Rossella
FAMILY TRATTORIA • SINCE 1960

LUNCH DEALS 11
MON-FRI 12PM- 4PM — SEE HIGHLIGHTED DISHES

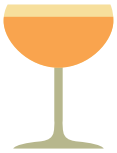
LUNCH

DRINKS



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 rose & soda water



NEGRONI 12
Traditional Italian negroni balanced with Malfy gin, Highgate-distilled vermouth & Campari



SMALL PLATES

FOCACCIA DELLA CASA (V) 4.5
Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar

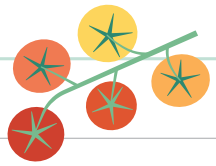
GARLIC BREAD (V) 8
Italians do it best! Freshly baked garlic pizza bread topped with rich garlic butter
ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

OLIVE E TARALLI (V) 4.5
Kalamata & Nocellara olives marinated in garlic, lemon & oregano, served with classic fennel taralli

BRUSCHETTA DI POMODORO (V) 8
Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread

ZUCCHINI FRITTI (V) 9
Ribbons of courgette in a crispy batter & topped with aged Parmagiano

ARANCINI AL RAGÙ E MOZZARELLA 9.5
Crispy rice balls filled with beef ragù & mozzarella, served with a rich aged Parmigiano sauce



STARTERS

BURRATA AL PESTO (V) (GF) (N) 11
Creamy burrata, sun-dried tomatoes, basil pesto, toasted pine nuts & Genovese basil
ADD PARMA HAM, ITALY'S FAVOURITE +3

CALAMARI FRITTI 12/18
Crispy fried squid served with creamy aioli for dipping

GAMBERONI DIAVOLA 13/18
King prawns sautéed in a rich tomato sauce with garlic, chilli & parsley, served with homemade focaccia to soak up the sauce

CROSTINO TOSCANO 12
Traditional Tuscan chicken liver pâté, served with toasted focaccia, homemade balsamic onion chutney

MOZZARELLA FRITTA (V) 11
Crispy, gooey mozzarella sticks coated in breadcrumbs, served with a rich & tangy tomato dip

MELANZANE ALLA PARMIGIANA (V) 11
Layers of slow-cooked aubergine in a tomato sauce topped with mozzarella & aged Parmagiano

PASTA & RISOTTO

MOST PASTA DISHES CAN BE MADE VEGAN & GLUTEN-FRIENDLY (V) (GF) +2 | UPGRADE TO A LARGER PORTION +6

TONNARELLI ALLA NERANO (V)
Sautéed courgette, garlic, aged Parmagiano, extra virgin olive oil, lemon zest & Genovese basil

PAPPARDELLE RAGÙ DI AGNELLO
8 hours slow-braised lamb & red wine ragù topped with smoked stracciatella

RIGATONI ALL'ARRABBIATA (V)
Leccino olives & fresh chilli cooked in a classic Napoli sauce with parsley

RIGATONI ALLA NORMA (V)
Sautéed aubergine & cherry tomatoes in a classic Napoli sauce with Genovese basil topped with grated salata ricotta
VEGAN VERSION AVAILABLE (V)

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

TONNARELLI CARBONARA
Crispy smoked pancetta, aged Parmigiano, black pepper & rich egg yolk

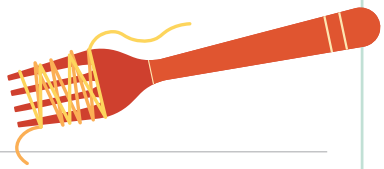
LASAGNA AL RAGÙ
Traditional Ragù with béchamel, fresh mozzarella & aged Parmigiano baked to crispy golden top

PAPPARDELLE ALFREDO
Sautéed chicken, wild mushrooms & porcini in a rich aged Parmigiano cream & white wine sauce

TONNARELLI DI MARE 19
A mix of cod, salmon, prawns, calamari, mussels & clams in a rich San Marzano tomato sauce, finished with parsley & extra virgin olive oil

RISOTTO AI GAMBERONI (GF) 21
King & baby prawns, roasted cherry tomatoes in a rich tomato & white wine sauce, finished with whipped ricotta, basil oil & lemon zest

RISOTTO AI PORCINI (V) (GF) (N) 19
Creamy Arborio risotto with sautéed wild mushrooms & porcini, finished with aged Parmigiano, toasted hazelnuts & grated dried porcini



FILLED PASTA

RAVIOLI DI ZUCCA (V) (N) 19
Filled with butternut squash & ricotta, served in a brown butter & sage sauce, finished with crumbled gorgonzola & toasted walnuts

RAVIOLI DI MANZO 19
Filled with slow-braised beef shin & Chianti served in a classic Napoli sauce & finished with aged Parmigiano

TORTELLONI AI GAMBERI 21
Stuffed with king prawns, finished in a white wine & cream sauce with lemon & a touch of chilli

PIZZAS

48HR SLOW FERMENTED DOUGH ON A TOMATO BASE, FIOR DI LATTE MOZZARELLA | VEGAN MOZZARELLA (V) GLUTEN FRIENDLY PIZZA (GF) +3 | AIOLI OR SPICY HONEY DIP +2

MARGHERITA (V)
Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil

DIABLO
Spicy pepperoni, prosciutto cotto, chilli flakes & Leccino olives

NAPOLI
Sicilian anchovies, capers, Leccino olives & Genovese basil

QUATTRO STAGIONI
Pepperoni, artichoke hearts, chestnut mushrooms & Leccino olives

CALABRESE
Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

NONNA (V) (N)
Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts

ZUCCA E GORGONZOLA (V) (N)
White base - roasted butternut squash, Gorgonzola Dolce, toasted walnuts & crispy sage

PEPPERONI PICCANTE
Pepperoni & salami Milano drizzled with a sweet & spicy honey

FRIARIELLI
Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli

TARTUFO (V)
White base - creamy ricotta, chestnut mushrooms, Parmigiano Reggiano, fresh thyme & a drizzle of truffle oil

PARMA
Prosciutto di Parma DOP, creamy burrata, rocket, Parmigiano Reggiano & extra virgin olive oil

RUSTICA (V)
Vegan mozzarella, aubergine, roasted red peppers & marinated in-house sundried tomatoes



CREATE YOUR OWN

START WITH A CLASSIC MARGHERITA BASE & CHOOSE UP TO 3 TOPPINGS

VEGETABLES
Roasted peppers | Mushrooms | Leccino olives
Rocket | Red onion | Capers | Aubergine
Sundried tomatoes | Caramelised onions
Artichoke hearts | Friarielli **+1** | Truffle oil **+1**

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

MEATS & FISH
Prosciutto cotto | Pepperoni | Nduja | Chicken
Salami Milano | Prosciutto di Parma DOP
Sicilian sausage | Anchovies

LARGE SALADS

INSALATA FRESCA (GF)
Creamy burrata, avocado, sundried tomatoes, artichokes hearts, cucumber, mixed leaves & Genovese basil with house dressing & a drizzle of balsamic glaze
ADD GRILLED CHICKEN BREAST +5

INSALATA SALMONE (GF) +5
Oven-roasted salmon fillet with rocket, fine green beans, heritage cherry tomatoes & avocado, finished with fresh pomegranate & our house dressing

INSALATA POLLO (N) (GF)
Chargrilled chicken breast, rocket & mixed leaves, Leccino olives, Parmesan shavings, sundried tomatoes, red onions, toasted pine nuts & basil pesto dressing
ADD AVOCADO +3

INSALATA CAPRINA (V) (N) (GF)
Baked goat's cheese on mixed leaves, beetroot, roasted red peppers, walnuts & pomegranate seeds with house dressing & a drizzle of balsamic glaze

MAIN COURSES

POLLO OR VEAL MILANESE 18/29
Chicken breast or a traditional veal cutlet panéed with breadcrumbs & oregano, served with rocket & aged Parmigiano salad

POLLO CREMA E FUNGHI 18
Sautéed chicken, wild mushrooms & porcini in a rich aged Parmigiano cream & white wine sauce, served with tenderstem broccoli

SALMONE ALLO ZAFFERANO 20
Oven-roasted salmon fillet with a saffron, lemon & white wine sauce with pink peppercorns, served with sautéed spinach

LOMBATA DI MANZO (GF) 11/100g
Chargrilled Irish sirloin finished with a rich Gorgonzola cream sauce, served with herb-roasted potatoes

MERLUZZO ALLA LIVORNESE (SF) 20
Pan-roasted cod fillet in a slow-cooked San Marzano tomato sauce with Leccino olives, capers, garlic & basil, served with herb-roasted potatoes



SIDES 5.5 EACH

ROASTED POTATOES (V) (GF) (SF)
MIXED SALAD (V) (GF)
GREEN BEANS (V) (V) (GF)
TENDERSTEM BROCCOLI (V) (V) (GF)
CHIPS (V) (V) (GF) (SF)
ADD PARMIGIANO & TRUFFLE OIL +2

SAUTÉED SPINACH WITH AGED PARMIGIANO (V) (GF) 7
INSALATA DI RUCOLA E PARMIGIANO (V) (GF) 7

(V) VEGETARIAN (V) VEGAN (GF) GLUTEN FRIENDLY (N) CONTAINS NUTS (SF) SHARED FRYER

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.**