

# benvenuto

Welcome to Rossopomodoro. We were born in Naples – the home of pizza – and we've lived and breathed Neapolitan food ever since. That's why we truly believe you won't find more authentic pizza than ours outside of Naples. We make it here exactly as we do there: in traditional wood burning ovens using ingredients sourced only in the area immediately around Naples. Our chefs (guess where they're from) add the touches of genuine Neapolitan character that give our pizza its distinctive personality – an authentic slice of Naples.

## sfizi

### Olivette — 3.45

Mixed green and black olives. Served with croutons.

### Crostoncini — 3.45

Grilled bread with a sun-dried tomato, olive and caper dipping sauce. Very Mediterranean.

### Prosciuttina — 3.95

Cubed Parma ham and olive oil with herbs and chilli. Served with croutons.

### Bread selection — 2.45 / 3.95

Home-made bread, garlic focaccia and green olive bread.

## antipasti

### Bruschetta — 4.95

Grilled bread topped with tomatoes, basil, oregano and extra virgin olive oil. Classic simplicity.

### Montanara — 4.95

Classic deep fried pizza dough with tomato sauce, parmesan cheese and basil.

### Polpettina — 5.45

Beef meatballs in tomato sauce with parmesan cheese shavings. Served with croutons.

### Parmigiana — 6.95

Baked aubergines layered with smoked mozzarella, parmesan cheese, tomato sauce and basil.

### Salumiere — 7.25

Italian cured meats: mortadella, spicy salami and Parma ham – served with croutons.

### Casaro — 7.45

Cheeses from Campania: black Auricchio provolone, pecorino and buffalo caciottella – served with a cherry tomato jam.

### Calamaro — 7.95

Fried calamari and courgettes served with a zesty lemon dressing.

### TO SHARE

### Fellata — 13.95

A selection of traditional Neapolitan antipasti. Served with a cherry tomato jam and croutons.

### Mozzarella — 15.45

Finest fresh buffalo mozzarella served with bruschetta.

## insalate

### SIDE SALADS

### Insalatuccia — 3.95

Baby salad with carrots, cherry tomatoes and onion.

### Rucoletta — 5.25

Rocket and cherry tomato salad with parmesan cheese shavings.

### Bracina — 6.45

Grilled vegetables and mixed salad dressed with basil extra virgin olive oil.

### MAIN SALADS

### Pomodoro — 9.95

Buffalo caciottella cheese, tomatoes, grilled aubergines, baby salad, hard boiled eggs, black olives and croutons.

### Cesarona — 10.95

Grilled chicken breast, crispy pancetta and mixed salad topped with parmesan cheese shavings and croutons.

### Ciacella — 11.95

Sliced grilled beef, black Auricchio provolone, mixed salad, rocket, sun-dried tomatoes, green olives and croutons.

### Tonnetta — 12.95

Grilled fresh tuna fillet with mixed salad, grilled courgettes and boiled potatoes served with a creamy lemon dressing and croutons.

12.5% optional service charge will be added to the bill. All prices include VAT.

We can't guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any food allergies.

The food, the atmosphere, the service – did you enjoy the Rossopomodoro Neapolitan experience? Let us know: [info@rossopomodoro.co.uk](mailto:info@rossopomodoro.co.uk)

## pizze

### Margherita — 7.95

Tomato sauce, mozzarella, extra virgin olive oil and fresh basil. Pure and simple.

### Napoletana — 9.25

Tomato sauce, mozzarella, anchovies, garlic and oregano.

### Delicata — 9.95

Fewer than 500 calories! Baby salad, red tomatoes and oregano. Served with light ricotta dressing and basil.

### Massese — 10.45

Tomato sauce, mozzarella and spicy Neapolitan salami.

### Capricciosa — 10.55

Tomato sauce, mozzarella, mushrooms, ham, artichokes and black olives.

### Quattro Formaggi — 10.95

Smoked mozzarella, gorgonzola, pecorino cheese and buffalo caciottella cheese. That's cheese to the power of four!

### Verduretta — 10.95

Tomato sauce, mozzarella, aubergines, courgettes, peppers and parmesan cheese.

### Verace — 11.45

Tomato sauce, fresh buffalo mozzarella, extra virgin olive oil from Sorrento and fresh basil. A pizza with pedigree.

### Ventura — 11.95

Mozzarella, Parma ham, rocket and parmesan cheese shavings.

### PIZZE DELLO CHEF ANTONIO

A selection of gourmet pizzas.

### Fru Fru — 13.95

Oval shaped three season pizza: buffalo ricotta cheese and Neapolitan salami; tomato sauce and mozzarella; Parma ham, rocket and parmesan cheese shavings.

### Scarpetta — 13.95

Cherry tomato sauce, buffalo mozzarella, parmesan cheese shavings and fresh basil.

### Picarellona — 13.95

Just like a lasagna. Tomato ragù sauce, mozzarella, beef meatballs, buffalo ricotta and fresh basil.

### Carmelo — 13.95

Smoked mozzarella, Neapolitan pork sausage and 'friarielli' (Neapolitan broccoli).

### Vitulana — 14.95

Buffalo mozzarella fondue, smoked mozzarella, Neapolitan pork sausage, sautéed field mushrooms, truffle sauce and fresh basil.

## calzoni

### Casandrinella — 10.95

Baked calzone with mozzarella, ham and buffalo ricotta cheese topped with tomato sauce.

### Santagata — 10.95

Baked calzone with mozzarella, Neapolitan salami and buffalo ricotta cheese topped with tomato sauce.

## pasta

### Spaghetti — 9.55

Spaghetti with fresh cherry tomatoes, extra virgin olive oil from Sorrento and fresh basil.

### Gnocco — 9.95

Potato gnocchi in a cherry tomato sauce with smoked mozzarella, parmesan cheese and fresh basil.

### Tagliatella — 10.45

Tagliatelle with minced meat in tomato ragù sauce served with parmesan cheese.

### Pacchero — 10.95

Pacchero pasta with beef meatballs, peas and smoked mozzarella in a tomato ragù sauce served with parmesan cheese.

### Rigatone — 11.45

Rigatoni pasta with tomato sauce, aubergines, courgettes and buffalo caciottella cheese.

### Fusillo — 12.45

Fusilli pasta with buffalo ricotta cheese, Neapolitan pork sausage and 'friarielli' (Neapolitan broccoli), served with pecorino cheese.

### Cannellone — 12.95

Baked baby cannellone pasta stuffed with buffalo ricotta cheese and minced beef with tomato sauce and parmesan cheese.

### Scialatuccio — 12.95

Sorrento 'scialatielli' pasta Sorrento in a spicy seafood cherry tomato sauce with squid, mussels and prawns.

## tradizionale

Inspired by favourite dishes from family kitchens throughout Naples.

### Aglio e Olio — 8.95

Spaghetti pasta with garlic, extra virgin olive oil and chilli flakes.

### Fasulo e cozze — 10.45

Land and sea Tubettoni pasta with cannellini beans and mussels. Cooked the Neapolitan way.

### Finanziera — 11.45

Candele pasta with minced beef, chicken liver, peas and field mushrooms in a creamy sauce. A legendary dish from the early 1900s.

### Baccalà — 13.95

Cod fillet, pan fried with black olives and capers in a cherry tomato sauce. Served with toasted bread.

### Braciola — 13.95

Beef stuffed with pecorino cheese, peanuts and raisins stewed in a tomato sauce. Served with roast potato.

ESTABLISHED 1988  
- NAPOLI -  
ROSSOPOMODORO  
PIZZERIA NAPOLETANA