



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

12



Our own meloncello mixed with Sacred gin, lemon juice, Lillet rosé & soda water

Negroni

12



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

SMALL PLATES

Focaccia della Casa VG

4

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

Duo di Olive VG GF

4

Kalamata & nocellara olives marinated in garlic, lemon & oregano

Bruschetta di Pomodoro VG

6.5

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

Insalata di Rucola e Parmigiano V GF

6.5

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

Stracciatella Affumicata N V

9

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

Arancini Pistacchio e Pancetta N

9

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

STARTERS

Garlic Bread - Italians do it best V

7

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

Burrata e Pesche V GF

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

Crispy fried squid served with creamy aioli for dipping

Antipasto Misto GF

11

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

Melanzana Parmigiana V

11

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

Zucchini Fritti V

8

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 GF
Upgrade to a larger portion for £4

Spaghetti Pomodoro VG

11

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

Tagliatelle Stracciatella V

14

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

Tagliatelle Ragù di Agnello

15

Slow-braised lamb ragù topped with smoked stracciatella

Penne all'Arrabbiata VG

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 parmesan crisp

Spaghetti Carbonara

14.5

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

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 V GF

17

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

Risotto ai Frutti di Mare GF

19

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 V

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 **VG** **Gluten friendly pizza £3** **GF** **Shared oven** **SF** **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 olives	
Calabrese	14
Spicy Calabrian Nduja, aged Parmigiano shavings & Genovese basil	
Nonna N V	15
Roasted aubergine & rocket topped with smoked stracciatella & toasted pine nuts	
Nocciola N V	14
Gorgonzola dolce, toasted walnuts, basil & marinated in-house sundried tomatoes	
Pepperoni Piccante	15
Pepperoni & salami Milano drizzled with a sweet & spicy honey	
Salsiccia	15
Sicilian pork & fennel sausage with caramelised onions	

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	
Rustica VG	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 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	15	Insalata Caprina N V GF	13	Insalata Fresca V GF	14
Chargrilled chicken breast, baby spinach, Kalamata olives, Parmesan shavings, sundried tomatoes & a basil pesto dressing		Baked goats cheese on top of mixed leaves, beetroot, walnuts with a balsamic glaze		Creamy burrata, avocado, sundried tomato, Genovese basil, cucumber & rocket with a balsamic dressing	

MAINS

Pollo Saltimbocca	17
Chicken breast wrapped in prosciutto & fresh sage, pan-seared & finished with a white wine butter sauce. Served with tenderstem broccoli & sautéed potatoes	
Pollo or Veal Milanese	17 19
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 GF	11/100g
Chargrilled & sliced ribeye steak drizzled with a rich balsamic glaze, served alongside rocket, sweet cherry tomatoes & aged Parmigiano shavings	

Salmone al Forno SF	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 : **V** **VG** **GF** **SF**

Sautéed potatoes | Chantenay carrots | Mixed salad

Green beans | Tenderstem broccoli

Roasted Asparagus with aged Parmigiano **V** **GF** 7

Chips - Add Parmigiano & truffle oil for £2 **V** **GF** **SF** 5

V Vegetarian **VG** 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.