



Rossella delivers authentic Italian cuisine, blending fresh ingredients with family traditions from their Benevento vineyard since 1960

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 rosé & soda water

Negroni

12



Traditional Italian negroni balanced with Malfy gin, sweet vermouth & Campari

SMALL PLATES

Focaccia della Casa VG 4

Rosemary focaccia bread, Rossella's own extra virgin olive oil & balsamic vinegar

Duo di Olive VG GF 4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro VG 6.5

Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread

Insalata di Rucola e Parmigiano V GF 6.5

Crispy rocket & cherry tomatoes topped with Parmesan shavings & a drizzle of balsamic glaze

Stracciatella Affumicata N V 9

Burrata's creamy smoky heart topped with basil pesto served with homemade rosemary focaccia

Prosciutto di Parma DOP 8

24-month aged Prosciutto di Parma DOP with extra virgin olive oil & fennel taralli

STARTERS

Garlic Bread - Italians do it best V 7

Freshly baked garlic pizza bread topped with rich garlic butter
Add mozzarella, Napoli sauce, or caramelised onions for £1

Burrata di Pomodoro e Peperoni V GF 8

Creamy burrata served with roasted cherry tomatoes & peppers
Add Parma ham, Italy's most popular prosciutto for £3

Calamari Fritti 11

Crispy fried squid served with creamy aioli for dipping

Arancini Pistacchio e Pancetta N 9

Crispy rice balls filled with pancetta, pistachio & mozzarella served with cheesy sauce & topped with grated Parmesan

Melanzana Parmigiana V 11

Layers of slow-cooked aubergine in a tomato sauce topped with mozzarella & Parmesan

Zucchini Fritti V 7

Ribbons of courgette in a crispy batter served with aioli dip

CLASSIC PASTA & RISOTTO

Most classic pasta dishes can be made gluten-friendly for £2.
Upgrade to a larger portion for £4.

LUNCH DEALS

Enjoy lunch for £11, available Monday to Friday, 12pm- 3pm

Spaghetti Pomodoro VG

A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil

Tagliatelle alla Stracciatella V

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella
Vegan version available

Tagliatelle Ragù di Agnello

Slow-braised lamb ragù topped with smoked stracciatella

Penne all'Arrabbiata VG

Black olives & chilli flakes cooked in a classic Napoli sauce with Genovese basil

Spaghetti alla Bolognese

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

Spaghetti alla Carbonara

Crispy pancetta, Parmesan, black pepper with a rich egg yolk

Lasagna al Ragù

Traditional Ragù with béchamel, fresh mozzarella & Parmesan baked to crispy golden top

Tagliatelle Alfredo

Sautéed chicken & wild mushrooms in a rich Parmesan, cream & white wine sauce

Penne Nduja

Spicy Calabrian nduja with Sicilian black olives in a classic Napoli sauce topped with rocket

Penna alla Vodka V

A creamy tomato & vodka sauce with garlic, chilli flakes, finished with a touch of Parmesan

ALL DAY

Spaghetti alle Cozze e Vongole 18

A mix of clams & mussels sautéed in garlic & white wine with cherry tomatoes, chilli, extra virgin olive oil & a sprinkle of bottarga

Ricotta al Tartufo V 18

Fresh ravioloni stuffed with ricotta & black truffle served in a wild mushroom, Parmesan, cream & white wine sauce

Brasato Manzo al Vino Rosso 17

Fresh tortelloni stuffed with slow-cooked beef shin served in a rosemary & sage butter sauce topped with grated Parmesan

Gambero e Gamberetti 19

Fresh tortelloni filled with crayfish, prawns, ricotta & mascarpone served in a light tomato lobster bisque

Risotto ai Funghi V GF 17

Slow-cooked Arborio rice with wild mushrooms, truffle oil, white wine, Parmesan & mascarpone

PIZZAS

Made in the classic Neapolitan style with a tomato base & fior di latte mozzarella

Vegan mozzarella £3 **VG** **Gluten friendly pizza £3** **GF** **With Dips: Aioli £2 | Nduja £2 | Truffle £2 | Spicy Honey £2**

LUNCH DEALS

Enjoy lunch for £11, available Monday to Friday, 12pm-3pm

Margherita **V**

Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil

Diablo

Spicy pepperoni, prosciutto cotto, chilli flakes & black olives

Napoli

Sicilian anchovies, capers, black olives & Genovese basil

Quattro Stagioni

Pepperoni, artichoke hearts, mushrooms & black olives

Calabrese

Spicy Calabrian Nduja, Parmesan shavings & Genovese basil

Melanzana **V**

Roast aubergine & rocket topped with smoked stracciatella
Vegan option available

Nocciola **N** **V**

Gorgonzola dolce, toasted walnuts, basil pesto & marinated in-house sundried tomatoes

Pepperoni Piccante

Pepperoni & salami Milano drizzled with a sweet & spicy honey

ALL DAY

Rocca 16

Prosciutto di Parma DOP, rocket, Genovese basil & Parmesan shavings

Rustica **VG** 15

Vegan mozzarella, baby spinach, roast peppers & marinated in-house sundried tomatoes

Salsiccia 15

Sicilian pork & fennel sausage with caramelised onions

CREATE YOUR OWN

Start with a classic margherita base & customise your pizza. Up to 3 toppings included in the lunch deal for £11.

Vegetables £2

Roast peppers | Mushrooms | Black olives | Red onion | Rocket | Capers | Aubergine | Sweetcorn | Artichoke hearts | Baby spinach | Chilli flakes | Sundried tomatoes | Caramelised onions | Truffle oil £3

Cheeses £3

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

Meats & Fish £4

Prosciutto cotto | Pepperoni | Nduja | Salami Milano | Chicken | Prosciutto di Parma DOP | Sicilian sausage | Anchovies | Prawns

LARGE SALADS - LUNCH DEAL

Enjoy lunch for £11, available Monday to Friday, 12pm-3pm

Insalata Pollo **N** **GF**

Chargrilled chicken breast, baby spinach, Kalamata olives, Parmesan shavings, sundried tomatoes & a basil pesto dressing

Insalata Fresca **V** **GF**

Creamy burrata, avocado, sundried tomato, Genovese basil, cucumber & rocket with a balsamic dressing

Insalata Caprina **N** **V** **GF**

Baked goats cheese on top of mixed leaves, beetroot, walnuts with a balsamic glaze

Insalata Prosciutto di Parma **GF**

Slices of 24-month aged Prosciutto di Parma DOP with smoky stracciatella, rocket, cherry tomatoes & an apple vinegar dressing

MAINS

Pollo alla Cacciatore **GF** 17

Slow-braised chicken leg with peppers, wild mushrooms, black olives & oregano in a rich Napoli sauce served alongside sautéed potatoes & chantenay carrots

Pollo or Veal Milanese 17 | 19

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

Branzino al limone 18

Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans

Bistecca di Manzo 9oz 25

Chargrilled Sirloin steak 9oz served with sautéed potatoes, tenderstem broccoli topped with a brandy & peppercorn sauce

Braciola di Vitello 12oz 29

Pan-fried veal chop served with sautéed potatoes & tenderstem broccoli topped with a rosemary, sage & brandy sauce

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 for £1.5 5

V Vegetarian **VG** Vegan **GF** Gluten Friendly **N** Contain 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.