

## CUCINA

## ANTIPASTI

✓ <b>'A PARTENOPEA</b>	3.00
Bruschetta bread decked with fresh vine tomatoes, garlic, basil, oregano and extra virgin olive oil	
<b>'A PARMIGIANA</b>	6.00
Fried aubergines layered with mozzarella cheese, Neapolitan ragù sauce, parmesan cheese and fresh basil	
✓ <b>'A TIELLA</b>	6.00
Traditional Neapolitan mixed fritters: Montanara (fried dough ball with tomato sauce and parmesan cheese), potato panzarotto (deep fried potato dumpling), rice ball, fried breaded mozzarella	
✓ <b>'A MULIGNANONA</b>	7.00
Fried aubergine balls with basil and Pecorino cheese, in a crunchy parmesan basket, served on a bed of warm cherry tomatoes	
<b>'A FELLATINA</b>	7.50
A mix of Neapolitan cured meats and cheeses: buffalo caciottella cheese, aged caciocavallo cheese, ricotta cheese, Neapolitan salami, cured Neapolitan lardo and bresaola served with fresella dry bread and black olives	
<b>'O MARINARO</b>	7.50
Seafood salad with octopus and squid on a fresella dry bread, smoked swordfish, tuna carpaccio, steamed prawns and rocket salad	
<b>CARNICELLA</b>	8.00
Beef carpaccio, rocket, julienne of courgettes, parmesan cheese shavings and green olives	
<b>LARDICELLA</b>	10.00
Focaccia with rosemary, topped with slices of cured lardicello venato, walnuts and honey. <i>Designed for sharing</i>	
✓ <b>'O FURMAGG</b>	10.00
Fondue of traditional Neapolitan cheeses: buffalo milk creamy cheese, caciocavallo cheese and pecorino cheese from Avellino served with home made croutons and crunchy polenta. <i>Designed for sharing</i>	
✓ <b>'A BUFALA</b>	11.20
200 g of DOP buffalo mozzarella ( <i>imported fresh via plane from Naples</i> ) with rocket and cherry tomatoes	

## INSALATONE

✓ <b>VERDUMMARA</b>	7.90
Mixed salad, sweetcorn, tomatoes, carrots, potatoes, green beans, green and black olives	
<b>CROCCANTELLA</b>	8.50
Mixed salad, rocket, crunchy pancetta, parmesan cheese shavings, walnuts and black olives	
✓ <b>ROSSOPOMODORO</b>	8.50
Mixed salad, rocket, tomatoes, grilled aubergines, buffalo caciottella cheese, boiled eggs and black olives	
<b>TONNARA</b>	8.50
Steamed tuna in olive oil with mixed salad, potatoes, green beans, fresh tomatoes and green olives	
✓ <b>BRACIERA</b>	9.00
A mix of grilled vegetables: courgettes, aubergines, peppers, potatoes, artichokes and tomatoes with mixed salad, rocket and green olives	
<b>CIACELLA</b>	9.50
Thin sliced grilled beef, caciocavallo cheese shavings, mixed salad, rocket, sun-dried tomatoes and green olives	
<b>CESARONA</b>	10.00
Mixed salad, rocket, pancetta, grilled chicken breast, parmesan cheese shavings and croutons	
<b>BRESAOLELLA</b>	10.00
Bresaola with mixed salad, rocket, aubergine strips in oil, pecorino cheese shavings, black olives and walnuts	
<b>FUMETTA</b>	10.00
Smoked swordfish carpaccio, mixed salad, rocket, carrots, sun-dried tomatoes and black olives	

## CONTORNI

✓ <b>INSALATINA</b>	3.00
Mixed salad	
✓ <b>CIPOLLINA</b>	3.00
Tomato and onion salad	
✓ <b>PATATINA</b>	3.20
Fried potato wedges	
✓ <b>PATATA</b>	3.50
Baked potatoes with rosemary and onions	
✓ <b>RUCOLA</b>	4.00
Rocket salad with cherry tomatoes and parmesan cheese shavings	

## PASTA

✓ <b>'O SPAGHETTO</b>	8.50
Spaghetti from Gragnano with fresh cherry tomatoes, fresh basil and DOP extra virgin olive oil from Sorrento	
✓ <b>'O GNOCOCO</b>	8.50
Homemade potato gnocchi with fresh cherry tomatoes, melted provola cheese, parmesan cheese and fresh basil	
✓ <b>'O FUSILLO</b>	9.60
Long bronze dyed fusilli pasta with ricotta cheese, cherry tomatoes, basil and black pepper	
<b>'A TAGLIATELLA</b>	9.60
Tagliatelle pasta from Gragnano with minced meat, tomato sauce, parmesan cheese and basil	
<b>'A CASTAGNA</b>	9.60
Scialatielli pasta (short and thick Neapolitan artisan made tagliatelle pasta) with pancetta, porcini mushrooms, chestnuts, black pepper and parmesan cheese	
✓ <b>'O PAPIRO</b>	10.00
Bronze dyed papiri pasta from Gragnano served with a cheese sauce, truffle and porcini mushrooms cream, parmesan cheese shavings and parsley	
<b>'O PACCHERO</b>	10.00
Bronze dyed paccheri pasta from Gragnano with Neapolitan ragù sauce, meat balls, green peas, provola cheese, parmesan cheese and basil	
<b>'A CHITARRELLA</b>	10.00
Handmade "spaghetti alla chitarra" with prawns and pecorino cheese in a courgette sauce	
🍷 <b>'A BAVETTINA</b>	10.00
Fondue dyed linguine pasta from Gragnano with endive (cooked Neapolitan salad), black olives, capers, pine nuts, flavoured bread crumbs and anchovy fish sauce <i>Slow Food Presidium</i>	
<b>'A MARUZZARA</b>	7.00
Traditional cannellini bean soup with celery, garlic, tomato and oregano served with toasted bread and extra virgin olive oil	
<b>MARINARELLA</b>	9.80
Traditional Neapolitan seafood soup with: octopus, squid, cuttlefish, prawns, scampi, cherry tomatoes and fresella dry bread	

## ZUPPA

✓ <b>'A MARUZZARA</b>	7.00
Traditional cannellini bean soup with celery, garlic, tomato and oregano served with toasted bread and extra virgin olive oil	
<b>MARINARELLA</b>	9.80
Traditional Neapolitan seafood soup with: octopus, squid, cuttlefish, prawns, scampi, cherry tomatoes and fresella dry bread	

## SECONDI

<b>'A PULLICINA</b>	10.50
Sliced grilled chicken breast layered with a porcini mushroom tapenade served with a balsamic vinegar reduction and parsley	
🍷 <b>'O SALSICCIOTTO</b>	11.50
Neapolitan sausage with pickled Neapolitan baby mixed peppers ( <i>Slow Food Presidium</i> ), mashed potatoes and parsley	
<b>'A SCAMORZA</b>	12.50
Baked buffalo scamorza cheese wrapped in pancetta and rosemary, served with mixed mushrooms and grilled tomato	
<b>L'UCCELLETTO</b>	13.00
Beef strips in an Aglianico wine sauce served with a polenta cake and Neapolitan ragu sauce	
<b>'O PESCE</b>	14.50
Pan-fried swordfish steak with black peppercorns and pine nuts served with a tomato tapenade	
<b>'A STRANIERA</b>	16.00
Sliced grilled tender beef topped with a julienne of grilled artichokes, rocket and parmesan cheese shavings	
<b>'A CARBONELLA</b>	19.00
Mixed grill: sausage, beef steak tagliata, chicken breast, scamorza cheese with pancetta, tomatoes and potatoes	

## ROSSE (WITH TOMATO SAUCE)

✓ <b>NAPOLI</b>	5.60
Tomato sauce, garlic, fresh basil and oregano (no cheese)	
✓ <b>SAN MARZANO</b>	6.60
Mozzarella, tomato sauce and fresh basil	
<b>CASANDRINELLA</b>	9.20
Calzone filled with mozzarella, ham, ricotta cheese, tomato sauce, parmesan cheese and fresh basil	
<b>MARUZZELLA</b>	9.20
Mozzarella, tomato sauce, anchovies, black olives and fresh basil	
<b>SANT'AGATA</b>	9.20
Calzone filled with mozzarella, salami, ricotta cheese, tomato sauce, parmesan cheese and fresh basil	
<b>MASSESE</b>	9.30
Mozzarella, tomato sauce, spicy salami and fresh basil	
<b>PURCHIANESE</b>	9.50
Mozzarella, amatriciana sauce (pancetta and onions), pecorino cheese, black pepper and fresh basil	
✓ <b>VERDURETTA</b>	9.50
Mozzarella, aubergines, courgettes red and yellow peppers, tomato sauce, parmesan cheese and fresh basil	
<b>FIASCETTO</b>	9.50
Mozzarella, mushrooms, ham, artichokes, tomato sauce, black olives and fresh basil	
<b>PICA</b>	9.80
Neapolitan sausage, provola cheese, Neapolitan ragù, ricotta cheese and fresh basil	
<b>FRU FRU</b>	9.80
Three seasons oval pizza with ricotta cheese and Neapolitan salami, provola cheese and tomato sauce, friarielli (wild turnip tops) and provola cheese	
✓ <b>LA VERACE</b>	10.20
DOP buffalo mozzarella, tomato sauce, DOP extra virgin olive oil from Sorrento and fresh basil	

## PIZZA FRITTA

✓ <b>VERACELLA</b>	10.20
DOP buffalo mozzarella, tomato sauce and fresh basil	

## LA TRATTORIA

Special lunch deals Monday to Friday, ask your waiter for details

## MENÚ PER I BAMBINI

Children menu offer including any soft drink or fruit juice, a child's portion of pizza san marzano (*mozzarella cheese and tomato sauce*) or of penne pasta (*with tomato sauce and parmesan or butter and parmesan*) and a scoop of home made ice cream for only **6.99**

🍷 Slow Food is a non profit eco-gastronomic member supported organization which believes that everyone has the fundamental right to pleasure and therefore the responsibility to protect the heritage, the tradition and the culture of food which enable us all to derive pleasure from it. The presidium project aims to protect rare traditional products, saving high quality ingredients and traditional production techniques from extinction.

✓ Vegetarian choices

DOP and DOC are quality designations that are given respectively to food and wines to confirm their quality and origin.

All meals are cooked to order. At busy times this may lead to delays. We kindly thank you for your understanding.

**The food, the atmosphere, the service: did you enjoy the Neapolitan food experience? please send your comments to: [info@rossopomodoro.co.uk](mailto:info@rossopomodoro.co.uk)**

12.50% optional service charge - 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.

## PIZZA

## BIANCHE (WITHOUT TOMATO SAUCE)

✓ <b>BIANCHETTA</b>	6.60
Mozzarella, parmesan cheese and fresh basil	
✓ <b>ALIFANA</b>	8.20
Provola cheese, stewed onions, black olives and pecorino cheese	
✓ <b>TEANESE</b>	9.00
Four traditional Neapolitan cheeses: caciocavallo, mozzarella, buffalo caciotta cheese and pecorino cheese	
<b>CORBARELLA</b>	9.20
Provola cheese, mushrooms, ham, cream and fresh basil	
<b>CARMELO</b>	9.30
Provola cheese, Neapolitan sausage, friarielli (wild turnip tops) and fresh basil	
<b>ANGRISELLA</b>	9.30
Endive (cooked Neapolitan salad), mozzarella, black olives, capers and anchovies	
✓ <b>MUGNANESE</b>	9.50
Mozzarella, ham, parmesan cheese, grilled aubergines and fresh basil	
✓ <b>BAIANESE</b>	8.90
Buffalo mozzarella fondue, truffle and porcini mushroom sauce and fresh basil	
<b>SCISCIANESE</b>	10.00
Gorgonzola blue cheese, cream, mozzarella, Parma ham, parmesan cheese and walnuts	
<b>VENTURA</b>	10.00
Mozzarella, Parma ham, rocket and parmesan cheese shavings	
<b>AFRAGOLESE</b>	11.00
Mozzarella, bresaola cured beef, rocket and parmesan cheese shavings	
<b>MONTECALVESE</b>	11.00
Folded focaccia with rosemary, filled with rocket, buffalo caciottella cheese, Parma ham and mixed mushrooms in olive oil	

<b>CHICCHINESE</b>	9.20
Provola cheese, Neapolitan salami and ricotta cheese	

## VINI, DOLCI E FRUTTA

## DOLCI E FRUTTA

<b>GELATINO</b>	4.00
Three flavours ice cream: chocolate, buffalo milk and custard cream	
<b>CALDE CALDE</b>	5.00
Sweet warm doughnuts iced with vanilla sugar and topped with Nutella	
<b>ARANCELLA</b>	5.00
White chocolate panna cotta with orange marmelade and dark chocolate shavings	
<b>CAPRESE</b>	5.00
Dark chocolate and almonds cake with custard ice cream	
<b>BEBÈ</b>	5.00
Coffee flavoured tiramisu with Chantilly cream, Nutella, savoiardi biscuits and chocolate shavings	
<b>FRUTTARELLA</b>	5.00
Pie with fresh fruit, custard cream and whipped cream	
<b>CIOCCOLATONE</b>	5.00
Chocolate ice cream drowned in a coffee liqueur with whipped cream and chocolate sauce	
<b>SALAMINO</b>	5.00
Classic home made chocolate "Sausage" with vanilla sauce and custard ice cream	
<b>BUFALONE</b>	5.00
Buffalo milk ice cream with strawberries and whipped cream	
<b>PASTIERA</b>	5.00
Traditional Neapolitan cake with wheat, ricotta cheese and orange flower water	
<b>BABASONE</b>	5.00
Rhum babà with whipped cream and strawberries	
<b>FRUTTOLONA</b>	5.00
Pineapple, honeydew melon, oranges, kiwis and custard ice cream	
<b>NERO MAGNÀ</b>	6.00
Hot chocolate soufflé with a creamy dark chocolate heart served with custard ice cream (preparation 20 min. ca.)	

## BIBITE

Coke, Diet Coke, Fanta, Sprite	33cl bottle	1.95
Lurisia still or sparkling water	50cl bottle	2.30
Apple, orange, pineapple juice	25cl bottle	2.50

## BIRRA

Peroni Nastro Azzurro 5.1% draft	half pint	3.20
Peroni Nastro Azzurro 5.1%	33cl bottle	3.40
Peroni Gran Riserva 6.6%	33cl bottle	3.90

## CAFFÈ

Espresso Neapolitan coffee	1.80
Tea	2.00
Caffè' Americano	2.00
Doppio Espresso	2.20
Cappuccino	2.50
Caffè' e Latte	2.80

## LIQUORI

Limoncello	3.50
Grappa	3.50
Sambuca	3.50
Amaretto	3.50
Amaro Montenegro	3.50
Fernet Branca	3.50

## VINO DELLA CASA

White/Red/Rosé	175 ml glass	3.75	75cl bottle	13.50
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## ROSÈ

Lacrimarosa Campania I.G.T. - Mastroberardino	
<i>Deep pink wine made with 100% Aglianico grape, it offers a delicate and fruity bouquet with notes of white peach, honey and raspberry. It is balanced and dry on the palate, with notes of peach and strawberry.</i>	
	175ml glass 6.00 / 75cl bottle 23.00

## BIANCHI

Grecanico - Vignali Roccamora	
<i>Light straw yellow in colour made with 100% Grecanico grape, it has a crisp fresh and dry taste.</i>	
	175ml glass 4.00 / 75cl bottle 15.00

Chardonnay Trentino D.O.C. - Concilio	
<i>Straw yellow wine made with 100% Chardonnay grape, offers a fruity bouquet on the nose. Full bodied and harmonious, it has a long and delicious taste on the palate.</i>	
	175ml glass 5.00 / 75cl bottle 18.00

Pinot Grigio Trentino D.O.C. - Concilio	
<i>Bright yellow wine made with 100% Pinot Grigio. It offers notes of pear, banana and floral aromas. Dry, full and fresh with medium structure on the palate.</i>	
	175ml glass 5.50 / 75cl bottle 21.00

Lacryma Christi Del Vesuvio Bianco D.O.C. - Mastroberardino	
<i>Straw yellow wine made with Coda di Volpe grape, it has a tropical fruit bouquet and a typical liquorice aroma. On the palate it is a well structured and balanced wine showing fine fruit, complemented by mineral notes.</i>	
	175ml glass 6.00 / 75cl bottle 23.00

Falanghina D.O.C. - Mastroberardino	
<i>Straw yellow with greenish reflections made with 100% Falanghina grape with a fresh &amp; fruity bouquet with strong and persistent notes of citrus, pineapple and white flowers. Fresh with perfectly balanced acidity it has a good structure.</i>	
	175ml glass 6.50 / 75cl bottle 25.00

Fiano Di Avellino D.O.C.G. - Mastroberardino	
<i>Straw yellow wine made with 100% Fiano di Avellino grape, has a delicate bouquet with notes of pear, toasted hazelnuts and citrus fruits. Full-bodied, it shows a splendid acidity and distinct notes of toasted hazelnuts on the palate.</i>	
	75cl bottle 26.00

Greco Di Tufo D.O.C.G. - Mastroberardino	
<i>Straw yellow white wine made with 100% Greco di Tufo grape, it has a fruity bouquet with apricot and peach notes. Smooth, elegant and full-bodied to the palate, with hints of peach and almonds.</i>	
	75cl bottle 28.00

## ROSSI

Sangiovese - Vignali Roccamora	
<i>Very pleasant and easily drinkable wine. Intense ruby red colour with a purple nuance, it offers a range of fragrances that go from berries and herbs to a nice touch of rose.</i>	
	175ml glass 4.00 / 75cl bottle 15.00

Montepulciano D'Abbruzzo - Citra	
<i>Deep cherry red in colour. Soft and medium bodied with well balanced tannins and a delightful vinous aroma.</i>	
	175ml glass 4.50 / 75cl bottle 17.00

Nero d'Avola I.G.T. "Lasios", Roccamora	
<i>Red verging to purple colour, aromas of cherries, cranberries and sweet spices. Warm and involving taste.</i>	
	175ml glass 5.20 / 75cl bottle 19.00

Aglianico I.G.T. - Mastroberardino	
<i>Deep ruby red made with 100% Aglianico grape with persistent hints of wild blackberry and a delightful toasted flavour.</i>	
	75cl bottle 21.00

Lacryma Christi Del Vesuvio D.O.C. - Mastroberardino	
<i>Full, with cherry, plum, raspberry and strawberry aromas, supported by spiced notes of peppercorns and clove. Warm, well structured and smooth.</i>	
	175ml glass 6.00 / 75cl bottle 23.00

Chianti Classico D.O.C.G. - Fattorie Mellini	
<i>Bright ruby red with hints of purple, it offers pleasant lingering fruit aromas. On the palate it has a supple and velvety texture with hints of dark chocolate, plum and cherry.</i>	
	175ml glass 7.00 / 75cl bottle 26.00

Valpolicella Ripasso D.O.C. "Monterè" - Tinazzi	
<i>Dark purple in colour this wonderful wine has dark cherries on the nose, characteristic of good Valpolicella but with a rich, spicy, slightly raisined edge. The palate is rich and full of ripe fruit, with just enough tannin to support the fruit and a fresh twist of acidity on the finish.</i>	
	75cl bottle 28.00

Radici Taurasi D.O.C.G. - Mastroberardino	
<i>Deep ruby red colour aged wine made with 100% Aglianico grape. Its bouquet is full, complex, intense and reminiscent of violet and berries. On the palate it is elegant and persistent with flavours of black peppercorns, strawberry jam and plums.</i>	
	75cl bottle 32.00

## SPUMANTI

Prosecco brut Casa Bianca - Venegazzù	
<i>Pale yellow in colour, it shows lively green reflections and a slightly fruity and fresh bouquet.</i>	
	175ml glass 6.50 / 75cl bottle 24.00

Berlucchi rosé brut spumante - Champenois	
<i>One of the best Italian sparkling wines; pink coloured with yellow veins due to the age, this classic Spumante has a lively fragrance with light flowery notes and elegant scents of a second fermentation.</i>	
	75cl bottle 32.00

*Rossopomodoro means pure Neapolitan*

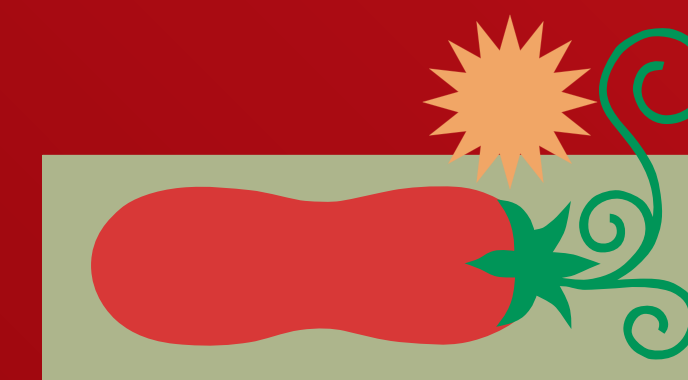
*"Tomato shaped Heart,  
which spreads our traditions  
and flavours around the world.*

*In our restaurants, you will breathe the Neapolitan  
atmosphere, smell the sense of our land,  
scents and enjoy the tastes of its authentic cuisine.*

*Every single product used to prepare our dishes  
is genuinely grown and prepared  
in the Italian region of Campania.*

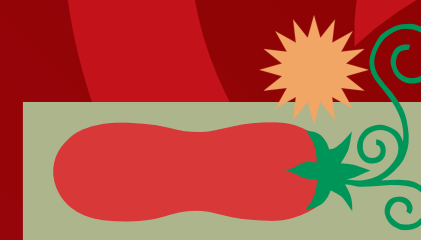
*We even use Neapolitan water to prepare  
our pizza dough and our coffees!*

*All our chefs and pizza chefs are 100% native  
from the traditional Neapolitan cuisine school,  
an art that is not taught, but handed down  
from father to son from generation to generation.*



**ROSSOPOMODORO**

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**ROSSOPOMODORO**

[ NAPOLI - ROMA - MILANO - FIRENZE - BOLOGNA - TORINO - CAGLIARI - MONZA - BENEVENTO - PAVIA - ROZZANO - PARMA  
CASERTA - PADOVA - CATANIA - LIVORNO - REGGIO EMILIA - BRESCIA - GENOVA - NOLA - BELLINZAGO - REGGIO CALABRIA  
CINZANO - RIMINI - ANCONA - AOSTA - ALESSANDRIA - CASSINO - UDINE - CORIGLIANO CALABRO - VICENZA - TRIESTE  
FROSINONE - SAVIGNANO SUL RUBICONE - PRATO - MESSINA - LONDRA - REJKYAVIK - BUENOS AIRES - TOKYO - NAPLES USA ]



**CUORENAPOLETANO**