

Rossella

FAMILY TRATTORIA • SINCE 1960

Rossella offers an authentic Italian dining experience in an Italian Trattoria, focused on simple dishes made delicious by the fresh ingredients. The family has been combining the products from their family vineyard in Benevento with their love for food since 1960. One is not just another customer at Rossella, but rather part of the family, its great story and its great success.

SET MENU

2 COURSES - £30.00

3 COURSES - £37.00

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 Sacred gin, lemon juice, Lillet rose & soda water

Negroni

12



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

SMALL PLATES & STARTERS

Focaccia della Casa V

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

Duo di Olive V GF

Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro V

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

Insalata di Rucola e Parmigiano V GF

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

Calamari Fritti

Crispy fried squid served with creamy aioli for dipping

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

Garlic Bread - Italians do it best V

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

Arancini Pistacchio e Pancetta N

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

Melanzana alla Parmigiana V

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

CLASSIC PASTA & RISOTTO

Most classic pasta dishes can be made gluten-friendly for £2 GF
Upgrade to a larger portion for £4

Tagliatelle Stracciatella V

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

Penne Arrabbiata V

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

Spaghetti Bolognese

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

Spaghetti Carbonara

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

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

Tagliatelle Ragù di Agnello

Slow-braised lamb ragù topped with smoked stracciatella

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

Risotto ai Frutti di Mare GF

Creamy Arborio rice, slowly cooked in a classic Napoli sauce, white wine & a hint of chilli, with king prawns, calamari, mussels & clams.

FRESH PASTA

Ricotta e Tartufo V

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

Salmone Affumicato

Fresh tortelloni stuffed with smoked salmon & ricotta, served in creamy white wine & dill sauce with roasted courgette & tomatoes

PIZZAS

Made the classic Neapolitan way on 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**

Fior di latte mozzarella, basil & a drizzle of extra virgin olive oil

Diablo

Spicy pepperoni, prosciutto cotto, chilli flakes & black olives

Napoli

Sicilian anchovies, capers, black olives & Genovese basil

Quattro Stagioni

Pepperoni, artichoke hearts, chestnut mushrooms & black olives

Calabrese

Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

Nonna **N** **V**

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

Nocciola **N** **V**

Gorgonzola dolce, toasted walnuts, basil & marinated in-house sundried tomatoes

Pepperoni Piccante

Pepperoni & salami Milano drizzled with a sweet & spicy honey

Friarielli

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

Cinque Formaggi **V** - Life's too short for one cheese

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

Sicilian pork & fennel sausage with caramelised onions

Rustica **V**

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

MAINS

Pollo Crema di Funghi **SF**

Pan-seared chicken breast in a creamy porcini & wild mushroom sauce with Marsala wine served with tenderstem broccoli & sautéed potatoes

Pollo or Veal Milanese

Chicken or veal escalope panéed with breadcrumbs & oregano served with spaghetti in a light Napoli sauce

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

Bistecca di Manzo **GF** **SF**

Supplement +5

Chargrilled ribeye steak served with sautéed potatoes & Parmesan braised leeks 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

Braised Leeks with aged Parmigiano **V** **GF**

6.5

Chips - Add Parmigiano & truffle oil +2 **V** **GF** **SF**

5.5

DESSERTS

Homemade Tiramisu **V**

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

Classic Affogato **V**

Vanilla gelato topped with a shot of hot espresso

Add Rossella Hazelnut Liquor for +3

Crème Brûlée **V**

Rich and creamy custard base with a brittle top of melted sugar that cracks when you gently tap it with a spoon

Gianduja Torta **N**

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

Cheesecake Frutti di Bosco

Mascarpone & raspberry Chantilly cream, mixed berry cheesecake on a buttery cheesecake biscuit base

GELATO & SORBETS

Selection of Italian gelatos & sorbets

Choose 1 or 2 scoops from our delicious flavours
Please ask a waiter for current selection

Follow us:

   **RossellaNW5**

Or phone:

0207 267 9797

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.