

STARTERS

- Olive Miste** £ 4.95
Bowl of green and black olives from Gaeta, marinated with garlic and chilli.
- Tarallini** £ 2.95
Bowl of traditional Italian taralli bread.
- Focaccia all'Aglio** £ 8.45
Freshly baked pizza bread with garlic and basil oil.
Add Fior di Latte Mozzarella - 2.95
- Parmigiana** £ 10.95
Layered fried aubergine bake with smoked provola mozzarella, Parmesan cheese and Italian plum tomato sauce.
Add Home-made Bread - 3.95
- Calamari Fritti** £ 13.95
Fresh fried salt and pepper squids, served with lemon mayonnaise and fresh lemon.
- Sfogliatelle Ricce Salate** £ 7.95
Traditional puff pastries filled with ricotta and salami; aubergines and tomato; sausage and friarielli; served with a baked garlic dipping sauce.
- La Tiella - Fritto Misto Napoletano** £ 13.95
Traditional mixed fritters: tomato rice balls, spinach rice balls, potato croquettes, aubergines croquettes, pasta timbale, seaweed dough fritters.



BRUSCHETTA

- Bruschetta ai Pomodori Heritage** £ 8.95
Chargrilled homemade bread, fresh heritage tomatoes, garlic, fresh basil, oregano, and PDO extra virgin olive oil.
- Bruschetta Burrata, Tartufo e Coppa** £ 10.95
Chargrilled homemade bread, fresh burrata, truffle pâté, and Italian coppa ham.
- Bruschetta 'Nduja e Provola** £ 9.95
Chargrilled homemade bread, sautéed curly escarole, spicy 'nduja, and melted smoked bocconcini cheese.
- Bruschetta Stracchino e Acciughe** £ 9.95
Chargrilled homemade bread, sautéed radicchio, stracchino cheese, anchovies, and lemon zest.

I TAGLIERI TO SHARE ON HALF METER FOCACCIA

- L' Irpina** £ 44
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.
- La Sorrentina** £ 44
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.



NEAPOLITAN PIZZA

TRADITIONAL
Our dough is meticulously prepared, and slow-risen for over 24 hours, cooked to perfection for a balanced texture. Our expert pizzaiolos make it fresh daily. Authentic Neapolitan craftsmanship at its best.

GLUTEN FREE
We've reimaged our classic Neapolitan dough to be Gluten-Free. Lovingly prepared and wood-fired, it delivers an uncompromised taste and texture. With all the flavours of Neapolitan pizza, the only thing missing is gluten.

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.

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.

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

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



Pizza Napoletana TSG*
*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 + 2.95 £ 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
 - 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
 - Sei Formaggi** GF + 2.95 £ 15.95
Smoked provola mozzarella, PDO Gorgonzola, Taleggio, Pecorino, Parmesan, Primosale, and cream.
Add Spicy Salami - 3.95

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, PDO extra virgin olive oil and Provolone cheese shavings.
- Pomodorosa** £ 14.95
Fior di latte mozzarella, Cherry, yellow datterini, San Marzano tomato fillets, fresh basil, oregano 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.

- DIPPING CRUST -

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 Designation of 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 Arrabbiata - 1.50
Add Burrata - 3.95
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 and red 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 milk white sauce, truffle pâté, and wild mixed mushrooms.
- Gnocchi al Taleggio, Radicchio e Noci** £ 16.95
Buffalo milk white sauce and taleggio cheese, sautéed radicchio, and walnuts.



- Spaghetti Cacio e Pepe di Mare** £ 20.95
Creamy Pecorino cheese and black pepper sauce with fresh seafood: clams, mussels, and king prawns.

SIGNATURE MAINS

- Halibut ai Due Pomodori** £ 25.95
Pan-roasted halibut steak with red cherry tomatoes, yellow datterini tomatoes, Black Gaeta 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 milk 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

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.