Rossella

FAMILY TRATTORIA • SINCE 1960

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 Highgate Sacred gin, lemon juice, Lillet rosé & soda water

Negroni 12

Traditional Italian negroni balanced with Malfy gin, sweet vermouth & Campari

SMALL PLATES

Focaccia della Casa (V) 4

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

Duo di Olive (V) (GF) 4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro (V) 7

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

Insalata di Rucola e Parmigiano (V) (GF) 7

Crispy rocket & cherry tomatoes topped with aged Parmigiano shavings & a drizzle of balsamic glaze

Zucchini Fritti (V) 9

Ribbons of courgette in a crispy batter & topped with aged Parmagiano

Arancini Pistacchio e Pancetta (N) 9

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

STARTERS

Garlic Bread - Italians do it best (V) 7

Freshly baked garlic pizza bread topped with rich garlic butter
Add mozzarella, Napoli sauce, or caramelised onions +1

Burrata con Zucca (V) (GF) 9

Creamy burrata with roasted cherry tomatoes, butternut squash & pomegranate seeds
Add Parma ham, Italy's most popular prosciutto +3

Calamari Fritti 11

Crispy fried squid served with creamy aioli for dipping

Mozzarella Fritta (V) 11

Crispy, gooey mozzarella sticks coated in breadcrumbs, served with a rich & tangy tomato dip

Melanzana alla Parmigiana (V) 11

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

Polpette al Sugo 9

Hand-rolled beef & pork meatballs in a classic Napoli sauce with aged Parmesan

CLASSIC PASTA & RISOTTO

Most classic pasta dishes can be made gluten-friendly +2 (GF)
Upgrade to a larger portion +4

Spaghetti Pomodoro (V) 11

A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil
Add meatballs +5

Tagliatelle Stracciatella (V) 14

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella
Vegan version available

Tagliatelle Ragù di Agnello 15

Slow-braised lamb ragù topped with smoked stracciatella

Penne all'Arrabbiata (V) 13

Black olives & chilli flakes cooked in a classic Napoli sauce with Genovese basil

Spaghetti Bolognese 14.5

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

Spaghetti Carbonara 14.5

Crispy smoked pancetta, Parmesan, black pepper with a rich egg yolk

Lasagna al Ragù 14.5

Traditional Ragù with béchamel, fresh mozzarella & aged Parmigiano baked to crispy golden top

Tagliatelle Alfredo 14

Sautéed chicken & wild mushrooms in a rich aged Parmigiano, cream & white wine sauce

Spaghetti allo Scoglio 18

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

Risotto alla Zucca (V) (GF) 18

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

Risotto ai Frutti di Mare (GF) 19

Creamy Arborio rice, slowly cooked in a classic Napoli sauce, white wine & a hint of chilli, with king prawns, calamari, mussels & clams Finished with fresh parsley & a splash of lemon

FRESH PASTA

Ricotta e Tartufo (V) 18

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

Brasato al Vino Rosso 17

Fresh tortelloni stuffed with slow-cooked beef shin served in a classic Napoli sauce topped with grated aged Parmigiano

Salmone e Ricotta 18

Fresh tortelloni stuffed with smoked salmon & ricotta, served in a rich pink sauce of tomato & cream with roasted courgettes

PIZZAS

Made in the classic Neapolitan style with a tomato base & fior di latte mozzarella

Vegan mozzarella +3 (VG) - Gluten friendly pizza +3 (GF) - With Dips: Aioli 2 | Spicy Honey 2

Margherita (V) 12
Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil

Diablo 14
Spicy pepperoni, prosciutto cotto, chilli flakes & black olives

Napoli 13
Sicilian anchovies, capers, black olives & Genovese basil

Quattro Stagioni 14
Pepperoni, artichoke hearts, chestnut mushrooms & black olives

Calabrese 14
Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

Nonna (N) (V) 15
Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts

Nocciola (N) (V) 14
Gorgonzola dolce, toasted walnuts, basil & marinated in-house sundried tomatoes

Pepperoni Piccante 15
Pepperoni & salami Milano drizzled with a sweet & spicy honey

Friarielli 16
Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli

Cinque Formaggi (V) - Life's too short for one cheese 17
Fior di latte mozzarella, gorgonzola DOP, taleggio DOP & Parmigiano Reggiano on a white base, finished with fresh basil, creamy burrata added after baking & a drizzle of balsamic glaze

Salsiccia 15
Sicilian pork & fennel sausage with caramelised onions

Rustica (V) 15
Vegan mozzarella, aubergine, roasted red peppers & marinated in-house sundried tomatoes

CREATE YOUR OWN

Start with a classic margherita base & customise your pizza.

Vegetables +2

Roasted red peppers | Chestnut mushrooms | Black olives
Rocket | Red onion | Capers | Aubergine | Courgette | Chilli flakes
Sundried tomatoes | Caramelised onions | Artichoke hearts
Friarielli (broccoli rabe) £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 | Salami Milano | Chicken
Prosciutto di Parma DOP | Sicilian sausage | Anchovies | Mortadella

LARGE SALADS

Insalata Pollo (N) (GF) 15
Chargrilled chicken breast, rocket & spinach, Kalamata olives, Parmesan shavings, sundried tomatoes, toasted pine nuts & basil pesto dressing
Add Avocado +3

Insalata Caprina (N) (V) (GF) 13
Baked goat's cheese on mixed leaves, beetroot, roasted red peppers, walnuts & pomegranate seeds with house dressing & a drizzle of balsamic glaze

Insalata Fresca (V) (GF) 14
Creamy burrata, avocado, sundried tomatoes, artichokes hearts, cucumber, mixed leaves & Genovese basil with house dressing & a drizzle of balsamic glaze
Add a grilled chicken breast +5

MAINS

Pollo Crema di Funghi (SF) 17
Pan-seared chicken breast in a creamy porcini & wild mushroom sauce with Marsala wine, served with tenderstem broccoli & sautéed potatoes

Pollo or Veal Milanese 17 | 19
Chicken or veal escalope panéed with breadcrumbs & oregano served with spaghetti in a light Napoli sauce

Branzino al limone 18
Pan-fried sea bass fillet in a sauce of baby prawns, brown butter, lemon & white wine served with sautéed potatoes & green beans

Bistecca di Manzo (GF) (SF) 11/100g
Chargrilled ribeye steak served with sautéed potatoes & chargrilled courgettes finished with a brandy & peppercorn sauce

Salmone alla Puttanesca (SF) 19
Pan-seared salmon fillet infused with lemon & garlic, served with a rich tomato, olive, caper & a touch of chilli sauce, served with grilled courgettes & sautéed potatoes

SIDES

All £5.5 : (V) (V) (GF) (SF)

Sautéed potatoes | Chargrilled courgettes | Mixed salad
Green beans | Tenderstem broccoli
Garlic Butter Roasted Mushrooms (V) (GF)
Chips - *Add Parmigiano & truffle oil +2* (V) (GF) (SF)

(V) Vegetarian (V) Vegan (GF) Gluten Friendly (N) Contain 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.