

Christmas

with

ROSSOPOMODORO

Pizza e Pasta Napoletana

Celebrate the most magic and special
festive season with us!

If you're looking for a traditional Neapolitan Christmas celebration,
Rossopomodoro has the perfect offer for you.

Extensive wine and cocktail lists available for your party.

2 Courses & glass of Prosecco

£35 / Person

Starters *(choose from)*

Bruschetta ai pomodori heritage

Chargrilled homemade bread, fresh heritage tomatoes, garlic, fresh basil, oregano and PDO extra virgin olive oil.

Parmigiana

Layered fried aubergine bake with smoked provola mozzarella, Parmesan cheese and Italian plum tomato sauce.

Mains *(choose from)*

Spaghetti Pomodorini e Basilico

Spaghetti tossed with sweet and tangy cherry tomatoes, creating a fresh and vibrant dish that highlights the unique flavors of these renowned Italian tomatoes.

Make it with GF Fusilli Pasta

Ziti al Ragù Napoletano

Traditional and loved Neapolitan Sunday family staple. Ziti pasta with a typical Neapolitan beef ragù slow cooked for ten hours and PDO Parmesan cheese and fresh basil.

Make it with GF Fusilli Pasta

Margherita GF available

Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.

Make it Vegan

Diavola GF available

Italian plum tomato sauce, fior di latte mozzarella, Neapolitan salami, spicy ventricina salami, fresh chilli peppers and basil.

Add Mushrooms - 2.95

Capricciosa GF available

Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives from Gaeta and fresh basil.

Make it Vegan

Puttanesca 2.0 GF available

Italian plum tomato sauce, yellow datterini tomatoes, fior di latte mozzarella, premium Cetara anchovies, garlic, black olives, capers and fresh basil.

Pasta

Gnocchi alla Sorrentina

Potato gnocchi served with a rich cherry tomato sauce, melted smoked provola and Parmesan cheese, all baked together in a small dish for a comforting and indulgent treat.

Spaghetti alla Carbonara

Classic spaghetti pasta served in a creamy sauce of egg yolk, crispy guanciale (pork cheek), Pecorino Romano cheese and black pepper. A timeless dish that highlights simple, high-quality ingredients for an authentic Italian experience.

Pizza

Verduretta GF available

Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, mushrooms, PDO Parmesan cheese and fresh basil.

Make it Vegan

5 Formaggi GF available

Creamy base with a selection of cheeses: smoked provola mozzarella, PDO Gorgonzola, Provolone, Pecorino, Parmesan, toasted hazelnuts.

Add Spicy Salamis - 3.95

Calzone Ricotta e Salame

Smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.





3 Courses

Glass of Prosecco & coffee

£45 / Person

Starters *(choose from)*


Bruschetta ai pomodori heritage 
Chargrilled homemade bread, fresh heritage tomatoes, garlic, fresh basil, oregano and PDO extra virgin olive oil.


Parmigiana 
Layered fried aubergine bake with smoked provola mozzarella, Parmesan cheese and Italian plum tomato sauce.

Mains *(choose from)*

Spaghetti Pomodorini e Basilico 
Spaghetti tossed with sweet and tangy cherry tomatoes, creating a fresh and vibrant dish that highlights the unique flavors of these renowned Italian tomatoes.
Make it with GF Fusilli Pasta

Ziti al Ragù' Napoletano
Traditional and loved Neapolitan Sunday family staple. Ziti pasta with a typical Neapolitan beef ragù' slow cooked for ten hours and PDO Parmesan cheese and fresh basil.
Make it with GF Fusilli Pasta


Margherita  GF available
Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.
Make it Vegan

Diavola  GF available
Italian plum tomato sauce, fior di latte mozzarella, Neapolitan salami, spicy ventricina salami, fresh chilli peppers and basil.
Add Mushrooms - 2.95

Capricciosa GF available
Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives from Gaeta and fresh basil.
Make it Vegan


Puttanesca 2.0 GF available
Italian plum tomato sauce, yellow datterini tomatoes, fior di latte mozzarella, premium Cetara anchovies, garlic, black olives, capers and fresh basil.


Pasta

Gnocchi alla Sorrentina 
Potato gnocchi served with a rich cherry tomato sauce, melted smoked provola and Parmesan cheese, all baked together in a small dish for a comforting and indulgent treat.

Spaghetti alla Carbonara
Classic spaghetti pasta served in a creamy sauce of egg yolk, crispy guanciale (pork cheek), Pecorino Romano cheese and black pepper. A timeless dish that highlights simple, high-quality ingredients for an authentic Italian experience.

Pizza

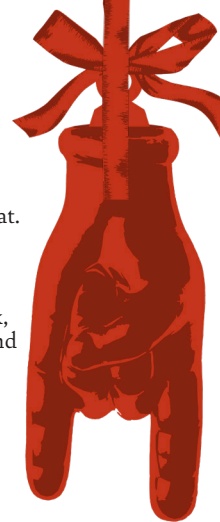
Verduretta  GF available
Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, mushrooms, PDO Parmesan cheese and fresh basil.
Make it Vegan

5 Formaggi  GF available
Creamy base with a selection of cheeses: smoked provola mozzarella, PDO Gorgonzola, Provolone, Pecorino, Parmesan, toasted hazelnuts.
Add Spicy Salamis - 3.95

Calzone Ricotta e Salame
Smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.

Desserts *(choose from)*

Calda Calda with Nutella Classic Tiramisu'
Home made traditional Panettone with custard cream



Please note: A pre-order is appreciated since it guarantees better event organisation and quicker service.

Ask the staff for more info on Vegan and gluten-free options.

Please inform restaurant management of any allergies and intolerances in your group.

We have a wide selection of locations and rooms and are currently taking bookings for lunch or dinner in the restaurants and have exclusive hire options for all our restaurants.

	Nearest station	Contacts	Capacity	Facilities
Camden	Camden Town	+44(0)2074249900 camden@rossopomodoro.co.uk	 90  200	   
Chelsea	South Kensington Fulham Broadway	+44(0)2073527677 chelsea@rossopomodoro.co.uk	 100  150 Private Room available	  
Covent Garden	Leicester Square	+44(0)2072409095 covent@rossopomodoro.co.uk	 130  210 Private Room available	  

*Contact us for more info
and
to book your amazing event!*

**Looking for something extra special?
Host a fun and educational
Private Pizza Masterclass plus dinner!
£60 per person only**

The perfect team, family, friends bonding event!
For more info check
rossopomodoro.co.uk/pizzamasterclass or
contact masterclass@rossopomodoro.co.uk



 Seating capacity  Standing capacity

 Cocktail bar

 Projector screen

 Outdoor space