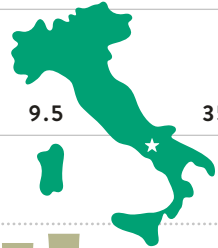








FROM OUR FAMILY & FRIENDS

Wines from our family vineyard and other drinks from family and friends across Italy, all made to original family recipes and chosen to meet our Nonna's standards

	GLASS 175ML	CARAFE 375ML	BOTTLE 750ML
AGLIANICO, VINO DI FAMIGLIA <i>Our House Red Wine</i>	8	16	30
A red wine produced by the Rossella Restaurant on the family vineyard in Ponte, full bodied earthy and rich with aromas of ripe black fruits and smoky notes			
FALANGHINA, VINO DI FAMIGLIA <i>Our House White Wine</i>	8	16	30
A white wine produced by the Rossella Restaurant on the family vineyard in Ponte, dry with aromas of flowers & hints of green apple, pear & honey			
PROSECCO <i>Rossella Collection, Veneto</i>	9.5		35
Delicate yet persistent with a round, very elegant finish. Scents of golden apples & pear, flowing into delicate hints of acacia & wisteria blossoms			
LIMONCELLO, MELONCELLO, NOCCIOLA			4
Tangy lemon, sweet Cantaloupe melon or roasted hazelnut liqueur. The perfect late night refreshment or after-dinner digestif			



SMALL PLATES

FOCACCIA DELLA CASA 	4.5	BRUSCHETTA DI POMODORO 	7
Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar		Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread	
GARLIC BREAD 	7	ZUCCHINI FRITTI 	9
Italians do it best! Freshly baked garlic pizza bread topped with rich garlic butter		Ribbons of courgette in a crispy batter & topped with aged Parmigiano	
ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS	+1	ARANCINI AL TARTUFO	9.5
TRIO DI OLIVE  	4	Crispy rice balls filled with mushrooms, truffle & walnuts, served with a rich aged Parmigiano sauce	
Kalamata, nocellara & black olives marinated in garlic, lemon & oregano			

PIZZAS

VEGAN MOZZARELLA 
GLUTEN FRIENDLY PIZZA  +3

AIOLI OR SPICY HONEY DIP +2

MARGHERITA 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 15

Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts

GORGONZOLA 14

Gorgonzola dolce, roasted pear, toasted walnuts & basil. Choice of white or red base

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

MEDITERRANEA 16

White based - sundried tomatoes, artichoke hearts, roasted red peppers, goat's cheese & a drizzle of truffle oil

BOLOGNA 15

Mortadella with pistacchio, creamy burrata & rocket

RUSTICA 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 peppers | Mushrooms | Black olives
Rocket | Red onion | Capers | Aubergine
Sundried tomatoes | Caramelised onions
Artichoke | Friarielli +3 | Truffle oil +3

MEATS & FISH +4

Prosciutto cotto | Pepperoni | Nduja | Chicken
Salami Milano | Prosciutto di Parma DOP
Sicilian sausage | Anchovies | Mortadella

CHEESES +3

Goats Cheese | Fior di latte mozzarella
Gorgonzola dolce | Parmesan shavings
Smoked stracciatella +4 | Burrata +5



 VEGETARIAN  VEGAN  GLUTEN FRIENDLY  CONTAINS NUTS  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.