





Rossella delivers authentic Italian cuisine, blending fresh ingredients with family traditions from their Benevento vineyard since 1960

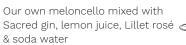
Limoncello Fizz

12

Our family recipe limoncello from Naples, with a dash of vodka, hint of saffron & ginger beer



Meloncello Sour



4

Negroni

Traditional Italian negroni balanced with Malfy gin, sweet vermouth &

SMALL PLATES

Focaccia della Casa 🧐

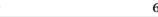
Rosemary focaccia bread, Rossella's extra virgin olive oil & balsamic vinegar

Duo di Olive 🚾 😅



Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro 🧐



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

Insalata di Rucola e Parmigiano 🔻 📴



6.5

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

Stracciatella Affumicata N



9

Burrata's creamy smoky heart topped with basil pesto served with homemade rosemary focaccia

Arancini Pistacchio e Pancetta N



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

STARTERS

Garlic Bread - Italians do it best 🔻



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

Burrata e Pesche 💟 😅



8

Creamy burrata served with grilled peaches, heritage cherry tomatoes, toasted pumpkin seeds & fresh basil Add Parma ham, Italy's most popular prosciutto for £3

Calamari Fritti

11

11

11

Crispy fried squid served with creamy aioli for dipping

Antipasto Misto 📴

A traditional selection of Prosciutto di Parma, Milano salami & mortadella, aged Parmigiano & a rustic bowl of sott'olio

Melanzana Parmigiana 🔻

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

Zucchini Fritti 🔻

Ribbons of courgette in a crispy batter served with aioli dip

CLASSIC PASTA & RISOTTO

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

Spaghetti Pomodoro 🚾



A classic Napoli sauce with sautéed onions, garlic, plum tomatoes & Genovese basil

Tagliatelle Stracciatella 🔻



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

Vegan version available

Tagliatelle Ragù di Agnello

15

14

Slow-braised lamb ragù topped with smoked stracciatella

Penne all'Arrabbiata 🧐



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 parmersan crisp

Spaghetti Carbonara

14.5

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

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 Cozze e Vongole

18

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

Risotto ai Funghi 💟 💷



17

Slow-cooked Arborio rice with wild mushrooms, truffle oil, white wine, aged Parmigiano & mascarpone

Risotto ai Frutti di Mare @



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 🔻

18

Fresh ravioloni 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

Granchio e Mascarpone

21

Fresh raviolini filled with British crab & creamy mascarpone, served in a butter & lemon sauce with samphire

PIZZAS

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

Vegan mozzarella £3 🧐 Gluten friendly pizza £3 🌚 Shared oven 🗊 With Dips: Aioli £2 | Nduja £2 | Truffle £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 olive	S
Calabrese	14
Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese ba	asil
Nonna N V	15
Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts	
Nocciola 🐧 🗸	14
Gorgonzola dolce, toasted walnuts, basil & marinated in-house sundried tomatoes	
Pepperoni Piccante	15
Pepperoni & salami Milano drizzled with a sweet & spicy honey	

Caprina V	14
White base - goat's cheese, roasted red peppers & red onion	
Friarielli	16
White based pizza - Sicilian pork & fennel sausage paired with	

sautéed friarielli (broccoli rabe) & red chilli 15 Rustica 🚾

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 | Artichoke hearts | Chilli flakes Sundried tomatoes | Caramelised onions | 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

Chargrilled chicken breast, baby spinach, Kalamata olives, Parmesan shavings, sundried tomatoes & a basil pesto dressing

Sicilian pork & fennel sausage with caramelised onions

Insalata Caprina N V GF

glaze

15

Baked goats cheese on top of mixed

17



13

Insalata Fresca V GF



14

Creamy burrata, avocado, sundried tomato, Genovese basil, cucumber & rocket with a leaves, beetroot, walnuts with a balsamic balsamic dressing

MAINS

Salsiccia

Pollo Saltimbocca

15

Chicken breast wrapped in prosciutto & fresh sage, pan-seared & finished with a white wine butter sauce. Served with tenderstem broccoli & sautéed potatoes

17 | 19 Pollo or Veal Milanese

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 Tagliata @

glaze, served alongside rocket, sweet cherry tomatoes & aged

Salmone al Forno s

19

Oven-roasted salmon fillet infused with lemon & garlic, topped with a vibrant tomato & red onion salsa. Served with tender asparagus & sautéed potatoes

SIDES

 $All \ £5.5 : \mathbf{V} \ \mathbf{VG} \ \mathbf{GF} \ \mathbf{SF}$

Sautéed potatoes | Chantenay carrots | Mixed salad

Green beans | Tenderstem broccoli

Roasted Asparagus with aged Parmigiano 🔻 📴

Chips - Add Parmigiano & truffle oil for £2 V @ SF

Chargrilled & sliced ribeye steak drizzled with a rich balsamic Parmigiano shavings















