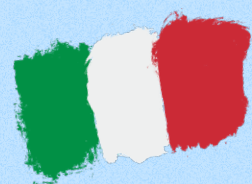


LIKE A DAY OUT IN NAPLES

50 TOP PIZZA



Welcome to Rossopomodoro, since 1998, the ambassador of pizza and Neapolitan cuisine to the world!

Our passion for great food is deeply rooted in the heart of Naples, a city renowned for its vibrant culture and rich gastronomic heritage. Rossopomodoro embodies the Neapolitan tradition, its authentic flavours, its colours, the cheerfulness of Naples, and its warm welcome.

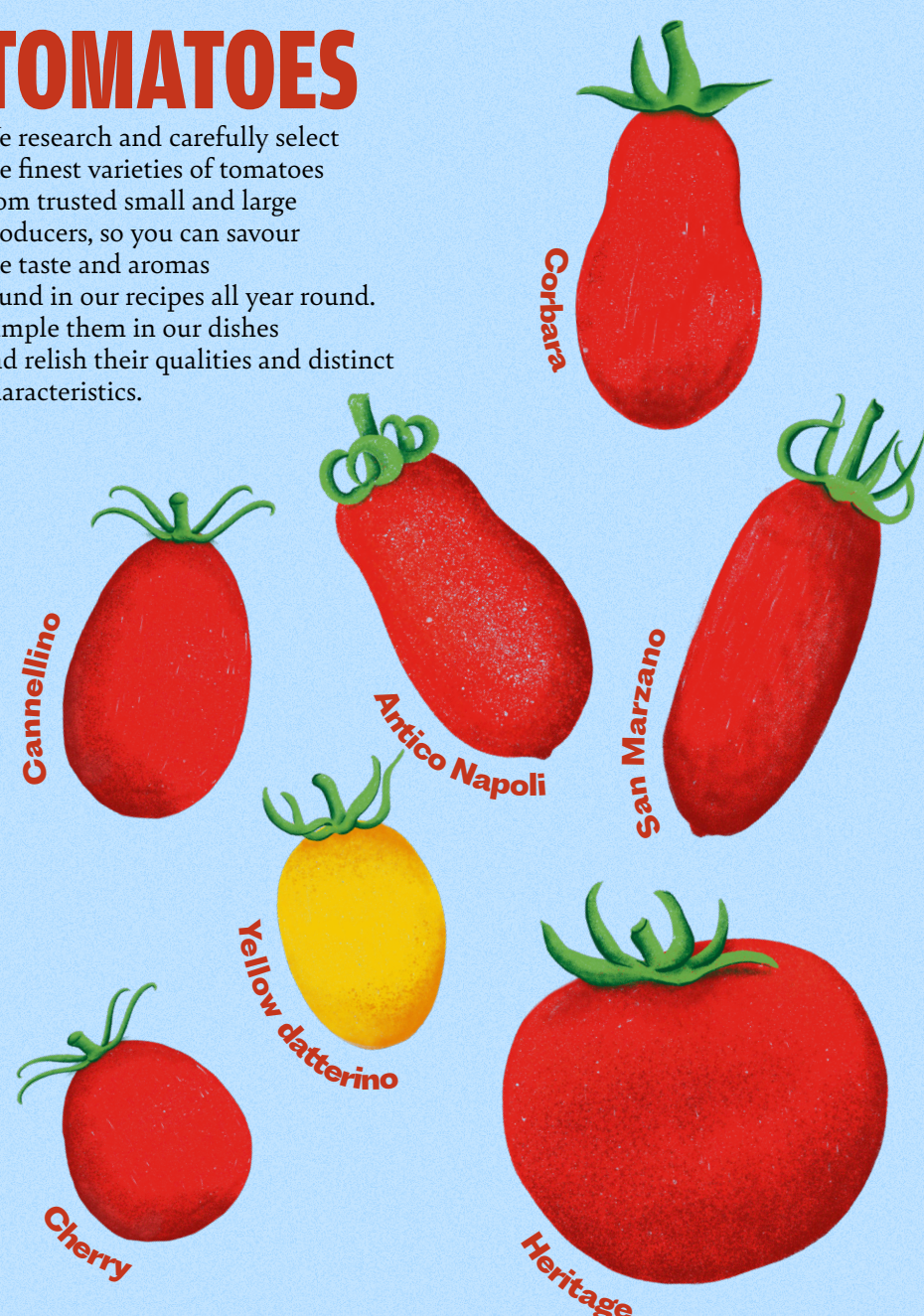
We present our territory to you through the use of typical ingredients sourced from historical Italian suppliers and high-quality local productions, such as the variety of tomatoes, our greatest treasure and our namesake.

At Rossopomodoro, we believe in more than just a meal. We believe in creating moments of pure bliss where warm and friendly welcomes are coupled with unforgettable culinary experiences.

Take a seat, enjoy a pizza or a dish of our ancient tradition, close your eyes, open your heart, and enjoy your day in Naples!

TOMATOES

We research and carefully select the finest varieties of tomatoes from trusted small and large producers, so you can savour the taste and aromas found in our recipes all year round. Sample them in our dishes and relish their qualities and distinct characteristics.



HUNGRY FOR A SLICE OF NAPOLI?

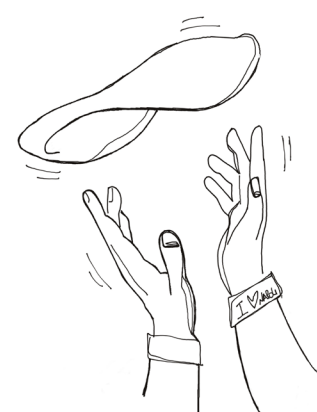
KIDS MENU

Margheritina	7.95
Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.	
Pennina al Sugo	7.95
Penne pasta with Italian plum tomato sauce and Parmesan cheese.	
Pennina Bianca	7.95
Penne pasta with butter and Parmesan cheese.	

Eat, Earn, Thrive.
10 % OFF FOOD TODAY

+ prizes on every visit

Download our loyalty card now



JOIN OUR
PIZZA MASTERCLASS
+ THREE COURSE DINNER



50 TOP PIZZA

Rossopomodoro
is among the 50 Top World
Artisan Pizza Chains

ROSSOPOMODORO

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Follow us on Rossopomodorouk



OCEAN KEEPERS

We are proud to officially announce that Rossopomodoro entirely abolished the use of single-use plastic. We believe in plastic-free oceans! An optional £1 will be added to your bill to support Ocean Keepers who acts against pollution caused by plastics through the exhaustive cleaning of the shores and seas.

An optional 12.5% service charge will be added to your bill.

BUON APPETITO!

Before making them disappear, post and tag our dishes.
@rossopomodorouk

PASTA

Who said that Naples is just pizza? Pasta, first courses are a great pride of Neapolitan cuisine. At Rossopomodoro, you can find classic potato gnocchi and the most typical bronze-drawn formats, such as ziti, linguine, and cannelloni, along with the excellence of real Spaghetti di Gragnano. All our pastas are made using only and always the finest Italian grains.



EVO OIL

For our dishes and pizzas, we use Extra Virgin Olive Oil, Penisola Sorrentina DOP, of the highest quality, produced from the finest olives, "Minucciola" variety, cold extracted, typical of the Sorrento Peninsula. Additionally, we use EVO Oil Colline Salernitane DOP, derived from some native varieties of olives, such as Rotondella, Nostrale, Frantoio, and Carpellesse.



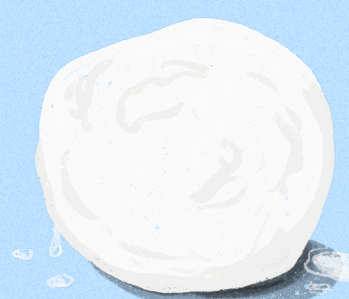
FLOUR

We use a blend of soft grains designed to create a unique Neapolitan pizza dough. The flour is prepared according to the exclusive "Rossopomodoro by Mulino Caputo" recipe, as for us, quality always comes first.



MOZZARELLA

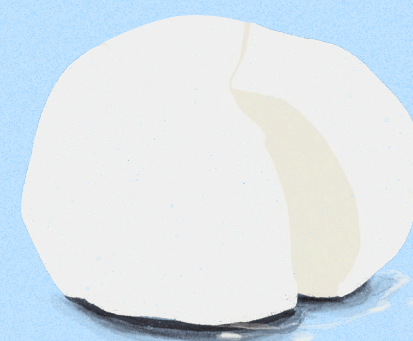
The Buffalo Mozzarella Campana DOP, Rossopomodoro selection, is produced with 100% buffalo milk from Campania, delivered weekly from the finest dairies in our region.



The Mozzarella Fior di Latte, Rossopomodoro selection, is produced with 100% Italian cow's milk and natural rennet, following the Campania tradition. It's an essential product for our classic pizzas.

These two delicacies from our land underscore our reverence for Mozzarella to us, it's a very serious matter!

Mozzarella
to us it's a very serious matter!



ITALY'S
FAVOURITE
PIZZA

ROSSO POMO DORO

Born in Napoli
in
1998

From the
'heart of Italy
to your table

STARTERS

- Olive Miste

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

£ 4.95
- Tarallini

Bowl of traditional Italian taralli bread.

£ 2.95
- Focaccia all'Aglio

Freshly baked pizza bread with garlic and basil oil.

£ 8.45
- Parmigiana

Layered fried aubergine bake with smoked provola mozzarella, Parmesan cheese and Italian plum tomato sauce.

£ 10.95
- Calamari Fritti

Fresh fried salt and pepper squids, served with lemon mayonnaise and fresh lemon.

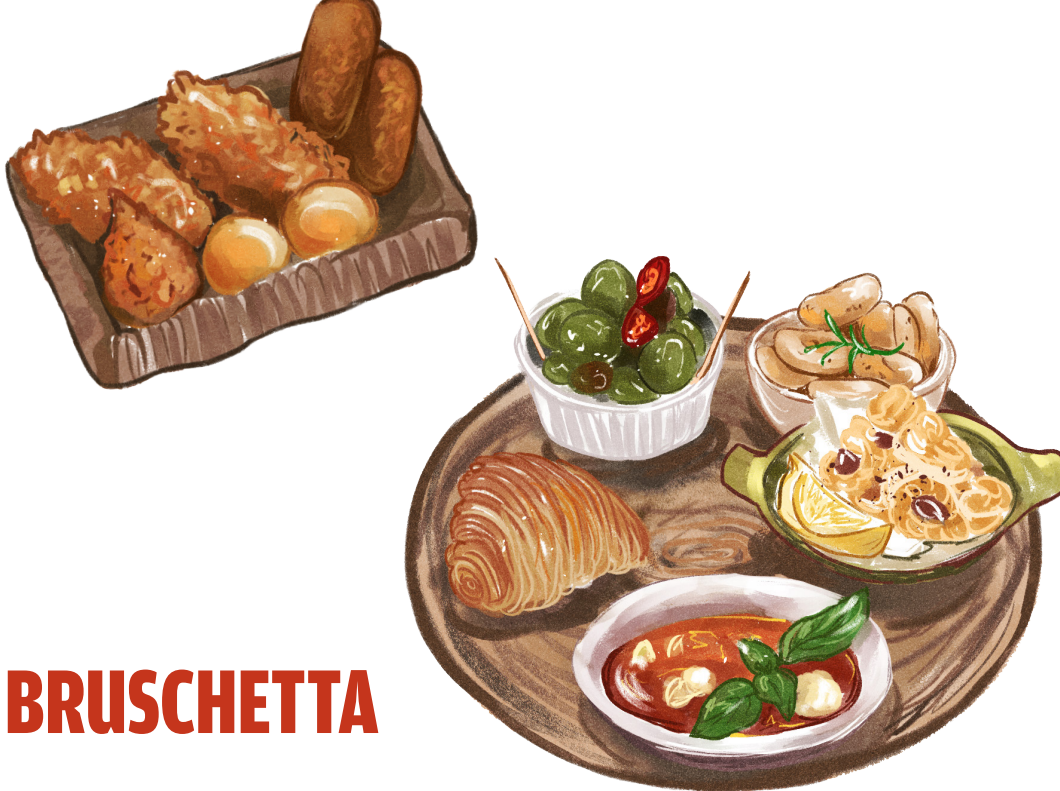
£ 13.95
- Sfogliatelle Ricce Salate

Traditional puff pastries filled with: ricotta and salami; aubergines and tomato; sausage and friarielli: served with a baked garlic dipping sauce.

£ 7.95
- La Tiella - Fritto Misto Napoletano

Traditional mixed fritters: tomato rice balls, spinach rice balls, potato croquettes, aubergines croquettes, pasta timbale, seaweed dough fritters.

£ 13.95



BRUSCHETTA

- Bruschetta ai Pomodori Heritage

Chargrilled homemade bread, fresh heritage tomatoes, garlic, fresh basil, oregano, and PDO extra virgin olive oil.

£ 8.95
- Bruschetta Burrata e Tartufo

Chargrilled homemade bread, fresh burrata, truffle pâté, and Italian coppa ham.

£ 10.95
- Bruschetta 'Nduja e Provola

Chargrilled homemade bread, sautéed curly escarole, spicy 'nduja, and melted smoked bocconcini cheese.

£9.95
- Bruschetta Stracchino e Acciughe

Chargrilled homemade bread, sautéed radicchio, stracchino cheese, anchovies, and lemon zest.

£ 9.95



I TAGLIERI ON HALF METER FOCACCIA

- L' Irpina

Half meter of Sorrento style focaccia served with:
 - Mortadella and provolone piccante cheese;
 - Spicy ventricina salami and primosale cheese;
 - Speck smoked ham and taleggio cheese;
 - Coppa ham and Tuscan pecorino cheese.

£ 32
- La Sorrentina

Half meter of Sorrento style focaccia served with:
 - Sautéed radicchio and stracchino cheese;
 - Rocket, cherry tomatoes and buffalo mozzarella;
 - Curly escarole, black olives and burrata;
 - Sautéed friarielli and smoked bocconcini cheese.

£ 32

NEAPOLITAN PIZZA

TRADITIONAL

Our dough is meticulously prepared, hand-kneaded, and slow-risen for over 24 hours. Wood-fired for a perfect texture. Our expert pizzaiolos make it fresh daily. Authentic Neapolitan craftsmanship at its best.

FRIED PIZZA

A unique twist on tradition. Our special dough is folded, filled, and deep-fried to perfection. A Neapolitan street food classic.

PANUOZZO

A Pizza Sandwich enveloping an array of mouthwatering fillings, impeccably baked dough, crisp on the outside, soft within. A Napoli treasure crafted with our signature dough.

HALF METER FOCACCIA

An extended masterpiece. A special dough, stretched to half a meter, adorned with delicious toppings, and baked to perfection.

CALZONE

Using our signature dough, we create Italian pockets folded into a half-moon shape, generously filled, and baked to a golden, crunchy perfection, bursting with flavours.

RUOTA DI CARRO

Neapolitan 'Cartwheel Pizza' is a unique style known for its thin, crispy crust.

Pizza Napoletana STG*
*Traditional Speciality guaranteed denomination

LE CLASSICHE

Diavola

GF + 2.95

£ 15.95

Italian plum tomato sauce, fior di latte mozzarella, spicy ventricina salami, 'nduja, and fresh basil.

Add Mushrooms - 2.95

Verduretta

GF + 2.95

£15.95

Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, PDO Parmesan cheese, and fresh basil.

Make it Vegan

Capricciosa

GF + 2.95

£ 15.95

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

Make it Vegan

Ventura

GF + 2.95e

£15.95

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

Add Cherry Tomatoes- 3.95

Sei Formaggi

GF + 2.95

£15.95

Smoked provola mozzarella, PDO Gorgonzola, taleggio, Pecorino, Parmesan, primosale, and cream.

Add Spicy Salami - 3.95

Napoletana

GF + 2.95

£14.95

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

Add Gaeta Black olives - 2.95

LE MARGHERITE

Invented in 1889 to honour Queen Margherita of Savoy and celebrate the Italian unification featuring the colours of the Italian flag.

Margherita

GF + 2.95

£ 12.95

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

Scarpetta

£ 13.95

Cherry tomato sauce, smoked provola bocconcini, fresh basil, and PDO extra virgin olive oil.

Pomodorosa

£ 14.95

Fior di latte mozzarella, Cherry , yellow datterini, San Marzano tomato fillets, fresh basil, and PDO extra virgin olive oil.

Verace

GF + 2.95

£ 14.95

Italian plum tomato sauce, buffalo mozzarella, San Marzano tomato fillets, PDO extra virgin olive oil, and fresh basil.

Add Parma Ham - 3.95

LE RUOTA DI CARRO

Margherita Carro

£ 14.95

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

Marinara Carro

£ 11.95

Italian plum tomato sauce, garlic, oregano, and fresh basil (No cheese).

I CALZONI

Ricotta e Salame

£ 15.95

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

Add Mushrooms - 2.95

Scarole e Acciughe

£ 15.95

Fior di latte mozzarella, curly escarole, black olives, anchovies, capers, and Primo Sale cheese shavings.

TRY OUR NEW PIZZA CRUST DIPPING SAUCES £2.45

Truffle sauce - Baked garlic sauce - Basil pesto sauce - 'Nduja, onion and tomato sauce

Add Toppings to any Pizza

2.95: Aubergines - Mushrooms - Gaeta Black Olives - Courgettes - Artichokes - Rocket - Parmesan Shavings - Onions - Peppers

3.95: Buffalo Mozzarella - Fior di Latte Mozzarella - Burrata Cheese - Smoked Provolone Mozzarella - Vegan Cheese - Gorgonzola Cheese - Buffalo Ricotta - Spicy Ventricina Salami - Parma Ham - Cooked Ham - Mortadella - Cherry Tomatoes - Neapolitan Salami - Speck smoked Ham - Pork Sausage - Friarielli - Cetara Anchovies - 'Nduja.

We want as many people as possible to enjoy our pizza and so we are pleased to offer several of them using gluten free ingredients.

Our gluten free dishes are not suitable for coeliacs; despite our best efforts we are not a gluten free restaurant and cross contamination might occur. For more info check: rossopomodoro.co.uk/dietaryinformation

GF available upon request +£2.95 Vegetarian Vegan PDO Protected Designated Origin

Almost all our Pizzas can be made with Vegan cheese. Ask the staff for more info.

NEAPOLITAN PASTA

ALL OUR PASTAS ARE MADE USING THE BEST ITALIAN GRAINS

Spaghetti Scanalati Pomodorini e Basilico

£ 13.95

Spaghetti scanalati with fresh cherry tomato sauce, PDO extra virgin olive oil, and fresh basil.

Make it with GF Fusilli Pasta

Mezze Maniche alla Carbonara

£16.95

Mezze maniche with egg yolk, guanciale (pork cheek), Pecorino Romano cheese, and black pepper.

Linguine alla Puttanesca ai due Pomodori

£17.95

Linguine with anchovies, yellow datterini tomatoes, capers, black olives, and crumbled taralli.

SIGNATURE PASTA

Cannellone Salsiccia, Funghi e Tartufo

£22.95

Homemade egg sheet pasta filled with buffalo ricotta, porcini, and Neapolitan pork sausage, baked with buffalo white sauce, truffle pâté, and wild mixed mushrooms.

Spaghetti Cacio e Pepe di Mare

£ 20.95

Creamy Pecorino cheese and black pepper sauce with fresh seafood: clams, mussels, and king prawns.

Gnocchi al Taleggio, Radicchio e Noci

£ 16.95

Buffalo white sauce and taleggio cheese, sautéed radicchio, and walnuts.

SIGNATURE MAINS

Halibut ai Due Pomodori

£ 25.95

Pan-roasted halibut steak with red cherry tomatoes, yellow datterini tomatoes, Black Gaeta black olives, capers, and Salmoriglio oil, served on a slice of chargrilled home-baked bread.

Pollo ai Funghi e Tartufo

£ 19.95

Chicken breast strips cooked in a buffalo white sauce with mixed wild mushrooms and truffle pâté, served with roasted potatoes.

SALADS

Chicken Cesarona Salad

£ 16.95

Cos lettuce, chicken breast, anchovies, sun-dried tomatoes, crumbled taralli, and homemade Caesar dressing.

Add Avocado - £2.95, Add Buffalo Mozzarella or Burrata - £3.95, Add Chicken - £4.95

Vegan Salad

£ 12.95

Mixed salad, spelt, beetroot, cannellini beans, carrots, balsamic, and extra virgin olive oil dressing.

SIDES

Home-made Bread

£ 3.95

French Fries

£ 5.95

Roasted Potatoes

£ 5.95

Mixed Salad

£ 5.95

Rocket Salad

£ 5.95

Friarielli

£ 6.95

BUON APPETITO!

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