Rossella
FAMILY TRATTORIA • SINCE 1960

DESSERT

A FAMILY TRADITION 4

Our Limoncello, Meloncello & Nocciola are made from a family recipe, a small tradition we're proud to share with you



DESSERTS

BABÀ AL RUM 11

Traditional Neapolitan babà soaked in rum syrup, served with vanilla Chantilly cream & Rossella's signature rum blend

MOUSSE AL CIOCCOLATO 10

Velvety chocolate mousse cake with a soft cocoa sponge base, finished with a delicate dusting of cocoa

RICOTTA E VISCIOLE 10

Traditional Roman shortcrust pastry layered with creamy ricotta & sweet-tart sour cherries

CLASSIC AFFOGATO (V) (GF) 7

Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA +3

HOMEMADE TIRAMISU (N) 11

Rossella's classic homemade tiramisu with coffee-soaked savoiardi, Tia Maria, Amaretto, cocoa & a scoop of vanilla gelato



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 & caramel

GELATO & SORBETS

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1 SCOOP 4
2 SCOOPS 7
3 SCOOPS 9

GELATO (N) (GF)

Madagascan Vanilla | Italian Coffee
Organic Coconut | Sea Salted & Caramel
Organic Pistachio | Amarena Cherry
Mint Choc Chip | Ferrero Rocher



SORBET (V) (GF)

Dark Chocolate | Lime & Mint
Alphonso Mango | Organic Strawberry

TOPPINGS +1.5

Crushed Oreo | Amerena Cherries
Rainbow Sprinkles | Honeycomb

(V) VEGAN (GF) GLUTEN FRIENDLY (N) CONTAINS 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 & shared with our team.