



Rossella offers an authentic Italian dining experience in an Italian Trattoria, focused on simple dishes made delicious by the fresh ingredients. The family has been combining the products from their family vineyard in Benevento with their love for food since 1960. One is not just another customer at Rossella, but rather part of the family, its great story and its great success.

SMALL PLATES

Bread Basket VG	4
Rosemary focaccia bread, extra virgin olive oil & balsamic.	
Olives VG GF	4
Marinated mixed black & green olives with herbs.	
Bruschetta di Pomodoro VG	6.5
Chopped fresh tomatoes, basil, extra virgin olive oil & balsamic glaze, served on homemade bread.	
Rocket & Parmesan Salad V	6.5
Parmigiano Reggiano with crispy rocket & cherry tomatoes drizzled with a balsamic glaze.	
Zucchini Fritti V GF	7
Bite sized pieces of courgette in a crispy batter & aioli dip.	

STARTERS

Garlic Bread - <i>The Italians do it best</i> V	7
Freshly baked pizza base brushed with garlic butter. Add mozzarella, napoli sauce or caramelised onions + £1	
Burrata V GF	10
Creamy burrata served alongside seasonal vine tomatoes & basil. Add Parma Ham, Italy's most popular prosciutto + £3	
Calamari Fritti	11
Fried squid in a crispy batter served with aioli for dipping.	
Arancini Pistacchio & Pancetta	9
Fried rice ball filled with pistachio, pancetta & mozzarella served with creamy sauce for dipping.	
Aubergine Parmigiana V	11
Layers of slow cooked aubergine in a tomato sauce topped with mozzarella & Parmigiano Reggiano.	

CLASSIC PASTA & RISOTTO

Most classic pasta dishes can be made gluten friendly for £2 + Go large for £4 on any dish.

LUNCH DEALS

£11, available Monday to Friday from 12pm to 3pm

Spaghetti Pomodoro VG	
Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil.	
Tagliatelle alla Nonna V	
Sautéed aubergine, courgettes & red onion in a classic Napoli sauce, topped with fresh buffalo mozzarella.	
Penne Rossella	
Crispy pancetta & homemade chilli oil in a Napoli sauce with basil.	
Spaghetti Bolognese	
Slow cooked ragu sauce made of beef, pork, red wine & tomatoes.	
Spaghetti Carbonara	
Crispy pancetta with parmesan, black pepper & egg yolk.	
Lasagna al Ragu	
Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top.	
Tagliatelle Alfredo	
Sautéed chicken with mushrooms in a cream & white wine sauce.	
Penne Nduja	
Spicy Calabrian 'nduja with Sicilian olives in a classic Napoli sauce topped with rocket.	

Spaghetti Pesto V	
A traditional basil & pecorino pesto with roast cherry tomatoes.	
Penne all'Arrabbiata VG	
Sicilian olives & chilli flakes cooked in a classic Napoli sauce with basil.	

ALL DAY

Spaghetti allo Scoglio	18
A mix of mussels, water shrimp, calamari & king prawns, sautéed with a garlic & white wine sauce in a tomato seafood bisque.	
Ricotta & Black Truffle V	18
Fresh ravioloni filled with ricotta & fresh black truffle in a mushroom, parmesan, cream & white wine sauce.	
Butternut Squash & Ricotta V	17
Fresh tortelloni filled with butternut squash & ricotta in a sage & butter sauce topped with grated parmigiano reggiano.	
Crayfish & Prawn	19
Fresh tortelloni filled with crayfish, prawns, ricotta & mascarpone in a light lobster bisque with a touch of tomato.	
Risotto ai Funghi GF V	17
Slow cooked Arborio rice with wild mushrooms, truffle oil, white wine, parmesan, onion & garlic.	

PIZZAS

Made the classic Neapolitan way on a tomato base & fior di latte mozzarella

Vegan mozzarella £2 **VG** **Gluten friendly pizza £3** **GF** **With Dips: Gorgonzola | Aioli | Nduja £2 | Truffle £2.5 | All 4 Dips £7**

LUNCH DEALS

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Margherita **V**

Fior di latte, basil & oregano.

Diablo

Chilli flakes, pepperoni, prosciutto cotto & olives.

Napoli

Capers, anchovies, black olives & basil.

Four Seasons

Pepperoni, mushroom, olives & artichokes.

Calabrese

Spicy Nduja, Parmigiano Reggiano & basil.

Sorrento **V**

Roast peppers, rocket & goat cheese.

Verde **V**

Oven roast aubergines, courgettes, peppers, red onion & basil.

Quattro formaggi **V**

White base pizza with gorgonzola, taleggio, mozzarella & Parmigiano Reggiano.

ALL DAY

Benevento 16

Prosciutto di Parma & fresh burrata.

Rustica **VG** 15

Tomato base, vegan mozzarella, baby spinach, roast peppers & sundried tomatoes.

Salsiccia 15

Italian pork & fennel sausage, caramelised onions.

CREATE YOUR OWN

Want to make your own, no problem.

Start off with a classic Margherita base and add toppings. 3 toppings included in Lunch Deal!

Vegetables £2

Peppers | Mushrooms | Olives | Red onion | Rocket | Aubergines
Capers | Sweetcorn | Artichokes | Baby spinach | Chilli flakes
Sundried tomatoes | Courgettes | Caramelised onions | Truffle Oil (£3)

Cheeses £2.5

Taleggio | Parmigiano Reggiano | Mozzarella | Gorgonzola
Goats Cheese | Buffalo Mozzarella Ball (£4) | Burrata (£5)

Meats & Fish £3

Prosciutto Cotto | Pepperoni | Nduja | Salami Milano | Bresaola
Chicken | Prosciutto di Parma | Salsiccia | Anchovies | Prawns (£4)

LUNCH DEAL - LARGE SALADS

£11, available Monday to Friday from 12pm to 3pm

Insalata Pollo **GF**

Chargrilled chicken breast, baby spinach, cherry tomatoes & Sicilian olives with a pesto dressing.

Insalata Fresca **V GF**

Avocado, buffalo mozzarella, cucumber, sundried tomato, basil & rocket with a balsamic dressing.

Insalata Goat's Cheese **V**

Warm goat's cheese & beetroot salad, walnuts, mixed leaves with a tangy balsamic glaze.

Insalata Tonno **GF**

Tuna, french beans, red onions, black olives & mixed beans salad with mixed leaves & a lemon dressing.

MAINS

Pollo Crema e Funghi **GF** 17

Chicken breast in a cream, mushroom & white wine sauce served alongside sautéed potatoes & seasonal vegetables.

Pollo or Veal Milanese 17 | 19

Chicken or veal escalope panéed in breadcrumbs & oregano served with spaghetti in a light tomato sauce.

Branzino al limone 18

Sea bass fillet with baby prawns in garlic butter, lemon & white wine sauce, alongside sautéed potatoes & seasonal vegetables.

Ribeye, 8oz **GF** 24

Prized for marbling and rich flavor. A delicate flavour balanced with a firmer texture. Served alongside sautéed potatoes.

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 + £1.5 5

SAUCES

All £4.0:

Brandy & peppercorn | Cream & mushroom **GF**

Pizzaiola **GF**

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.

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Or phone:

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