

MENU SPRING

SFIZI

OLIVETTE 2.95 v

Mixed green and black olives

CROSTONCINI 2.95 v

Toasted bread with a sun-dried tomato and capers dipping sauce

PROSCIUTTINA 3.95

Parma ham cubes, olive oil with Mediterranean herbs, chilli and crispy bread

ANTIPASTI

FOCACETTA 2.95 v

Home made focaccia bread topped with garlic and extra virgin olive oil

TIELLINA 4.25 v

Small fried pizza dough balls with tomatoes, Parmesan cheese and basil pesto

BRUSCHETTA 4.25 v

Bruschetta topped with tomatoes, basil, garlic and extra virgin olive oil

NONNINA 4.45

Meatballs in tomato sauce with parmesan cheese shavings and croutons with garlic oil

TO SHARE

AFFETTATO 7.95

Cured meats and cheeses from Campania: black Auricchio provolone cheese, spicy salami, pecorino cheese, Mortadella cubes, cherry tomato jam, hard-boiled egg and black olives

MOZZARELLA 13.95 v

200 gr fresh P.D.O. buffalo mozzarella served with four bruschettas topped with tomatoes

*Mozzarella di Bufala
Neapolitan Tomato
extra Virgin Olive Oil
From Amalfi Coast*

INSALATE

INSALATINE - SIDE SALADS

INSALATUCCIA 3.95 v

Baby salad, carrots, cherry tomatoes and onions

RUCOLETTA 4.10 v

Rocket and cherry tomato salad

GROCCANTUCCIA 4.95

Rocket, cherry tomatoes, crispy pancetta and black Auricchio provolone cheese shavings

BRACINA 5.95 v

Mixed grilled vegetables with mixed salad dressed with basil flavoured extra virgin olive oil

INSALATE - SALADS

ROSSOPOMODORO 8.95 v

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

CAPRESELLA 9.95 v

Traditional salad from Sorrento with fresh 100 gr P.D.O. buffalo mozzarella, tomatoes, mixed salad and oregano

CESARONA 9.95

Grilled chicken breast, crispy pancetta, mixed salad, Parmesan cheese shavings and croutons

LE PIZZE

MARINARA 5.95 v

Tomato sauce, garlic, oregano, extra virgin olive oil and fresh basil

MARGHERITA 6.45 v

Tomato sauce, mozzarella, extra virgin olive oil and fresh basil

NAPOLETANA 8.95

Tomato sauce, mozzarella, anchovies, garlic and oregano

MASSESE 9.45

Tomato sauce, mozzarella and Neapolitan spicy salami

VERDURETTA 9.95 v

Tomato sauce, mozzarella, aubergines, courgettes, peppers and Parmesan cheese

CAPRICCIOSA 9.95

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

QUATTRO FORMAGGI 9.95 v

Four cheese pizza with provola cheese, buffalo blue cheese, pecorino cheese and buffalo caciottella cheese

LA VERACE 10.95 v

Tomato sauce, fresh P.D.O. buffalo mozzarella, P.D.O. extra virgin olive oil from Sorrento and fresh basil

VENTURA 11.45

Mozzarella, Parma ham, rocket and Parmesan cheese shavings

CALZONI

CASANDRINELLA 10.45

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

SANTAGATA 10.45

Baked calzone with Mozzarella, Neapolitan salami and buffalo ricotta cheese

PIZZE DELLO CHEF ANTONIO

our special selection of gourmet pizzas

CONTADINOTTA 10.95 v

Tomato sauce, garlic, aubergines, courgettes, peppers, mushrooms, artichokes and pecorino cheese shavings

CARMELUCCIA 12.95

Provola cheese, chicken sausage (halal) and "friarielli" (Neapolitan wild broccoli)

FRU FRU 12.95

Special oval three season pizza: with buffalo ricotta cheese and Neapolitan salami, mozzarella cheese and tomato sauce, Parma ham, rocket and Parmesan cheese shavings

PICARELLONA 12.95

Ragù sauce, meatballs, buffalo ricotta cheese, provola cheese and Parmesan cheese

POSTIGLIONA 12.95

Mozzarella, asparagus, soft egg, crispy pancetta and black Auricchio provolone cheese shavings

LA PASTA

OUR CLASSICS

SPAGHETTO 8.45 v

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

GNOCCHO 8.95 v

Home-made potato gnocchi with cherry tomatoes, provola cheese, Parmesan cheese and fresh basil

ARRABBIATA 8.95 v

Rigatoni in a spicy tomato sauce with garlic and black Auricchio provolone cheese shavings

TAGLIATELLA 9.95

Tagliatelle with minced meat, ragù sauce and Parmesan cheese

OUR RECIPES

PASTA

BIANCONERO 9.95

Black ink and white Linguine with tomato sauce, anchovies, black olives, capers and parsley

SCIALATIELLO 9.95 v

Traditional Neapolitan home-made scialatielli with aubergines, courgettes, cherry tomatoes, pecorino cheese shavings and fresh basil

POLLICINA 9.95

Sedanini in a buffalo mozzarella fondue with chicken sausage (halal), mushrooms, broad beans, parmesan cheese and parsley

CARBONARA 9.95

Spaghetti with crispy pancetta, buffalo ricotta cheese, eggs and pecorino cheese

PACCHERO 10.45

Paccheri with ragù sauce, meatballs, provola cheese, green peas, Parmesan cheese and fresh basil

VONGOLELLA 10.95

Home-made spaghetti with clams, cherry tomato sauce and parsley

RISO

ASPARAGA 10.95

Saffron rice with asparagus, pancetta, parmesan cheese and basil

DRINKS

BIRRA

Birra Moretti 5.1% 33 cl bottle 3.50

ACQUA, SODA E SUCCHI

Coke, Diet Coke, Fanta, Sprite 33 cl bottle 2.20

Still Water 50 cl bottle 2.50

Sparkling Water 50 cl bottle 2.50

Freshly Squeezed Apple Juice 2.50

Freshly Squeezed Orange Juice 2.50

LA LAVAGNA

Ask your waiter for our daily specials

v vegetarian

P.D.O. Product of Denominated Origin

All prices include VAT. We cannot 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 Neapolitan food experience? Please send your comments to: info@rossopomodoro.co.uk