

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

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

GARLIC BREAD

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

Leccino & Nocellara olives marinated in garlic, lemon & oregano, served with classic fennel taralli

BRUSCHETTA DI POMODORO

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

MELANZANE ALLA PARMIGIANA

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

BURRATA AL PESTO

Creamy burrata, sun-dried tomatoes, basil pesto, toasted pine nuts & Genovese basil
ADD PARMA HAM, ITALY'S FAVOURITE +3

ARANCINI AL TARTUFO

Crispy rice balls filled with mushrooms, truffle & walnuts, served with a rich aged Parmigiano

PASTA & RISOTTO

MOST PASTA DISHES CAN BE MADE VEGAN & GLUTEN-FRIENDLY +2

UPGRADE TO A LARGER PORTION +6

RIGATONI BOLOGNESE

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

PAPPARDELLE RAGÙ DI AGNELLO

8 hours slow-braised lamb & red wine ragù topped with smoked stracciatella & homemade chilli oil

RAVIOLI DI ZUCCA

Filled with butternut squash & ricotta, served in a brown butter & sage sauce, finished with crumbled gorgonzola & toasted walnuts

TONNARELLI CARBONARA

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

RISOTTO AI PORCINI

Creamy Arborio risotto with sautéed wild mushrooms & porcini, finished with aged Parmigiano, toasted hazelnuts & grated dried porcini

TORTELLONI AI GAMBERI

Stuffed with king prawns & ricotta, finished in a white wine & cream sauce with cherry tomatoes, lemon & a touch of chilli

RIGATONI ALLA NORMA

Sautéed aubergine & cherry tomatoes in a classic Napoli sauce with Genovese basil topped with grated salata ricotta
VEGAN VERSION AVAILABLE

TONNARELLI DI MARE

A mix of cod, salmon, prawns, calamari, mussels & clams in a rich San Marzano tomato sauce, finished with parsley & extra virgin olive oil

MAIN COURSES

POLLO CREMA E FUNGHI

Sautéed chicken, wild mushrooms & porcini in a rich aged Parmigiano cream & white wine sauce, served with tenderstem broccoli

POLLO OR VEAL MILANESE

Chicken breast or a traditional veal cutlet panéed with breadcrumbs & oregano, served with rocket & aged Parmigiano salad

SALMONE ALLO ZAFFERANO

Oven-roasted salmon fillet with a saffron, lemon & white wine sauce with pink peppercorns, served with sautéed spinach

LOMBATA DI MANZO +5

Chargrilled Irish sirloin finished with a rich Gorgonzola cream sauce, served with herb-roasted potatoes

MERLUZZO ALLA LIVORNESE

Pan-roasted cod fillet in a slow-cooked San Marzano tomato sauce with Leccino olives, capers, garlic & basil, served with herb-roasted potatoes



SIDES

5.5 EACH

SAUTÉED POTATOES

MIXED SALAD

GREEN BEANS

TENDERSTEM BROCCOLI

CHIPS

ADD PARMIGIANO & TRUFFLE OIL +2

SAUTÉED SPINACH WITH AGED PARMIGIANO 7

INSALATA DI RUCOLA E PARMIGIANO 7



PIZZAS

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

VEGAN MOZZARELLA GLUTEN FRIENDLY PIZZA

+3

AIOLI OR SPICY HONEY DIP +2

MARGHERITA

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, Leccino olives & Genovese basil

QUATTRO STAGIONI

Spicy pepperoni, prosciutto cotto, chilli flakes & Leccino olives

CALABRESE

Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil

NONNA

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

ZUCCA DI GORGONZOLA

White base - roasted butternut squash, Gorgonzola Dolce, toasted walnuts & crispy sage

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

TARTUFO

White base - creamy ricotta, chestnut mushrooms, Parmigiano Reggiano, fresh thyme & a drizzle of truffle oil

PARMA

Prosciutto di Parma DOP, creamy burrata, rocket, Parmigiano Reggiano & extra virgin olive oil

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

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

DESSERTS

HOMEMADE TIRAMISU

Rossella's classic homemade tiramisu with coffee-soaked savoiardi, Tia Maria, Amaretto & cocoa

CLASSIC AFFOGATO

Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA

+3

BABÀ AL RUM

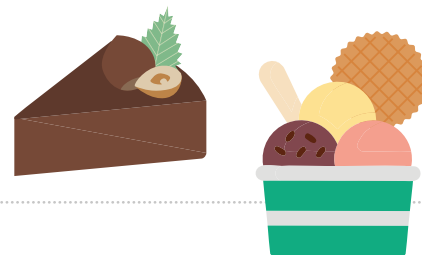
Traditional Neapolitan babà soaked in rum syrup, served with vanilla Chantilly cream & Rossella's signature rum blend

MOUSSE AL CIOCCOLATO

Velvety chocolate mousse cake with a soft cocoa sponge base, finished with a delicate dusting of cocoa

RICOTTA E VISCIOLE

Traditional Roman shortcrust pastry layered with creamy ricotta & sweet-tart sour cherries



GELATO & SORBETS

CHOOSE 1 OR 2 SCOOPS

GELATO

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

SORBET

Dark Chocolate | Lime & Mint
Alphonso Mango | Organic Strawberry

TOPPINGS

+1.5

Crushed Oreo | Amerena Cherries
Rainbow Sprinkles | Honeycomb

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.

