

Rossella

FAMILY TRATTORIA - SINCE 1960

SOMETHING SPECIAL

Try our family recipe *Limoncello* or *Meloncello*,
the perfect way to finish your meal.



4

DESSERT WINES

Recioto Valpolicella, Veneto 7.5

Ruby red with notes of Vanilla, cherry & cinnamon, perfectly balanced.

Vin Santo, Toscana 8

Viscous & sweet, loved for its intense flavors of hazelnut and caramel.

DESSERTS

Homemade Tiramisu V

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato.



8

Classic Affogato V GF

Vanilla gelato topped with a shot of hot espresso.

Add Tia Maria or Baileys for £3 extra



6

Crème Brûlée V

Rich and creamy custard base with a brittle top of melted sugar that cracks when you gently tap it with a spoon. The caramel topping adds a slight burnt sugar flavor and crunch to the dessert.



7

Cantucci & Vin Santo V

An iconic marriage between two main tradition from Tuscany. Cantucci biscuits with almonds and a marvelous Vin Santo, sweet & warming dessert wine.

9

Chocolate Brownie VG

Dark chocolate brownie with a scoop of chocolate sorbet.

7

GELATO & SORBETS

Selection of real Italian gelatos & sorbets

1 Scoop

3

2 Scoops

5.5

3 Scoops

7.5

All Other Scoops

2.5



V Vegetarian VG Vegan GF Gluten Friendly

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.