



Rossella delivers authentic Italian cuisine, blending fresh ingredients with family traditions from their Benevento vineyard since 1960

Limoncello Fizz

12



Our family recipe limoncello from Naples, with a dash of vodka, hint of saffron & ginger beer

Meloncello Sour

12



Our own meloncello mixed with Sacred gin, lemon juice, Lillet rosé & soda water

Negroni

12



Traditional Italian negroni balanced with Malfy gin, sweet vermouth & Campari

SMALL PLATES

Focaccia della Casa VG 4

Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar

Duo di Olive VG GF 4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro VG 6.5

Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread

Insalata di Rucola e Parmigiano V GF 6.5

Crispy rocket & cherry tomatoes topped with Parmesan shavings & a drizzle of balsamic glaze

Stracciatella Affumicata N V 9

Burrata's creamy smoky heart topped with basil pesto served with homemade rosemary focaccia

Prosciutto di Parma DOP 8

24-month aged Prosciutto di Parma DOP with extra virgin olive oil & fennel taralli

STARTERS

Garlic Bread - Italians do it best V 7

Freshly baked garlic pizza bread topped with rich garlic butter
Add mozzarella, Napoli sauce, or caramelised onions for £1

Burrata di Pomodoro e Peperoni V GF 8

Creamy burrata served with roasted cherry tomatoes & peppers
Add Parma ham, Italy's most popular prosciutto for £3

Calamari Fritti 11

Crispy fried squid served with creamy aioli for dipping

Arancini Pistacchio e Pancetta N 9

Crispy rice balls filled with pancetta, pistachio & mozzarella served with cheesy sauce & topped with grated Parmesan

Melanzana Parmigiana V 11

Layers of slow-cooked aubergine in a tomato sauce topped with mozzarella & Parmesan

Zucchini Fritti V 7

Ribbons of courgette in a crispy batter served with aioli dip

CLASSIC PASTA & RISOTTO

Most classic pasta dishes can be made gluten-friendly for £2. Upgrade to a larger portion for £4.

Spaghetti Pomodoro VG 11

A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil

Tagliatelle alla Stracciatella V 14

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella
Vegan version available

Tagliatelle Ragù di Agnello 15

Slow-braised lamb ragù topped with smoked stracciatella

Penne all'Arrabbiata VG 13

Black olives & chilli flakes cooked in a classic Napoli sauce with Genovese basil

Spaghetti all Bolognese 14.5

Ragù sauce made with beef, pork, red wine & tomatoes slow-cooked for 8 hours with parmesan crisp

Spaghetti alla Carbonara 14.5

Crispy pancetta, Parmesan, black pepper with a rich egg yolk

Lasagna al Ragù 14.5

Traditional Ragù with béchamel, fresh mozzarella & Parmesan baked to crispy golden top

Tagliatelle Alfredo 14

Sautéed chicken & wild mushrooms in a rich Parmesan, cream & white wine sauce

Spaghetti alle Cozze e Vongole 18

A mix of clams & mussels sautéed in garlic & white wine with cherry tomatoes, chilli, extra virgin olive oil & a sprinkle of bottarga

Risotto ai Funghi V GF 17

Slow-cooked Arborio rice with wild mushrooms, truffle oil, white wine, Parmesan & mascarpone

FRESH PASTA

Ricotta al Tartufo V 18

Fresh ravioloni stuffed with ricotta & black truffle served in a wild mushroom, Parmesan, cream & white wine sauce

Brasato Manzo al Vino Rosso 17

Fresh tortelloni stuffed with slow-cooked beef shin served in a rosemary & sage butter sauce topped with grated Parmesan

Gambero e Gamberetti 19

Fresh tortelloni filled with crayfish, prawns, ricotta & mascarpone served in a light tomato lobster bisque

PIZZAS

Made in the classic Neapolitan style with a tomato base & fior di latte mozzarella

Vegan mozzarella £3 **VG** **Gluten friendly pizza £3** **GF** **With Dips: Aioli £2 | Nduja £2 | Truffle £2 | Spicy Honey £2**

| | |
|--|----|
| Margherita V | 12 |
| Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil | |
| Diablo | 14 |
| Spicy pepperoni, prosciutto cotto, chilli flakes & black olives | |
| Napoli | 13 |
| Sicilian anchovies, capers, black olives & Genovese basil | |
| Quattro Stagioni | 14 |
| Pepperoni, artichoke hearts, mushrooms & black olives | |
| Calabrese | 14 |
| Spicy Calabrian Nduja, Parmesan shavings & Genovese basil | |
| Melanzana V | 15 |
| Roast aubergine & rocket topped with smoked stracciatella Vegan option available | |
| Nocciola N V | 14 |
| Gorgonzola dolce, toasted walnuts, basil pesto & marinated in-house sundried tomatoes | |
| Pepperoni Piccante | 15 |
| Pepperoni & salami Milano drizzled with a sweet & spicy honey | |
| Rocca | 16 |
| Prosciutto di Parma DOP, rocket, Genovese basil & Parmesan | |

| | |
|--|----|
| Rustica VG | 15 |
| Vegan mozzarella, baby spinach, roast peppers & marinated in-house sundried tomatoes | |
| Salsiccia | 15 |
| Sicilian pork & fennel sausage with caramelised onions | |

CREATE YOUR OWN

Start with a classic margherita base & customise your pizza.

Vegetables £2

Roast peppers | Mushrooms | Black olives | Red onion | Rocket | Capers | Aubergine | Sweetcorn | Artichoke hearts | Baby spinach | Chilli flakes | Sundried tomatoes | Caramelised onions | Truffle oil £3

Cheeses £3

Goats Cheese | Fior di latte mozzarella | Gorgonzola dolce | Parmesan shavings | Smoked stracciatella £4 | Burrata £5

Meats & Fish £4

Prosciutto cotto | Pepperoni | Nduja | Salami Milano | Chicken | Prosciutto di Parma DOP | Sicilian sausage | Anchovies | Prawns

LARGE SALADS

| | |
|--|----|
| Insalata Pollo N GF | 15 |
| Chargrilled chicken breast, baby spinach, Kalamata olives, Parmesan shavings, sundried tomatoes & a basil pesto dressing | |

| | |
|--|----|
| Insalata Fresca V GF | 13 |
| Creamy burrata, avocado, sundried tomato, Genovese basil, cucumber & rocket with a balsamic dressing | |

MAINS

| | |
|--|---------|
| Pollo alla Cacciatore GF | 17 |
| Slow-braised chicken leg with peppers, wild mushrooms, black olives & oregano in a rich Napoli sauce served alongside sautéed potatoes & chantenay carrots | |
| Pollo or Veal Milanese | 17 19 |
| Chicken or veal escalope panéed with breadcrumbs & oregano served with spaghetti in a light Napoli sauce | |
| Branzino al limone | 18 |
| Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans | |
| Bistecca di Manzo 9oz | 25 |
| Chargrilled Sirloin steak 9oz served with sautéed potatoes, tenderstem broccoli topped with a brandy & peppercorn sauce | |

| | |
|--|----|
| Braciola di Vitello 12oz | 29 |
| Pan-fried veal chop served with sautéed potatoes & tenderstem broccoli topped with a rosemary, sage & brandy sauce | |

SIDES

All £5.5 : **V** **VG** **GF**

| | |
|--|---|
| Sautéed potatoes Grilled zucchini Mixed salad | |
| Green beans Tenderstem broccoli Chantenay carrots | |
| Chips - Add Parmesan or truffle oil for £1.5 | 5 |

V Vegetarian **VG** Vegan **GF** Gluten Friendly **N** Contain Nuts

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

A 12.5% discretionary service charge will be added to your bill.