

ROSSOPOMODORO

Pizza e Pasta Napoletana

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



Allergens information:

Please speak to our staff about the ingredients in your meal when making your order.

Starters

Olive Miste - 4.95 (VG) (GF)

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

Pane - 3.95 (VG)

Basket of mixed home-made bread.

Focaccia all'Aglio - 8.45 (VG)

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

Add Fior di Latte Mozzarella - 2.95

Add Parma Ham - 3.95

Calamari e Zucchine - 12.95

Fresh fried salt and pepper squid with courgette fritters and lemon.

Add Paprika Tartare Mayo - 1.95

Parmigiana - 9.95 (V)

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

Add Homemade Bread - 3.95

Bruschetta Caprese Heritage - 8.95 (V)

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

Bufala Bocconcini - 13.95

Mixed skewers: buffalo bocconcini mozzarella, cherry tomatoes and Parma ham; buffalo bocconcini mozzarella, spicy salami, roasted pepper; buffalo bocconcini mozzarella, Neapolitan salami, roasted aubergine.

Add Homemade Bread - 3.95

Burrata Caprese - 13.95 (V)

125g fresh creamy burrata from Puglia served with rocket, heritage tomatoes and PDO extra virgin olive oil.

Add Homemade Bread - 3.95

Add Parma Ham - 3.95



Neapolitan Pasta

All our pastas are made using the best Italian grains.



Spaghetti Scanalati Pomodorini e Basilico - 13.95 (V)

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

Available with GF Fusilli Pasta

Pappardelle all'uovo al Ragu' Napoletano - 16.95

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

Available with GF Fusilli Pasta

Gnocchi alla Sorrentina - 13.95 (V)

Potato gnocchi with cherry tomato sauce, Provola cheese, PDO extra virgin olive oil and fresh basil.

Linguine alle Vongole Macchiate - 16.95

Linguine with clams, samphire seaweeds, a hint of cherry tomato sauce and fresh chilli.

Mezze Maniche alla Carbonara e Asparagi - 15.95

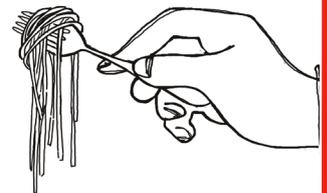
Mezze maniche alla Carbonara with egg yolk, guanciale (pork cheek), Pecorino cheese, asparagus and black pepper.

Ziti arrotolati con Pollo all'Ischitana - 16.95

Ziti arrotolati with a traditional Ischian succulent chicken slow cooked in white wine and cherry tomato sauce, Mediterranean herbs, Pecorino cheese shavings and spicy chilli.

Risotto allo Zafferano Gamberi e Burrata - 17.95

Saffron risotto with prawns, garden peas, pepper and creamy shredded burrata.



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 + £2.95

'A RUOTA DI CARRO'

A crispier and lighter pizza from Napoli, dating back to the 1500's.

Marinara 'Ruota di carro' - 10.95 (VG)

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

Margherita con Bufala - 'Ruota di carro' 13.95 (V)

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

Marinara - 9.95 (VG) GF Available

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

Add Cetara Anchovies - 3.95

Add Gaeta Black Olives - 2.95

Margherita con Bufala - 12.95 (V) GF Available

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 - 15.95 GF Available

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

Add Mushrooms - 2.95

Add Aubergines - 2.95

Cinque Formaggi - 15.95 (V) GF Available

Smoked provola mozzarella, PDO Gorgonzola, buffalo Caciotta cheese, Pecorino, PDO Parmesan cheese and cream.

Add Spicy Salami - 3.95

Add Mushrooms - 2.95

Capricciosa - 15.95 GF Available

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

Make it Vegan.

Napoletana - 14.45 GF Available

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

Add Gaeta Black Olives - 2.95

Ventura - 15.95 GF Available

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

Add Buffalo Mozzarella - 3.95

Add Cherry Tomatoes - 2.95



Calzone Ricotta e Salame - 15.95

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

Add Mushrooms - 2.95

Verace DOP - 14.95 (V) GF Available

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

Add Parma Ham - 3.95

Salsiccia e Friarielli - 16.95 GF Available

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

Add Spicy Salami - 3.95

Verduretta - 14.95 (V) GF Available

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

Make it Vegan.

Add toppings to any pizza

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

3.95 : 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

GF available upon request (V) Vegetarian (VG) 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.

Mimosa - 15.95

Fior di latte mozzarella, cream, cooked ham, fresh oyster mushrooms, sweetcorn and fresh chilli.

Fru Fru - 17.95

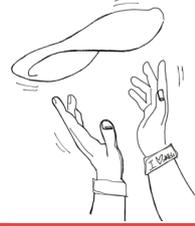
3 flavours: friarielli, pork sausage and provola; buffalo ricotta, provola and Neapolitan salami; tomato, spicy salami and provola.

Ultimate Milanese Pizza Panini - 16.95

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

Pizza Fritta - 15.95

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

become a true Neapolitan pizzaiuolo.

Salads

Insalata di Verdure - 13.95 (V)

Cos lettuce, endive salad, red lollo salad, rocket, roasted aubergines, roasted courgettes, roasted peppers, roasted new potatoes, PDO extra virgin olive oil and basil pesto.

Insalata di Pollo - 15.95

Cos lettuce, endive salad, red lollo salad, rocket, pan fried chicken thighs, roasted peppers, sweetcorn, anchovie flavoured breadcrumbs, natural yoghurt and PDO Parmesan cheese dressing.

Insalata di Tonno - 16.95

Cos lettuce, endive salad, red lollo salad, rocket, home-made tuna in PDO extra virgin olive oil, boiled new potatoes, french beans, carrots, black olives from Gaeta, capers and sweet paprika mayonnaise dressing.

Add toppings to any salad

Avocado - 2.95

Chicken Thigh - 4.95

Buffalo Mozzarella - 4.95

Sides

Pane - 3.95 (VG)

Basket of mixed homemade bread.

Friarielli - 6.95 (VG)

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

Rucola e Pomodorini - 5.95 (V)

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

Insalatina e Limone - 5.95 (VG)

Mixed green salad with PDO extra virgin olive oil and fresh lemon.

Patatina - 5.95 (VG)

French fries.

Add Paprika Tartare Mayo - 1.95

KIDS
OPTIONS
AVAILABLE!

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.

OCEAN KEEPERS

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.

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

Buon appetito!!!