

Rossella

FAMILY TRATTORIA - SINCE 1960

COCKTAILS

Aperol Spritz

Italy's favourite cocktail, 3 parts Prosecco, 2 parts Aperol & a splash of soda water

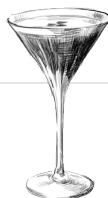


12

Espresso Martini

The famous Espresso Martini is part Vodka, part coffee liquor & part espresso

Ask for decaf



12

Negroni

Negroni is the ultimate Italian cocktail. Invented in Florence, made from Italian Malfy Gin, sweet vermouth & Campari



12

Amaretto Sour

The classic Amaretto Sour is made with Amaretto Disaronno, lemon juice, egg white and cherries in syrup.



11

Bellini

The famous Bellini from Venice is made with peach puree & Prosecco.



11

Rossini

This gorgeous red bellini hails from Venice. It's made with strawberry puree & Prosecco.



11

Hazelnut Dark & Stormy

The original Dark & Stormy with dark rum & ginger beer but with Frangelico as well to add a nutty bite.



10

Pinocchio

A twist on the classic Sidecar, Cognac, cinnamon, apple, lemon juice amaretto & sweet vermouth



11

NON-ALCOHOLIC COCKTAILS

Pear Mojito

Refreshing mocktail with pear juice, basil, mint & sparkling water.



7

Sparkling Peach Sunrise

Simple and refreshing, the Sparkling Peach Sunrise combines peach juice, lemonade and grenadine.



6

BOTTLED BEER & IPA

Peroni Red Label

4.5

Premium Lager with fruity & floral notes, ABV 4.7%.

Birra Moretti

4.5

Italian Lager with balanced bitterness, perfect with pasta dishes, ABV 4.6%.

Moretti Zero

4

The ultimate Italian lager non-alcoholic, ABV 0.0%

Birra Ichnusa

5

Sardinian Lager with a hoppy taste, ABV 4.7%.

Brewdog Punk IPA

5

Stomping into the room at 5.6% ABV, this golden classic is packed with new world hops, bursts of caramel, tropical fruit notes and a spiky, bitter finish..

Peroni Gran Riserva

7.5

Created in Italy to celebrate the 150th anniversary of the Peroni brewery's foundation, with aroma of cereals, toasted malt & spices, ABV 6.6% - 500ml.

SPECIALIST LIQUORS (all 50ml)

AMARI

Amaro Averna | Fernet Branca | Amaretto Disaronno
Amaro Montenegro | Cynar



5.5

APERITIVI

Martini Dry | Martini Rosso | Campari Bitters | Crema All'Uovo
Aperol

6

6.5

DIGESTIVI

Grappa | Frangelico | Antica Sambuca | Antica Sambuca Liquorice

5.5

SPIRITS & LIQUEUR

All mixers included.

COGNAC

Hennessy	6
Courvoisier	7

RUM

Captain Morgan Bacardi White	7
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WHISKEY & BOURBON

Jack Daniels	7
Famous Grouse	7
Glenfiddich Green Label 12 Years Single Malt	8
Oban 14 Years Single Malt	11

BRANDY

Vecchia Romagna	7
Three Barrels	7

LIQUEURS

Tia Maria Cointreau Strega Strega Cream	7
Baileys Cream 50ml	8

GIN

Hendricks	7
Malfy Italian Gin	8

VODKA

Smirnoff Red Label	6
Grey Goose	7



SOFT DRINKS

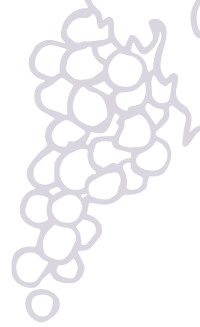
Crodino, San Bitter Rosso	2.5
Chinotto	4
Santal Juices: Orange, Apple, Pear or Peach	4
Italian Iced Tea: Peach or Lemon	4
San Pellegrino: Lemon, Orange, Blood Orange or Grapefruit.	3.5
Coca-Cola , Diet-Coke, Ginger Beer	3.5
Soda or Tonic Water	3
Still or Sparkling Water (700ml)	3

COFFEE & TEA

Espresso (Double + 50p)	2
Macchiato (Double + 50p)	2
Americano	2.5
Cappuccino Latte Flat White	2.5
Peppermint Green English Breakfast Earl Grey	2.5
Hot Chocolate Mocha Fresh Mint	3.0



From the family vineyard



Aglianico, Vino Di Famiglia

7.5 | 28

A red wine produced by the Rossella Restaurant on the family vineyard in Ponte, full bodied earthy and rich with aromas of ripe black fruits and smoky notes.

Our House Red Wine.



Falanghina, Vino Di Famiglia

7.5 | 28

A white wine produced by the Rossella Restaurant on the family vineyard in Ponte, dry with aromas of flowers & hints of green apple, pear & honey.

Our House White Wine.



FAMILY RECIPE LIMONCELLO & MELONCELLO



Don't forget to try our family recipe Limoncello & Meloncello – for the perfect digestif.

Limoncello

4

This Limoncello is made using Amalfi coast P.G.I. lemons that are larger and more naturally sweet than the lemons you might be used to, making it the perfect base for our Limoncello.



Meloncello

4

Like nothing you have ever tried before, Meloncello is made using the aroma of cantaloupe melons to make this sweet nectar



VINO ROSSO

Primitivo Salento, Boheme, *Puglia*

6.5 | 24

Aroma of plums & strawberry jam, with a fine aroma of cracked black pepper

Merlot Veneto, Via Nova, *Veneto*

7.5 | 28

Bright, light & friendly, offering a mouthful of cherries, plums & red berries

Barbera Amonte, Volpi, *Piemonte*

9 | 34

Deliciously fruity with notes of blueberries, cherries & raspberries, robust with a lasting finish

Chianti Riserva, Castellani, *Tuscany*

10 | 38

A mass of red fruit, like a bowl filled with cherries, raspberries & blackberries, complemented by a perfume of flowers

Nero d' Avola, Molino a Vento, *Sicily*

12 | 46

Charming, elegant red from Sicily, filled with red cherries & raspberries, with a fine minerality on the finish.

Amarone della Valpolicella, Arco dei Givi, *Veneto*

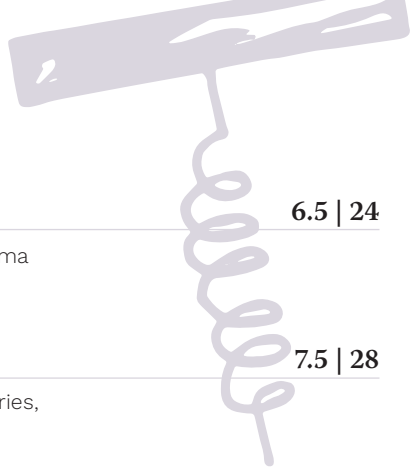
55

Deep red colour with garnet flecks; intense aroma with strong hints of dried fruit, spices and cherry, currant and chocolate. Spicy finish and full velvety body.

Barolo, Fontanafredda, *Piemonte*

69

Rich & fragrant Barolo, heady with sweet spice and leather, with a delicious chewiness reminiscent of underbrush and dried flowers.



VINO BIANCO

Trebbiano, Rometta, *Emilia Romagna*

6.5 | 24

Fragrant with white flowers, followed by a mouthful of juicy pear & white peach

Pinot Grigio, Via Nova, *Veneto*

7.5 | 28

Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish

Cortese, Amonte, *Piemonte*

9 | 34

Light & crisp with delicate citrus fruit aromas & nuances of freshly mown grass & almonds

Sauvignon Blanc, Molino a Vento, *Sicily*

10 | 38

Intensely aromatic with notes of mint, herb & a mouthful of tropical fruit and Sicilian lemons

Fiano, Molino a Vento, *Sicily*

10.5 | 44

Delicious Fiano, packed with tropical fruit, the bouquet a vibrant blend of refreshing lemon and spicy cedar.

Gavi di Gavi, La Minaia, *Piemonte*

12 | 46

Aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon

Greco di Tufo, Caggiano, *Campania*

58

Delicious, rounded white from South Italy, bursting with tropical fruit, almond, flowers & with a lick of stone – the porous limestone known as tufo – on the finish.



VINO ROSÉ

Pinot Grigio Blush, Il Sospiro, Veneto

7.5 | 28

Light, dry & crisp, with a delicious balance between zingy citrus & fruity red berry flavours

Cotes de Provence, La Vidaubanaise, Provence

9 | 34

Delightful, light pink Provençal rosé, awash with wild strawberries, lavender and rosemary.

Love by Leube Organic Rosé, Provence

12 | 46

Dry and elegant Provence rosé, red berries, wild flowers, melon & acacia. If sunshine had a flavour, it would taste something like this.

FRIZZANTI

Prosecco, Veneto

9.5 | 35

Fruity, intense & yet elegant. Scents of golden apples come through a floral background.

Prosecco Rose, Stelle D'Italia, Veneto

10 | 37

A beautiful fresh & light sparkling rosé which offers hints of strawberries alongside the creamy mousse & a crisp finish.

Brut Baron de Marck Gobillard, Champagne

42

Stylish Champagne, with notes of apples, lemons & an uplifting waft of freshly baked brioche.

Veuve Clicquot, Yellow Label Brut, Champagne

84

Well known for both its full-bodied and consistent style, flavours of baked apple, biscuit and brioche.

