

Rossella is proud to introduce our deli, stocked with exclusive Italian products selected by our expert team. Sourced from small artisan producers all over Italy, our vast selection offers everything you need, from cooking for the family to shopping for the perfect gift. Take home a little slice of Italy today.

SMALL PLATES

Bread Basket VG	3
Rosemary focaccia bread, extra virgin olive oil & balsamic	
Olives VG GF	4
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	
Rustic Tomato Salad VG	5
Marinated mixed tomatoes & red onion with basil & balsamic	
Rocket & Parmesan Salad V	5.5
Parmigiano Reggiano with crispy rocket & cherry tomatoes drizzled with a balsamic glaze	
Zucchini Fritti V	5.5
Bite sized pieces of courgette in a crispy batter & aioli dip	

MEATS & CHEESES

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

Salami Milano	2.9
Salami Napoli	2.9
Bresaola	4.8
Pistachio Mortadella	3.2
Prosciutto di Parma	4.7
Coppa	4.0
Ventricina	3.5

STARTERS

Garlic Bread - The Italians do it best V	6
Freshly baked pizza base brushed with garlic butter Add mozzarella, napoli sauce or caramelised onions + £1	
Polenta e Caprino V	8
Pan-fried polenta topped with grilled peppers & goat cheese, oven-roasted & served with a light lemon dressing	
Burrata V	9
Creamy burrata served alongside seasonal vine tomatoes & basil - add Parma Ham, Italy's most popular prosciutto (£3)	
Calamari Fritti	9
Fried squid in a crispy batter served with aioli for dipping	
Polpette al Pomodoro	8.5
Neapolitan beef & pork meatballs served in a classic tomato sauce with basil & chilli	
Aubergine Parmigiana V	8.5
Layers of slow cooked aubergine in a tomato sauce topped with mozzarella & Parmigiano Reggiano	
Parmigiano Reggiano 24 month	4.7
Gorgonzola Dolce or Piccante	4.2
Taleggio or Fontal	3.8
Mild Goats Cheese	3.5
Pecorino Peperoncino	3.9
Pecorino Tartufo	5.2
Caciocavallo	4.2

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	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	

STEAKS

All our steaks are served alongside sautéed potatoes

Ribeye - Prized for marbling and rich flavor	24
Sirloin - A delicate flavour balanced with a firmer texture	19

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

PIZZAS





Made the classic Neapolitan way on a tomato & mozzarella base

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

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

PIZZA CLASSICA

All with a tomato & mozzarella base.

Margherita 	9
Fresh basil & oregano.	
Salsiccia	13
Italian pork & fennel sausage, caramelised onions & basil.	
Four Seasons	12
Pepperoni, mushroom, olives & artichokes.	
Rocca	13
Rocket, prosciutto di Parma & Parmigiano Reggiano.	
Napoli	10.5
Capers, anchovies, black olives & basil.	
Feast	13
Pepperoni, salami, ventricina, mushrooms & red onion.	
Valentina 	12.5
Mushrooms, rocket, sundried tomatoes, mascarpone & basil.	
Rustica 	11
Baby spinach, sundried tomatoes & roast peppers.	
Diablo	11.5
Chilli, pepperoni, prosciutto cotto & olives.	
Verde 	12
Oven roast aubergines, courgettes, peppers & basil.	




PASTA

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

Penne all'Arrabbiata 	9.5
Sicilian olives & fresh chilli cooked in a Napoli sauce with basil.	
Spaghetti Bolognese	11
Slow cooked ragu sauce made of beef, pork, red wine & tomatoes.	
Penne Rossella	11
Crispy pancetta & fresh chilli cooked in a Napoli sauce with basil.	
Tagliatelle Funghi & Tartufo 	15
Porcini mushroom & fresh black Truffle in a creamy white wine sauce.	
Spaghetti Carbonara	11
Crispy pancetta with cream, parmesan, black pepper & egg.	
Spaghetti alle Vongole	15
Fresh clams sautéed with garlic, white wine, chilli, parsley & extra virgin olive oil.	
Spaghetti Napoli 	9
Classic Napoli sauce made with sautéed onions, garlic, plum tomatoes & basil.	
Tagliatelle alla Nonna 	12.5
Sautéed aubergine, courgettes & red onion in a classic Napoli sauce, topped with fresh buffalo mozzarella.	

PIZZA BIANCA

Simple mozzarella base without tomato.

Caprina 	11.5
Goats cheese, baby spinach & sundried tomatoes.	
Quattro formaggi 	12.5
Gorgonzola, taleggio, mozzarella & Parmigiano Reggiano.	
Tartufo & Porcini 	15
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 | Bresaola | Prosciutto di Parma (£3) | Salsiccia (£3)
Anchovies | Tuna | Prawns (£3)

Tagliatelle al Salmone	14
Fresh smoked salmon & cherry tomatoes cooked in a white wine, cream & tomato sauce.	
Spaghetti Scoglio	15
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	11.5
Traditional ragu sauce with béchamel, fresh mozzarella & parmesan, oven baked for a crispy top.	

RISOTTO

Risotto ai Porcini  	13.5
Slow cooked Arborio rice with porcini mushrooms, white wine, parmesan, onion & garlic.	
Risotto Frutti Di Mare 	15.5
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.	

Follow us:

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Or phone:

0207 267 9797

 Vegetarian  Vegan  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.