGG

Add Chilli Mayo 20 GLUTEN – MOLLUSCS – EGG

Add Truffle Mayo 25 GLUTEN – MOLLUSCS - EGG