

ROSSOPOMODORO

Pizza e Pasta Napoletana

We aim to offer you not only a dinner but a true Neapolitan experience!

Starters

Olive Miste - 3.95 (VG) (GF)

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

Focaccia all'Aglio - 7.95 (VG)

Freshly baked pizza bread with garlic, a touch of tomato sauce and basil pesto.

Add Fior di Latte Mozzarella - 1.95

Add Parma Ham - 2.95

Bruschetta Caprese - 7.95 (V)

Chargrilled homemade bread, buffalo mozzarella bocconcini, fresh San Marzano tomatoes, garlic, oregano, fresh basil and PDO extra virgin olive oil.

Parmigiana - 8.95 (V)

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

Add Homemade Bread - 2.95

Calamari e Baccala' - 11.95

Fried salt and pepper fresh squid and cod with lemon mayonnaise.

Salsiccia Provoletta e Funghi - 9.95

Neapolitan sausage skewers with grilled provoletta smoked cheese, Porcini and mixed mushrooms.

Add Homemade Bread - 2.95

Add Parma Ham - 2.95

Burrata e Zucca - 12.95 (V) (GF)

Artisanal fresh creamy burrata from Puglia, served with roasted pumpkin, toasted almonds and balsamic vinegar glaze.

Add Homemade Bread - 2.95

Bresaola e Ricotta - 12.95 (GF)

Delicate 3 milks artisanal ricotta cheese, served on sliced beef bresaola, with lemon zest, rocket and PDO extra virgin olive oil.

Add Focaccia - 2.95

Fresh Neapolitan Pasta

All our pastas are fresh and handmade using the best Italian grains.

Spaghetti Freschi Pomodorini e Basilico - 12.95 (VG) (GF)

Artisanal fresh Spaghetti chitarra in a cherry tomato sauce, with fresh basil and PDO extra virgin olive oil.

Tagliatelle al Ragù' Napoletano - 14.95 (GF)

Traditional and loved Neapolitan Sunday family staple. Artisanal fresh tagliatelle with a typical Neapolitan beef ragu' slow cooked for ten hours and PDO Parmesan cheese.

Available with GF Fusilli Pasta

Gnocchi Zucca e 'Nduja - 13.95

Artisanal fresh potato Gnocchi with sauteed pumpkin, 'Nduja and Pecorino cheese.

Spaghetti alla Carbonara con Tartufo - 16.95

Artisanal fresh Spaghetti chitarra alla Carbonara with egg yolk, guanciale (pork cheek), Pecorino cheese and black truffle carpaccio.

Orecchiette Broccoli e Acciughe - 13.95

Artisanal fresh orecchiette with Romanesco broccoli sauce, anchovies, garlic and fresh caciocavallo cheese shavings.

Risotto ai Funghi - 15.95 (V)

Creamy and rich fresh Porcini and mixed wild mushrooms risotto with PDO Parmesan cheese shavings.

Secondi

Pollo Funghi e Patate - 16.95

Pan fried chicken thighs, served with mixed wild mushrooms and roasted potatoes.

Polpette al Ragù' e Pure' di Patate - 16.95

Pork meatballs in our homemade slow cooked Neapolitan ragu', served on creamy mashed potatoes.

Neapolitan Pizza

Our traditional pizza dough is artisanally crafted using knowledge passed down from generation to generation. The dough is left to mature for at least 24 hours, resulting in a healthier and lighter pizza base.

Ⓜ️ Gluten-free dough available upon request + £1

Marinara - 9.95 Ⓜ️ Ⓜ️

The most classic pizza found throughout the streets of Napoli. Italian plum tomato sauce, garlic, oregano and fresh basil. (No cheese)

Add Cetara Anchovies - 2.95

Add Gaeta Black Olives - 1.95

Margherita con Bufala - 11.95 Ⓜ️ Ⓜ️

A classic with a twist. Invented in 1889 to honour Queen Margherita of Savoy and celebrate the Italian unification. Italian plum tomato sauce, fior di latte mozzarella, buffalo mozzarella bocconcini, PDO extra virgin olive oil and fresh basil.

Diavola - 14.95 Ⓜ️

Italian plum tomato sauce, fior di latte mozzarella, spicy Calabrian spianata salami and 'Nduja, with fresh basil.

Add Mushrooms - 1.95

Add Aubergines - 1.95

Cinque Formaggi - 14.95 Ⓜ️ Ⓜ️

Smoked provola mozzarella, PDO Gorgonzola, caciotta di bufala, Pecorino, PDO Parmesan cheese and cream.

Add Spicy Spianata Salami - 2.95

Add Mushrooms - 1.95

Capricciosa - 14.95 Ⓜ️

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

Make it Vegan.

Verduretta - 13.95 Ⓜ️ Ⓜ️

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

Make it Vegan.

Napoletana - 13.45 Ⓜ️

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

Add Gaeta Black Olives - 1.95

Ventura - 14.95 Ⓜ️

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

Add Buffalo Mozzarella - 2.95

Add Cherry Tomatoes - 1.95

Calzone Ricotta e Salame - 14.95

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

Add Mushrooms - 1.95

Verace DOP - 13.95 Ⓜ️ Ⓜ️

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

Add Parma Ham - 2.95

Salsiccia e Friarielli - 15.95 Ⓜ️

A very traditional pairing of pork sausage and Neapolitan friarielli, chilli and garlic, smoked provola mozzarella and fresh basil.

Add Spicy Spianata Salami - 2.95

Pizza Fritta - 14.95

Deep fried calzone, filled with smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.



Join our monthly
Pizza Masterclass
and become a true Neapolitan pizzaiuolo.

Add toppings to any pizza

1.95 : Aubergines - Mushrooms - Gaeta Black Olives - Courgettes - Artichokes - Rocket - Parmesan Shavings - Cherry Tomatoes - Onions

2.95 : Fior di Latte Mozzarella - Smoked Provola Mozzarella - Vegan Cheese - Gorgonzola Cheese - Buffalo Ricotta - Spicy Salami - Parma Ham - Cooked Ham - Neapolitan Salami - Pork Sausage - Friarielli - Cetara Anchovies - 'Nduja - Buffalo Mozzarella - Burrata Cheese

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.uk/dietaryinformation

Ⓜ️ Gluten-Free Ⓜ️ Vegetarian Ⓜ️ Vegan PDO Protected Designated Origin

Signature Seasonal Pizzas

Reginetta - 15.95 (V)

Buffalo ricotta stuffed crust, cherry tomato sauce, buffalo mozzarella bocconcini, Pecorino shavings and fresh basil.

Zucchetta - 15.95

Mashed pumpkin, fresh burrata from Puglia, crunchy Parma ham cubes, cacioavallo cheese shavings and fresh chilli.

Ragu' Polpette e Ricotta - 14.95

Neapolitan beef ragu', pork meatballs, buffalo ricotta, cacioavallo cheese shavings and black pepper.

Fru Fru - 16.95

3 flavours: friarielli, pork sausage and provola; buffalo ricotta, provola and Neapolitan salami; tomato, spicy salami and provola.

Funghi Bresaola e Tartufo - 18.95

Black truffle carpaccio, beef bresaola, fior di latte mozzarella, porcini and mixed wild mushrooms on a rich creamy base.

Panuzzo Cotoletta di Pollo - 14.95

Pizza panini filled with chicken milanese, salad, fresh San Marzano tomatoes and mayonnaise.

Salads

Insalata Caprese - 14.95 (V)

Buffalo mozzarella, lettuce, rocket, cherry tomatoes, San Marzano tomatoes, homemade basil pesto and PDO extra virgin olive oil.

Add Chicken - 3.95

Add Avocado - 2.95

Insalata di Pollo - 14.95

Pan fried chicken thighs, lettuce, rocket, PDO Parmesan cheese shavings, fresh pears, toasted almond flakes, balsamic and extra virgin olive oil dressing.

Add Buffalo Mozzarella - 3.95

Add Avocado - 2.95

Sides

Pane - 2.95 (VG)

Basket of mixed homemade bread.

Friarielli - 5.95 (VG)

A must try Neapolitan staple! Slightly bitter variety of wild broccoli tops, served pan-fried with chilli and garlic.

Patatina - 5.95 (VG)

French fries.

Rucola e Pomodorini - 5.95 (V)

Rocket salad with cherry tomatoes, PDO Parmesan cheese shavings and PDO extra virgin olive oil.

Like a day in Naples

Our dishes are made using carefully sourced ingredients following the most loved traditional Neapolitan recipes with a modern twist.

All our dishes are 100% fresh and homemade.



We are proud to officially announce that Rossopomodoro totally 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 the pollution caused by plastics through the exhaustive cleaning of the shores and seas.

Buon appetito!!!

Allergens information: Please speak to our staff about the ingredients in your meal when making your order.
An optional 12.5% service charge is added to your bill. All prices include VAT.