



FESTIVE COCKTAILS

MULLED WINE SPRITZER 11

A festive blend of spiced red wine with cinnamon, cloves & citrus, topped with lemonade

WINTER BERRY SPRITZ 9

Mulled fruit juice shaken with citrus & a hint of spice, topped with soda for a sparkling festive refresher

SHARE ON YOUR TABLE

DUO DI OLIVE V GF 4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

ZUCCHINI FRITTI V 9

Ribbons of courgette in a crispy batter served with aioli dip

4 FOCACCIA DELLA CASA V 4

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

9 GARLIC BREAD V 7

Freshly baked garlic pizza bread topped with rich garlic butter

ADD MOZZARELLA OR NAPOLI SAUCE +1

3 COURSES FOR 37

STARTERS

GAMBERONI AL LIMONE

King prawns pan-seared in butter, garlic, white wine & lemon served with homemade focaccia to soak up the sauce

ARANCINI PISTACCHIO PANCETTA N

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

MELANZANA ALLA PARMIGIANO V

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

MASCARPONE ALLA NAPOLETANA V

Filo wrapped mascarpone & mozzarella cheese with rosemary, deep fried until golden served on Napoli sauce & finished with balsamic glaze

BRUSCHETTA DI POMODORO V

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

BURRATA CON ZUCCA V GF

Creamy burrata with roasted cherry tomatoes, butternut squash, toasted pumpkin seeds, pomegranate seeds & crispy sage leaves

Add Parma ham, Italy's most popular prosciutto for +3

MAINS

SPAGHETTI ALLO SCOGLIO

A mix of fresh clams, mussels, prawns & squid in a classic Napoli sauce with garlic, white wine, a touch of chilli & a sprinkle of bottarga

RICOTTA E TARTUFO V

Fresh raviolini stuffed with ricotta & black truffle served in a wild mushroom, aged Parmigiano, cream & white wine sauce

RISOTTO ALLA ZUCCA V GF

Slow-cooked arborio rice with butternut squash, aged Parmesan, fresh rosemary, crispy sage leaves, toasted pumpkin seeds & a splash of white wine

V VEGAN VERSION AVAILABLE

BRANZINO AL LIMONE

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

TAGLIATELLE RAGÙ DI AGNELLO

Slow-braised lamb ragù topped with smoked stracciatella

OSSO BUCO ALLA MILANESE +3

Slow-braised veal shank on the bone with red wine, tomato, wild mushrooms & rich stock, served in its own sauce with saffron risotto & finished with a fresh gremolata

SIDES

INDIVIDUALLY 5.5

SAUTÉED POTATOES V SF

CHARGRILLED COURGETTES V GF

MIXED SALAD V GF

GREEN BEANS V GF

TENDERSTEM BROCCOLI V GF

CHIPS V SF

ADD PARMIGIANO & TRUFFLE OIL +2

BRAISED LEEKS WITH AGED PARMIGIANO V GF 6.5

DESSERTS

HOMEMADE TIRAMISU V

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato

GIANDUJA TORTA N V

Soft cocoa sponge layered with hazelnut praline, a heart of dark chocolate & a light hazelnut mousse

GELATO & SORBET V V GF

Choice of 2 scoops from our selection of real Italian gelatos & sorbets

PANETTONE AL CIOCCOLATO V

Classic Italian panettone baked into a rich bread & butter pudding with layers of dark chocolate, served warm with smooth custard



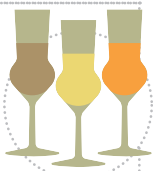
DIGESTIF

Homemade Rossella Family Recipe

LEMONCELLO 4

MELONCELLO 4

HAZELNUT LIQUOR 4



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 cover charge will be added to your bill. Available 24 November to 23 December. Pre order for groups of eight or more. Smaller tables will enjoy our à la carte menu. For reservations please email contact@rossella.co.uk

