



Rossella

FAMILY TRATTORIA - SINCE 1960



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.	
Arancini Pistacchio & Pancetta	8
Fried rice ball filled with pistachio, pancetta & mozzarella served with creamy sauce for dipping.	
Rocket & Parmesan Salad V GF	6.5
Parmigiano Reggiano with crispy rocket & cherry tomatoes drizzled with a balsamic glaze.	
Zucchini Fritti V	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.	
Polpette al Pomodoro	11
Traditional Neapolitan beef meatballs served in a classic tomato sauce topped with parmesan, basil & chilli.	
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.

LUNCH DEALS

£9, available Monday to Friday from 12pm to 3pm

Spaghetti Pomodoro VG
Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil.
Tagliatelle alla Nonna V
Sautéed aubergine, courgettes & red onion in a classic Napoli sauce, topped with fresh buffalo mozzarella.
Penne Rossella
Crispy pancetta & homemade chilli oil in a Napoli sauce with basil.
Spaghetti Bolognese
Slow cooked ragu sauce made of beef, pork, red wine & tomatoes.
Spaghetti Carbonara
Crispy pancetta with parmesan, black pepper & egg yolk.
Lasagna al Ragù
Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top.
Tagliatelle Salmone
Fresh smoked salmon & cherry tomatoes cooked in a white wine, cream & tomato sauce.
Tagliatelle Alfredo
Sautéed chicken with mushrooms in a cream & white wine sauce.
Penne Nduja
Spicy Calabrian 'nduja with Sicilian olives in a classic Napoli sauce topped with rocket.
Spaghetti Pesto V
A traditional basil & pecorino pesto with roast cherry tomatoes.
Penne all'Arrabbiata VG
Sicilian olives & chilli flakes cooked in a classic Napoli sauce with basil.

ALL DAY

Spaghetti allo Scoglio	17
A mix of mussels, water shrimp, calamari & king prawns, sautéed with a garlic & white wine sauce in a tomato seafood bisque.	
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.	
Beetroot Gnocchi V	16
Fresh beetroot gnocchi in a light creamy sauce with sautéed spinach & taleggio, topped with roasted walnuts.	
Risotto ai Funghi GF V	17
Slow cooked Arborio rice with wild mushrooms, truffle oil, white wine, parmesan, onion & garlic.	

Follow us:

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0207 267 9797

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.

**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**

LUNCH DEALS

£9, available Monday to Friday from 12pm to 3pm

Margherita **V**

Fior di latte, basil & oregano.

Diablo

Chilli flakes, pepperoni, prosciutto cotto & olives.

Maximo

Chicken, roast peppers & chilli flakes.

Napoli

Capers, anchovies, black olives & basil.

Four Seasons

Pepperoni, mushroom, olives & artichokes.

Calabrese

Spicy Nduja, Parmigiano Reggiano & basil.

Sorrento **V**

Roast peppers, rocket & goat cheese.

Verde **V**

Oven roast aubergines, courgettes, peppers, red onion & basil.

Caprina **V**

White base pizza with goats cheese, baby spinach & sundried tomatoes.

Quattro formaggi **V**

White base pizza with gorgonzola, taleggio, mozzarella & Parmigiano Reggiano.

ALL DAY

Benevento

16

Prosciutto di Parma & fresh burrata.

Rustica **VG**

15

Tomato base, vegan mozzarella, baby spinach, roast peppers & sundried tomatoes.

Salsiccia

13

Italian pork & fennel sausage, caramelised onions.

Boscaiola

15

White base pizza with 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. 3 toppings included in Lunch Deal!

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)

LUNCH DEAL - LARGE SALADS

£9, available Monday to Friday from 12pm to 3pm

Insalata Pollo **GF**

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

Insalata Fresca **V GF**

Avocado, buffalo mozzarella, cucumber, sundried tomato, basil & rocket with a balsamic dressing.

Insalata Goat's Cheese **V GF**

Warm goat's cheese & beetroot salad, walnuts, mixed leaves with a tangy balsamic glaze.

Insalata Tonno **GF**

Tuna, french beans, red onions, black olives & mixed beans salad with mixed leaves & a lemon 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.

Ribeye, 8oz **GF**

24

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**

Branzino al limone

18

Sea bass fillet with baby prawns in garlic butter, lemon, chilli & white wine sauce, alongside sautéed potatoes & seasonal vegetables.

Filetto di Nasello

19

Panfried wild hake fillet served alongside sautéed potatoes, green beans with a buttered leek & onion sauce.

Stinco di Agnello

23

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**

Chips - Add Parmesan or Truffle Oil + £1.5

4.5