

Rossella

FAMILY TRATTORIA - SINCE 1960

FESTIVE MENU

2 COURSES £28

3 COURSES £35

STARTERS

Fritto Misto

King prawns, calamari, cod & zucchini with aioli for dipping.

Polpette al Pomodoro

Traditional Neapolitan beef meatballs served in a classic tomato sauce topped with parmesan, basil & chilli.

Burrata with Parma Ham

Creamy burrata served alongside seasonal vine tomatoes & Parma ham, Italy's most famous prosciutto!

Arancini Pistacchio & Pancetta

Fried rice balls filled with pistachio, pancetta & mozzarella served with creamy sauce for dipping.

Bruschetta di Pomodoro VG

Chopped fresh tomatoes, basil, extra virgin olive oil & balsamic glaze, served on homemade bread.

MAIN COURSES

Porchetta

A traditional dish in Italy, rolled porkbelly stuffed with fennel, rosemary, sage & orange zest. Slow roast for extra crispy skin & served with sautéed potatoes, green beans & red wine sauce.

Ravioloni Ricotta & Truffle V

Fresh ravioloni filled with ricotta & fresh black truffle in a mushroom, parmesan, cream & white wine sauce.

Branzino al Limone

Sea bass fillet with baby prawns in garlic butter, lemon & white wine sauce, alongside sautéed potatoes & vegetables.

Crayfish & Prawn

Fresh tortelloni filled with crayfish, prawns, ricotta & mascarpone in a light seafood bisque with a touch of tomato.

Risotto ai Funghi GF V

Slow cooked Arborio rice with wild mushrooms, truffle oil, white wine, parmesan, onion & garlic. walnuts.
Vegan upon request

DESSERTS

Homemade Tiramisu V

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato.

Chocolate Brownie VG

Vegan dark chocolate brownie with a scoop of chocolate sorbet.

Gelato & Sorbet GF

Choice of 2 scoops from our selection of real Italian gelatos & sorbets.

Available on a minimum of 6 people. For reservations please email contact@rossella.co.uk

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.