

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

Spaghetti Pomodoro VG	11
Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil.	
Tagliatelle alla Nonna V	14
Sautéed aubergine, courgettes & red onion in a classic Napoli sauce, topped with fresh buffalo mozzarella.	
Penne Rossella	14.5
Crispy pancetta & homemade chilli oil in a Napoli sauce with basil.	
Penne Arrabbiata VG	13
Sicilian olives & fresh chilli cooked in a Napoli sauce with basil.	
Spaghetti Bolognese	14.5
Slow cooked ragu sauce made of beef, pork, red wine & tomatoes.	
Spaghetti Carbonara	14.5
Crispy pancetta with parmesan, black pepper & egg yolk.	
Lasagna al Ragu	14.5
Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top.	

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.	
Risotto ai Funghi GF V	17
Slow cooked Arborio rice with wild mushrooms, truffle oil, white wine, parmesan, onion & garlic.	

FRESH PASTA

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.	

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.



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

PIZZA CLASSICA

All with a tomato base & fior di latte mozzarella

Margherita V	12
Fior di latte, basil & oregano.	
Salsiccia	15
Italian pork & fennel sausage, caramelised onions.	
Four Seasons	14
Pepperoni, mushroom, olives & artichokes.	
Benevento	16
Prosciutto di Parma & fresh burrata.	
Napoli	13
Capers, anchovies, black olives & basil.	
Calabrese	14
Spicy Nduja, Parmigiano Reggiano & basil	
Sorrento V	13
Roast peppers, rocket & goat cheese.	
Diablo	14
Chilli flakes, pepperoni, prosciutto cotto & olives.	
Verde V	13
Oven roast aubergines, courgettes, peppers, red onion & basil.	

Rustica VG	15
Tomato base, vegan mozzarella, baby spinach, roast peppers & sundried tomatoes.	
Quattro formaggi V	14
White base pizza, Gorgonzola, taleggio, mozzarella & Parmigiano Reggiano.	

CREATE YOUR OWN

Want to make your own, no problem. Start off with a classic Margherita base and add toppings.

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)

LARGE SALADS

Insalata Pollo GF	15
Chargrilled chicken breast, baby spinach, cherry tomatoes & Sicilian olives with a pesto dressing.	

Insalata Fresca V GF	13
Avocado, buffalo mozzarella, cucumber, sundried tomato, basil & rocket with a balsamic 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	

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