

# Rossella

FAMILY TRATTORIA - SINCE 1960

Rossella is proud to introduce our deli, stocked with exclusive Italian products selected by our expert team. Sourced from small artisan producers all over Italy, our vast selection offers everything you need, from cooking for the family to shopping for the perfect gift. Take home a little slice of Italy today.

## SMALL PLATES

<b>Bread Basket</b> <span>VG</span>	4
Rosemary focaccia bread, extra virgin olive oil & balsamic.	
<b>Olives</b> <span>VG</span> <span>GF</span>	4
Marinated mixed black & green olives with herbs.	
<b>Bruschetta di Pomodoro</b> <span>VG</span>	6.5
Chopped fresh tomatoes, basil, extra virgin olive oil & balsamic glaze, served on homemade bread.	
<b>Arancini Pistacchio &amp; Pancetta</b>	8
Fried rice ball filled with pistachio, pancetta & mozzarella served with creamy sauce for dipping.	
<b>Rocket &amp; Parmesan Salad</b> <span>V</span> <span>GF</span>	6.5
Parmigiano Reggiano with crispy rocket & cherry tomatoes drizzled with a balsamic glaze.	
<b>Zucchini Fritti</b> <span>V</span>	7
Bite sized pieces of courgette in a crispy batter & aioli dip.	

## STARTERS

<b>Garlic Bread - <i>The Italians do it best</i></b> <span>V</span>	7
Freshly baked pizza base brushed with garlic butter. <b>Add mozzarella, napoli sauce or caramelised onions + £1</b>	
<b>Burrata</b> <span>V</span> <span>GF</span>	10
Creamy burrata served alongside seasonal vine tomatoes & basil. <b>Add Parma Ham, Italy's most popular prosciutto + £3</b>	
<b>Calamari Fritti</b>	11
Fried squid in a crispy batter served with aioli for dipping.	
<b>Polpette al Pomodoro</b>	11
Traditional Neapolitan beef meatballs served in a classic tomato sauce topped with parmesan, basil & chilli.	
<b>Aubergine Parmigiana</b> <span>V</span>	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

<b>Spaghetti Pomodoro</b> <span>VG</span>	10
Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil.	
<b>Tagliatelle alla Nonna</b> <span>V</span>	14
Sautéed aubergine, courgettes & red onion in a classic Napoli sauce, topped with fresh buffalo mozzarella.	
<b>Penne Rossella</b>	13
Crispy pancetta & homemade chilli oil in a Napoli sauce with basil.	
<b>Penne Arrabbiata</b> <span>VG</span>	13
Sicilian olives & fresh chilli cooked in a Napoli sauce with basil.	
<b>Spaghetti Bolognese</b>	13
Slow cooked ragu sauce made of beef, pork, red wine & tomatoes.	
<b>Spaghetti Carbonara</b>	13
Crispy pancetta with parmesan, black pepper & egg yolk.	
<b>Lasagna al Ragu</b>	13
Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top.	
<b>Tagliatelle al Salmone</b>	15
Fresh smoked salmon & cherry tomatoes cooked in a white wine, cream & tomato sauce.	
<b>Spaghetti allo Scoglio</b>	17
A mix of mussels, water shrimp, calamari & king prawns, sautéed with a garlic & white wine sauce in a tomato seafood bisque.	
<b>Risotto ai Funghi</b> <span>GF</span> <span>V</span>	17
Slow cooked Arborio rice with wild mushrooms, truffle oil, white wine, parmesan, onion & garlic.	

## FRESH PASTA

<b>Ricotta &amp; Black Truffle</b> <span>V</span>	18
Fresh ravioloni filled with ricotta & fresh black truffle in a mushroom, parmesan, cream & white wine sauce.	
<b>Butternut Squash &amp; Ricotta</b> <span>V</span>	17
Fresh tortelloni filled with butternut squash & ricotta in a sage & butter sauce topped with grated parmigiano reggiano.	
<b>Crayfish &amp; Prawn</b>	19
Fresh tortelloni filled with crayfish, prawns, ricotta & mascarpone in a light lobster bisque with a touch of tomato.	
<b>Beetroot Gnocchi</b> <span>V</span>	16
Fresh beetroot gnocchi in a light creamy sauce with sautéed spinach & taleggio, topped with roasted walnuts.	

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V Vegetarian VG Vegan GF Gluten Friendly

JOIN  
THE  
FAMILY!



Be the first to hear about special events and new dishes, as well as access to news, recipes, competitions and surprise gifts!

## 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

<b>Margherita</b> <b>V</b>	<b>11</b>
Fior di latte, basil & oregano.	
<b>Salsiccia</b>	<b>13</b>
Italian pork & fennel sausage, caramelised onions.	
<b>Four Seasons</b>	<b>13</b>
Pepperoni, mushroom, olives & artichokes.	
<b>Benevento</b>	<b>16</b>
Prosciutto di Parma & fresh burrata.	
<b>Napoli</b>	<b>12</b>
Capers, anchovies, black olives & basil.	
<b>Calabrese</b>	<b>14</b>
Spicy Nduja, Parmigiano Reggiano & basil	
<b>Sorrento</b> <b>V</b>	<b>12</b>
Roast peppers, rocket & goat cheese.	
<b>Diablo</b>	<b>12</b>
Chilli flakes, pepperoni, prosciutto cotto & olives.	
<b>Verde</b> <b>V</b>	<b>12</b>
Oven roast aubergines, courgettes, peppers, red onion & basil.	
<b>Rustica</b> <b>VG</b>	<b>15</b>
Tomato base, vegan mozzarella, baby spinach, roast peppers & sundried tomatoes.	

## LARGE SALADS

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

## MAINS

<b>Pollo Crema e Funghi</b> <b>GF</b>	<b>17</b>
Chicken breast in a cream, mushroom & white wine sauce served alongside sautéed potatoes & seasonal vegetables.	
<b>Pollo or Veal Milanese</b>	<b>17   19</b>
Chicken or veal escalope panéed in breadcrumbs & oregano served with spaghetti in a light tomato sauce.	
<b>Ribeye, 8oz</b> <b>GF</b>	<b>24</b>
Prized for marbling and rich flavor. A delicate flavour balanced with a firmer texture. Served alongside sautéed potatoes.	

## SAUCES

All £4.0:

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

**Pizzaiola** **GF**

### PIZZA BIANCA

Simple fior di latte mozzarella without tomato base

<b>Caprina</b> <b>V</b>	<b>12.5</b>
Goats cheese, baby spinach & sundried tomatoes.	
<b>Quattro formaggi</b> <b>V</b>	<b>13</b>
Gorgonzola, taleggio, mozzarella & Parmigiano Reggiano.	
<b>Boscaiola</b>	<b>15</b>
Truffle oil, Italian pork & fennel sausage, mushrooms & basil.	

## 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)

<b>Insalata Fresca</b> <b>V</b> <b>GF</b>	<b>13</b>
Avocado, buffalo mozzarella, cucumber, sundried tomato, basil & rocket with a balsamic dressing.	

<b>Branzino al limone</b>	<b>18</b>
Sea bass fillet with baby prawns in garlic butter, lemon, chilli & white wine sauce, alongside sautéed potatoes & seasonal vegetables.	
<b>Filetto di Nasello</b>	<b>19</b>
Panfried wild hake fillet served alongside sautéed potatoes, green beans with a buttered leek & onion sauce.	
<b>Stinco di Agnello</b>	<b>23</b>
Slow braised shank of lamb in a rosemary & red wine sauce served alongside a creamy mash potato & chantenay carrots.	

## SIDES

All £5.5: **V** **VG** **GF**

**Sautéed Potatoes** | **Grilled Zucchini** | **Mixed Salad**  
**Green Beans** | **Tenderstem Broccoli** & **Chantenay Carrots**

<b>Chips - Add Parmesan or Truffle Oil + £1.5</b>	<b>4.5</b>
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