Rossella
FAMILY TRATTORIA • SINCE 1960

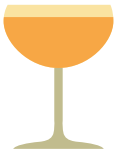
SET MENU

2 COURSES FOR 30 | 3 COURSES FOR 37

DRINKS

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, Highgate-distilled vermouth & Campari

SMALL PLATES & STARTERS

FOCACCIA DELLA CASA (V)
Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar

GARLIC BREAD (V)
Italians do it best! Freshly baked garlic pizza bread topped with rich garlic butter
ADD MOZZARELLA, NAPOLI SAUCE, OR CARAMELISED ONIONS +1

CALAMARI FRITTI
Crispy fried squid served with creamy aioli for dipping

OLIVE E TARALLI (V)
Kalamata & Nocellara olives marinated in garlic, lemon & oregano, served with classic fennel taralli

BRUSCHETTA DI POMODORO (V)
Plum vine tomatoes, basil, olive oil & balsamic glaze on Rossella's homemade bread

MELANZANA ALLA PARMIGIANA (V)
Layers of slow-cooked aubergine in a tomato sauce topped with mozzarella & aged Parmagiano

BURRATA E PESCHE (V) (GF) (SF)
Creamy burrata served with grilled peaches, heritage cherry tomatoes, toasted pumpkin seeds & basil
ADD PARMA HAM, ITALY'S FAVOURITE +3

ARANCINI AL RAGÙ E MOZZARELLA
Crispy rice balls filled with beef ragù & mozzarella, served with a rich aged Parmigiano sauce

PASTA & RISOTTO

MOST PASTA DISHES CAN BE MADE VEGAN & GLUTEN-FRIENDLY (V) (GF) +2 | UPGRADE TO A LARGER PORTION +4

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

TONNARELLI CARBONARA
Crispy smoked pancetta, aged Parmigiano, black pepper & rich egg yolk

RIGATONI STRACCIATELLA (V)
Sautéed aubergine & cherry tomatoes in a classic Napoli sauce topped with smoked stracciatella
VEGAN VERSION AVAILABLE (V)

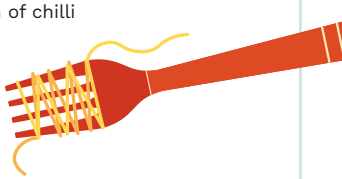
TONNARELLI COZZE E VONGOLE
A mix of clams & mussels sautéed in garlic & white wine with cherry tomatoes, chilli, extra virgin olive oil & a sprinkle of bottarga

PAPPARDELLE RAGÙ DI AGNELLO
Slow-braised lamb ragù topped with smoked stracciatella

RISOTTO AI FUNGHI (V) (GF)
Creamy Arborio rice with wild mushrooms, truffle oil, white wine, aged Parmigiano & mascarpone

RAVIOLINI RICOTTA E TARTUFO (V)
Filled with ricotta & black truffle, served in a wild mushroom, aged Parmigiano, cream & white wine sauce

TORTELLONI AI GAMBERI
Fresh tortelloni stuffed with crayfish & prawn, finished in a white wine & cream sauce with lemon, dill & a touch of chilli



MAIN COURSES

POLLO SALTIMBOCCA (SF)
Chicken breast wrapped in prosciutto & fresh sage, pan-seared & finished with a white wine butter sauce, served with sautéed potatoes & tenderstem broccoli

POLLO OR VEAL MILANESE
Chicken or veal escalope panéed with breadcrumbs & oregano served with pici in a light Napoli sauce

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

BISTECCA TAGLIATA (GF) +5
Chargrilled & sliced sirloin steak drizzled with a rich balsamic glaze, served alongside rocket, sweet cherry tomatoes & aged Parmigiano shavings

SALMONE AL FORNO (SF)
Oven-roasted salmon fillet with lemon & garlic, topped with a vibrant tomato & red onion salsa, served with roasted asparagus & sautéed potatoes

SIDES 5.5 EACH

- SAUTÉED POTATOES (V) (GF) (SF)
- MIXED SALAD (V) (GF)
- GREEN BEANS (V) (GF)
- TENDERSTEM BROCCOLI (V) (GF)
- CHIPS (V) (GF) (SF)
  - ADD PARMIGIANO & TRUFFLE OIL +2
- ROASTED ASPARAGUS WITH AGED PARMIGIANO (V) (GF) 7
- INSALATA DI RUCOLA E PARMIGIANO (V) (GF) 7

PIZZAS

48HR SLOW FERMENTED DOUGH ON A TOMATO BASE, FIOR DI LATTE MOZZARELLA

VEGAN MOZZARELLA (V) GLUTEN FRIENDLY PIZZA (GF) +3

AIOLI OR SPICY HONEY DIP +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 (V) (N)

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

NOCCIOLA (V) (N)

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

PEPPERONI PICCANTE

Pepperoni & salami Milano drizzled with a sweet & spicy honey

FRIARIELLI

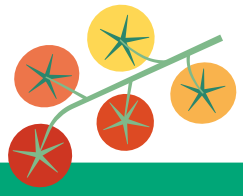
Sicilian pork & fennel sausage, sautéed friarielli (broccoli rabe) & a touch of red chilli

MEDITERRANEA

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

SALSICCIA

Sicilian pork & fennel sausage with caramelised onions



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 hearts | Friarielli **+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 | Chicken
Salami Milano | Prosciutto di Parma DOP
Sicilian sausage | Anchovies | Mortadella

DESSERTS

HOMEMADE TIRAMISU (V)

Rossella's classic homemade tiramisu with coffee-soaked savoiardi, Tia Maria, Amaretto, cocoa & a scoop of vanilla gelato

CLASSIC AFFOGATO (V) (GF)

Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA +3

CHEESECAKE FRUTTI DI BOSCO

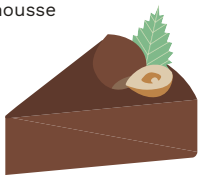
Mascarpone & raspberry Chantilly cream, mixed berry cheesecake on a butterry cheesecake biscuit base

CRÈME BRÛLÉE (V)

Rich & 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



GELATO & SORBETS

CHOOSE 1 OR 2 SCOOPS

GELATO (N) (V) (GF)

Madagascan Vanilla | Italian Coffee
Organic Coconut | Sea Salted & Caramel
Organic Pistachio | Amerena Cherry
Mint Choc Chip | Ferrero Rocher

SORBET (V) (GF)

Dark Chocolate | Lime & Mint
Alphonso Mango | Organic Strawberry

TOPPINGS +1.5

Crushed Oreo | Amerena Cherries
Rainbow Sprinkles | Honeycomb

(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.