Rossella
FAMILY TRATTORIA • SINCE 1960

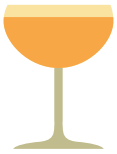
SET MENU

2 COURSES FOR 30 | 3 COURSES FOR 37

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 & STARTERS

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

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

CALAMARI FRITTI
Crispy fried squid served with creamy aioli for dipping

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

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

MELANZANA ALLA PARMIGIANA (V)
Layers of slow-cooked aubergine in a tomato sauce topped with aged Parmagiano

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

ARANCINI AL TARTUFO (V) (N)
Crispy rice balls filled with mushrooms, truffle & walnuts, served with a rich aged Parmigiano

PASTA & RISOTTO

MOST PASTA DISHES CAN BE MADE VEGAN & GLUTEN-FRIENDLY (V) (GF) +2 | UPGRADE TO A LARGER PORTION +4

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

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

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)

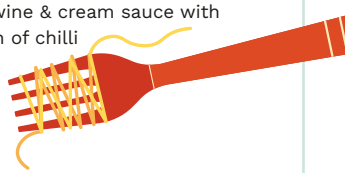
TONNARELLI DI MARE
A mix of cod, salmon, prawns, calamari, mussels & clams in a rich San Marzano tomato sauce, finished with parsley & extra virgin olive oil

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

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

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

TORTELLONI AI GAMBERI
Fresh tortelloni stuffed with crayfish & prawn, finished in a white wine & cream sauce with lemon, dill & a touch of chilli



MAIN COURSES

POLLO OR VEAL MILANESE
Chicken breast or a traditional veal cutlet panéed with breadcrumbs & oregano, served with rocket & aged Parmigiano salad
Veal supplement +£5

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

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

LOMBATA DI MANZO (GF) +5
Chargrilled Irish sirloin finished with a rich Gorgonzola cream sauce, served with herb-roasted potatoes

MERLUZZO ALLA LIVORNESE (SF)
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) (GF)
- TENDERSTEM BROCCOLI (V) (GF)
- CHIPS (V) (GF) (SF)

ADD PARMIGIANO & TRUFFLE OIL +2

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

PIZZAS

48HR SLOW FERMENTED DOUGH ON A TOMATO BASE, FIOR DI LATTE MOZZARELLA

VEGAN MOZZARELLA (V) +3
GLUTEN FRIENDLY PIZZA (GF)

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

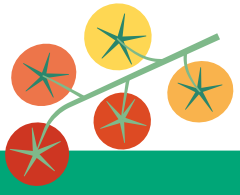
ZUCCA E GORGONZOLA (V) (N)
White base - roasted butternut squash, Gorgonzola Dolce, toasted walnuts & crispy sage

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





CREATE YOUR OWN

START WITH A CLASSIC MARGHERITA BASE & CUSTOMISE YOUR PIZZA

VEGETABLES +2
Roasted peppers | Mushrooms | Black olives
Rocket | Red onion | Capers | Aubergine
Sundried tomatoes | Caramelised onions
Artichoke hearts | Friarielli **+3** | 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 | Chicken
Salami Milano | Prosciutto di Parma DOP
Sicilian sausage | Anchovies

DESSERTS

HOMEMADE TIRAMISU (V)
Rossella's classic homemade tiramisu with coffee-soaked savoiardi, Tia Maria, Amaretto, cocoa & a scoop of vanilla gelato

CLASSIC AFFOGATO (V) (GF)
Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA +3

BABÀ AL RUM
Traditional Neapolitan babà soaked in rum syrup, served with vanilla Chantilly cream & Rossella's signature rum blend

RICOTTA E VISCIOLE
Traditional Roman shortcrust pastry layered with creamy ricotta & sweet-tart sour cherries

MOUSSE AL CIOCCOLATO
Velvety chocolate mousse cake with a soft cocoa sponge base, finished with a delicate dusting of cocoa





GELATO & SORBETS

CHOOSE 1 OR 2 SCOOPS

GELATO (N) (V) (GF)
Madagascan Vanilla | Italian Coffee
Organic Coconut | Sea Salted & Caramel
Organic Pistachio | Amerena Cherry
Mint Choc Chip | Ferrero Rocher

SORBET (V) (GF)
Dark Chocolate | Lime & Mint
Alphonso Mango | Organic Strawberry

TOPPINGS +1.5
Crushed Oreo | Amerena Cherries
Rainbow Sprinkles | Honeycomb

(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.**