



SMALL PLATES

Bread Basket VG	2.5
Rosemary focaccia bread, extra virgin olive oil & balsamic	
Olives VG GF	3
Marinated mixed black & green olives with herbs	
Bruschetta di Pomodoro VG	5
Chopped fresh tomatoes, basil, extra virgin olive oil & balsamic glaze, served on homemade bread	
Garlic Bread - <i>The Italians do it best</i> V	6
Freshly baked pizza base brushed with garlic butter Add mozzarella, napoli sauce or caramelised onions + £1	
Rustic Tomato Salad VG	4.5
Marinated mixed tomatoes & red onion with basil & balsamic	
Rocket & Parmesan Salad V	5
Parmigiano Reggiano with crispy rocket & cherry tomatoes drizzled with a balsamic glaze	

MEATS & CHEESES

Sliced to order from our deli counter. Prices are per 100g

Salami Milano	2.4
Salami Napoli	2.4
Bresaola	4.5
Pistachio Mortadella	2.2
Prosciutto San Daniele	4.7
Coppa	3.5
Pancetta	3.0

MAINS

Pollo Crema e Funghi GF	13
Chicken breast in a cream, mushroom & white wine sauce served alongside sautéed potatoes & seasonal vegetables	
Pollo or Veal Milanese	14 16
Chicken or veal escalope panéed in breadcrumbs & oregano served with spaghetti in a light tomato sauce	
Salsiccia con Polenta	16
Italian fennel sausages served in a traditional tomato sauce alongside polenta & grilled courgettes	
Costolette di Agnello GF	18
Grilled lamb chops served with sautéed potatoes & rosemary red wine sauce.	
Merluzzo con Pancetta GF	16
Baked cod fillet with pancetta, sauteed potatoes & roasted mediterranean vegetables	
Branzino al limone	15
Sea bass fillet with baby prawns in garlic butter, lemon, chilli & white wine sauce alongside sautéed potatoes & seasonal vegetables	

STARTERS

Polenta e Caprino V	7.5
Pan-fried polenta topped with grilled peppers & goat cheese, oven-roasted & served with a light lemon dressing	
Burrata V	8
Creamy burrata served alongside seasonal vine tomatoes & basil - add San Daniele, Italy's most exclusive prosciutto (£3)	
Calamari Fritti	9
Fried squid in a crispy batter served with aioli for dipping	
Polpette al Pomodoro	7.5
Neapolitan beef & pork meatballs served in a classic tomato sauce with basil & chilli	
Aubergine Parmigiana V	7.5
Layers of slow cooked aubergine in a tomato sauce topped with mozzarella & Parmigiano Reggiano	
Parmigiano Reggiano 24 month	3.5
Gorgonzola Dolce or Piccante	3.2
Taleggio or Fontal	3.2
Mild Goats Cheese	2.8
Pecorino Peperoncino	3.4
Pecorino Tartufo	4.2
Caciocavallo	3.3

STEAKS

All our steaks are served alongside sautéed potatoes

Ribeye - Prized for marbling and rich flavor	17
T-bone - Sirloin & fillet in an impressive double steak	23

All sauces £2

- **Brandy & peppercorn**
- **Cream & mushroom** GF
- **Pizzaiola** GF

SIDES

All £3 : V VG GF

Sautéed Potatoes Grilled Zucchini Broccoli & Carrots	
Chips - Add Parmesan or Truffle + £1.5	3

Follow us:

RossellaNW5

Or phone:

0207 267 9797

V Vegetarian VG Vegan GF Gluten Free

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.

PIZZAS

Made the classic Neapolitan way on a tomato & mozzarella base

Vegan mozzarella £1 **VG** **Gluten-free pizza £2.5** **GF**

With Dips: Pesto / Aiolio / Spicy Tomato £1.5 • Truffle £2 • All 4 Dips £5

PIZZA CLASSICA

All with a tomato & mozzarella base.

Margherita V	8
Fresh basil & oregano.	
Salsiccia	12
Italian pork & fennel sausage, caramelised onions & basil.	
Four Seasons	11
Pepperoni, mushroom, olives & artichokes.	
Rocca	12
Rocket, prosciutto San Daniele & Parmigiano Reggiano.	
Napoli	9.5
Capers, anchovies, black olives & basil.	
Feast	11
Pepperoni, salami, ventricina, mushrooms & red onion.	
Valentina V	11.5
Mushrooms, rocket, sundried tomatoes, mascarpone & basil.	
Rustica V	10
Baby spinach, sundried tomatoes & roast peppers.	
Diablo	10.5
Chilli, pepperoni, prosciutto cotto & olives.	
Verde V	11
Oven roast aubergines, courgettes, peppers & basil.	

PASTA

All pasta dishes can be made gluten free for £1.5 extra

Penne all'Arrabbiata VG	8.5
Sicilian olives & fresh chilli cooked in a Napoli sauce with basil.	
Spaghetti Bolognese	9.5
Slow cooked ragu sauce made of beef, pork, red wine & tomatoes.	
Penne Rossella	9.5
Crispy pancetta & fresh chilli cooked in a Napoli sauce with basil.	
Tagliatelle Funghi & Tartufo V	15
Porcini mushroom & fresh black Truffle in a creamy white wine sauce.	
Spaghetti Carbonara	9.5
Crispy pancetta with cream, parmesan, black pepper & egg.	
Spaghetti alle Vongole	14
Fresh clams sautéed with garlic, white wine, chilli, parsley & extra virgin olive oil.	
Spaghetti Napoli VG	8
Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil.	
Tagliatelle alla Nonna V	11.5
Sautéed aubergine, courgettes & red onion in a classic Napoli sauce, topped with fresh buffalo mozzarella.	

PIZZA BIANCA

Simple mozzarella base without tomato.

Caprina V	10.5
Goats cheese, baby spinach & sundried tomatoes.	
Quattro formaggi V	11.5
Gorgonzola, taleggio, mozzarella & Parmigiano Reggiano.	
Tartufo & Porcini V	14
Fresh truffle, porcini mushrooms & basil.	

CREATE YOUR OWN

Want to make your own, no problem. Start off with a classic Margherita base and add toppings for £1.5

Vegetables

Peppers | Mushrooms | Olives | Red onion | Rocket
Capers | Sweetcorn | Artichokes | Baby spinach
Sundried tomatoes | Aubergines | Courgettes | Chilli
Caramelised onions | Truffle (£3) | Porcini mushrooms (£3)

Cheeses

Taleggio | Parmigiano Reggiano | Mozzarella | Mascarpone
Goats Cheese | Gorgonzola | Buffalo Mozzarella (£3) | Burrata (£4)

Meats & Fish

Prosciutto Cotto | Pepperoni | Ventricina | Salami Milano
Chicken | Prosciutto San Daniele (£3) | Salsiccia (£3)
Anchovies | Tuna | Prawns (£3)

Tagliatelle al Salmone

 12.5

Fresh smoked salmon & cherry tomatoes cooked in a white wine, cream & tomato sauce.

Spaghetti Scoglio

 14.5

A mix of fresh mussels, clams, king prawn & fresh calamari, sautéed with a garlic & white wine sauce in a seafood bisque & tomato.

Lasagna al Ragu

 10.5

Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top.

RISOTTO

Risotto ai Porcini

V **GF** 12.5

Slow cooked Arborio rice with porcini mushrooms, white wine, parmesan, onion & garlic.

Risotto Frutti Di Mare

GF 14.5

Slow cooked Arborio rice with a mix of fresh mussels, clams, king prawn & fresh calamari, sautéed with a garlic & white wine sauce in a seafood bisque.

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