

STARTERS

Olive Miste  £ 4.95
Bowl of green and black olives from Gaeta, marinated with garlic and chilli.

Tarallini  £ 2.95
Bowl of traditional Italian taralli bread.

Focaccia all'Aglio  £ 8.45
Freshly baked pizza bread with garlic and basil oil.
Add Fior di Latte Mozzarella - 2.95

Calamari e Zeppoline £ 13.95
Fresh fried salt and pepper squids and seaweed fritters, served with lemon mayonnaise and fresh lemon.


BRUSCHETTA

Bruschetta ai Pomodori Heritage  £ 8.95
Chargrilled homemade bread, fresh heritage tomatoes, garlic, fresh basil, oregano, and PDO extra virgin olive oil.
Add Parma Ham - 3.95

Bruschetta Burrata, Acciughe e Limone £ 9.95
Chargrilled homemade bread, shredded burrata, anchovies and lemon zest.

STARTER TO SHARE

Rosso Tower £ 18.95
Triple platter with a selection of bruschettas, tiella fritters, Italian cheeses and cured meats.

Rosso Veg - Tower  £ 18.95
Triple platter with heritage tomato bruschettas, fried montanare pizza dough, cheeses and grilled vegetables.




Parmigiana  £ 10.95
Layered fried aubergine bake with smoked provola mozzarella, Parmesan cheese and Italian plum tomato sauce.
Add Home-made Bread - 3.95

La Tiella - Fritto Misto Napoletano £ 10.95
Traditional mixed fritters: tomato and beef rice balls, potato and salami croquettes, pasta and courgette fritters, montanara fried pizza dough with tomatoe sauce.

Bruschetta 'nduja e Verdure grigliate £9.95
Chargrilled homemade bread, spicy nduja and mixed grilled vegetable.



 **KIDS MENU**
12 Years old max

Choose one main:

PIZZA BABY MARGHERITA ADD HAM	PENNE PASTA WITH TOMATOES SAUCE	CHICKEN MILANESA
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+ Carrots, fruit and Juice or water

£ 7.95

Add French fries or scoop of ice-cream for £2

NEAPOLITAN PIZZA

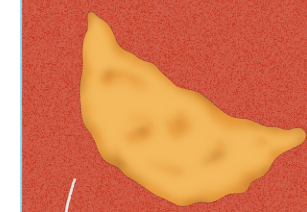
Dough Matured for 24 Hours



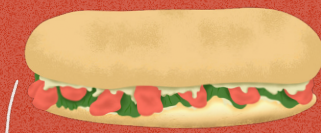
TRADITIONAL
Our dough is meticulously prepared, and slow-risen for over 24 hours, cooked to perfection for a balanced texture. Our expert pizzaiolos make it fresh daily. Authentic Neapolitan craftsmanship at its best.



CALZONE
Using our signature dough, we create Italian pockets folded into a half-moon shape, generously filled, and baked to a golden, crunchy perfection, bursting with flavours.



FRIED PIZZA
A unique twist on tradition. Our special dough is folded, filled, and deep-fried to perfection. A Neapolitan street food classic.





PANUOZZO
A Pizza Sandwich enveloping an array of mouthwatering fillings, impeccably baked dough, crisp on the outside, soft within. A Napoli treasure crafted with our signature dough.



RUOTA DI CARRO
Neapolitan 'Cartwheel Pizza' is a unique style known for its thin, crispy crust.



LE CLASSICHE

Margherita  GF + 2.95  £ 12.95
Invented in 1889 to honour Queen Margherita of Savoy and celebrate the Italian unification featuring the colours of the Italian flag. Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil, and fresh basil.
Make it Vegan

Pomodorosa  £ 14.95
Fior di latte mozzarella, fresh selection of tomatoes: cherry, yellow datterini, Sanmarzano, heritage, fresh basil and PDO extra virgin olive oil.


Diavola  GF + 2.95 £ 15.95
Italian plum tomato sauce, fior di latte mozzarella, spicy ventricina salami, 'nduja, and fresh basil.
Add Mushrooms - 2.95

Capricciosa GF + 2.95 £ 15.95
Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, Gaeta black olives, and fresh basil.
Make it Vegan

Napoletana GF + 2.95 £14.95
Italian plum tomato sauce, fior di latte mozzarella, premium Cetara anchovies, garlic, oregano, and fresh basil.
Add Gaeta Black olives - 2.95

Marinara  £ 9.95
Italian plum tomato sauce, garlic, oregano and fresh basil. (No cheese).

Verace PDO  GF + 2.95 £ 14.95
Italian plum tomato sauce, buffalo mozzarella, San Marzano tomato fillets, PDO extra virgin olive oil, and fresh basil.
Add Parma Ham - 3.95

Verduretta  GF + 2.95 £15.95
Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, PDO Parmesan cheese, and fresh basil.
Make it Vegan

Ventura GF + 2.95 £15.95
Fior di latte mozzarella, Parma ham, rocket, PDO Parmesan cheese shavings, PDO extra virgin olive oil, and fresh basil.
Add Cherry Tomatoes - 3.95

Sei Formaggi  GF + 2.95 £15.95
Smoked provola mozzarella, PDO Gorgonzola, Provolone cheese, Pecorino, Parmesan, primosale and cream.
Add Spicy Salami - 3.95

Salsiccia e Fiarrielli GF + 2.95 £16.95
A very traditional pairing of pork sausage and Neapolitan friarielli, chilli and garlic, smoked provola mozzarella and fresh basil.




Pizza Napoletana TSG*
*Traditional Speciality guaranteed denomination

LE RUOTA DI CARRO CRISPIER AND LIGHTER

Margherita Carro  £ 14.95
A crispier and lighter pizza. Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.

Diavola Carro  £ 17.95
A crispier and lighter pizza with italian plum tomato sauce, fior di latte mozzarella, spicy ventricina salami, nduja and fresh basil.
Add Mushrooms - 2.95


LE SIGNATURE

Reginella  £ 16.95
Buffalo ricotta stuffed crust, cherry tomato sauce, whole burrata, Pecorino cheese shavings and fresh basil.

Asparagotta £ 17.95
Fior di latte mozzarella, ham, asparagus, egg yolk, Pecorino cheese shavings.

I CALZONI FOLDED AND FILLED PIZZA

Calzone Ricotta e Salame £ 15.95
Calzone with smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce, and fresh basil.
Add Mushrooms - 2.95

Fritta Pomodoro e Mozzarella  £ 13.95
Deep-fried calzone filled with fior di latte mozzarella and buffalo ricotta, topped with tomato sauce, smoked provola cheese, and Parmesan cheese.



Panuozzo Ischitano £16.95
Traditional pizza panini from Ischia island, with mozzarella fior di latte, fresh San marzano tomatoes, Parma ham and fresh lettuce.

- DIPPING CRUST -

TRY OUR NEW PIZZA CRUST DIPPING SAUCES
£2.45

Baked garlic sauce - Basil pesto sauce - Spicysauce - Arrabbiata tomato sauce

Add Toppings to any Pizza

2.95 : Aubergines - Mushrooms - Gaeta Black Olives - Courgettes - Artichokes - Rocket - Parmesan Shavings - Onions - Peppers

3.95 : Buffalo Mozzarella - Fior di Latte Mozzarella - Burrata Cheese - Smoked Provolone Mozzarella - Vegan Cheese - Gorgonzola Cheese - Buffalo Ricotta - Spicy Ventricina Salami - Parma Ham - Cooked Ham - Cherry Tomatoes - Neapolitan Salami - Pork Sausage - Friarielli - Cetara Anchovies - 'Nduja.

We want as many people as possible to enjoy our pizza and so we are pleased to offer several of them using gluten free ingredients. Our gluten free dishes are not suitable for coeliacs; despite our best efforts we are not a gluten free restaurant and cross contamination might occur. For more info check: rossopomodoro.co.uk/dietaryinformation

GF available upon request +£2.95 Vegetarian  Vegan  PDO Protected Designation of Origin


Almost all our Pizzas can be made with Vegan cheese. Ask the staff for more info.



NEAPOLITAN PASTA

ALL OUR PASTAS ARE MADE USING THE BEST ITALIAN GRAINS

Spaghetti Scanalati Pomodorini e Basilico  £ 12.95
Spaghetti scanalati with fresh cherry tomato sauce, PDO extra virgin olive oil, and fresh basil.
Make it Arrabbiata - 1.50
Add Burrata - 3.95
Make it with GF Fusilli Pasta


Gnocchi alla Sorrentina  £14.95
Fresh Cherry tomato sauce, smoked provola cheese and Parmesan cheese shavings.

Ziti al Ragù Napoletano £ 17.95
A traditional and beloved Neapolitan Sunday family staple. Ziti pasta with a typical Neapolitan beef ragù, slow-cooked for ten hours, Provolone cheese, and fresh basil.
Make it with GF Fusilli Pasta

Linguine alla Partenope £19.95
Fresh spicy seafood sauce with fresh clams, mussels, prawns, cherry tomatoes and white wine.



SIGNATURE PASTA

Spaghetti Cacio e Pepe alla Nerano  £ 16.95
Spaghetti pasta with creamy Pecorino cheese and black pepper sauce, fried courgettes and fresh mint.

Mezze Maniche alla Carbonara £ 16.95
Mezze maniche with egg yolk, guanciale (pork cheek), Pecorino Romano cheese, and black pepper.



Linguine alla Puttanesca ai due Pomodori £ 17.95
Linguine with anchovies, yellow and red datterini tomatoes, capers, black olives, and crumbled taralli.

SALADS

Chicken Cesarona Salad £ 16.95
Cos lettuce, chicken breast, homemade caesar dressing, anchovies, sun dried tomatoes and crumbled taralli.

Vegan Salad  £ 12.95
Mixed salad, fregola giant cuscus, mixed grilled vegetables, chickpeas, balsamic and extra virgin olive oil dressing.

Prawns Salad £ 16.95
Mixed salad, prawns, french beans, carrots, fennel, lemon mayonnaise and crumbled taralli.


Add Avocado - £2.95, Add Buffalo Mozzarella or Burrata - £3.95, Add Chicken - £4.95


SIDES

Home-made Bread  £ 3.95
Basket of homemade bread.

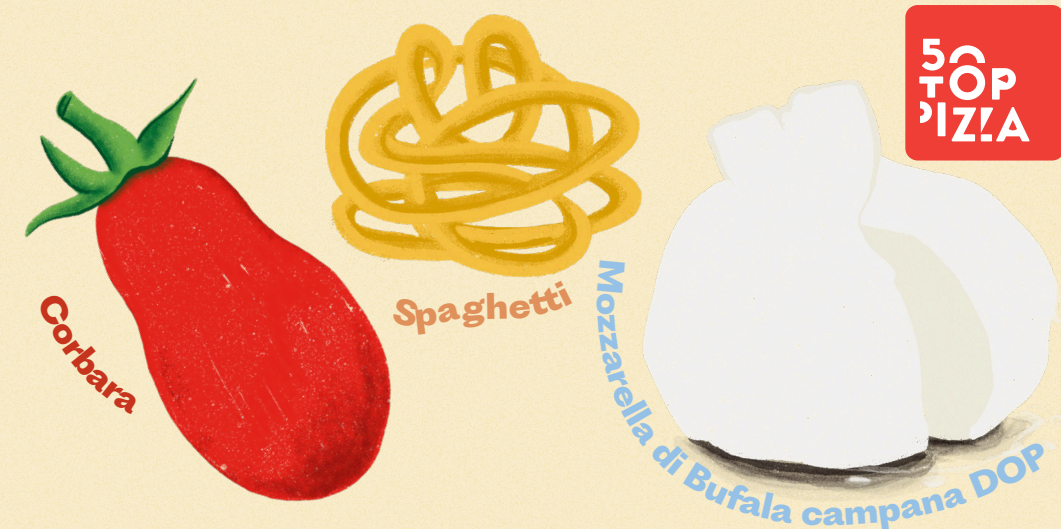
Rocket Salad  £ 5.95
Rocket salad with cherry tomatoes, PDO Parmesan cheese shavings and PDO extra virgin olive oil.

French Fries  £ 5.95
French fries.

Friarielli  £ 6.95

Mixed Salad  £ 5.95
Mixed green salad with PDO extra virgin olive oil and fresh lemon.

A must try Neapolitan staple! Slightly bitter variety of wild broccoli tops, served pan fried with fresh chilli and garlic.



50 TOP PIZZA

We use a blend of soft grains carefully selected to obtain a unique Neapolitan pizza dough. The flour is prepared following the exclusive recipe 'Rossopomodoro by Mulino Caputo', because quality is always our top priority.

We carefully research and select the finest varieties of tomatoes from small and large trusted producers, so you can enjoy the taste and aromas found in our recipes all year round. Try them in our dishes and savour their qualities and distinct characteristics.

The **Mozzarella di Bufala Campana PDO**, Rossopomodoro selection, is produced with 100% buffalo milk from Campania, delivered weekly from the finest dairies in our region.

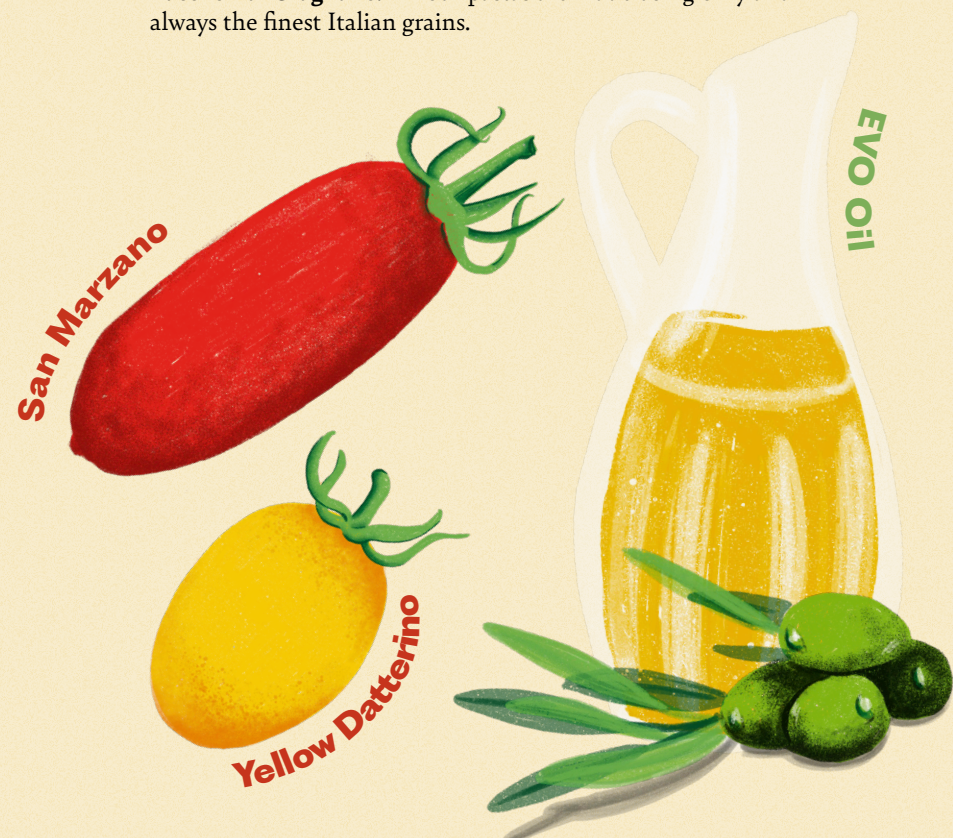
The **Mozzarella Fior di Latte**, Rossopomodoro selection, is produced with 100% Italian cow's milk and natural rennet, following the Campania tradition. It's an essential product for our classic pizzas.

These two delicacies from our land underscore our reverence for Mozzarella.

Mozzarella to us is a very serious matter!

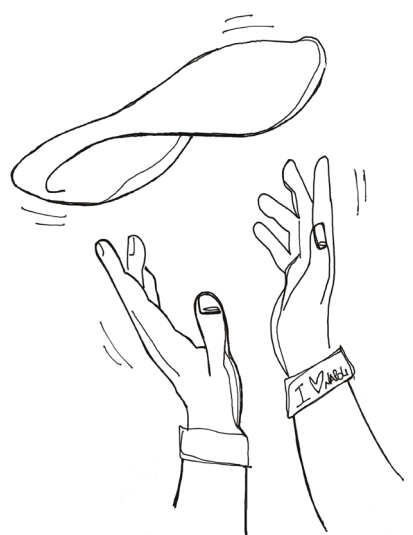
For our dishes and pizzas, we use **Extra Virgin Olive Oil**, Penisola Sorrentina PDO, of the highest quality, produced from the finest olives, "Minucciola" variety, cold extracted, typical of the Sorrento Peninsula. Additionally, we use EVO Oil Colline Salernitane PDO, derived from some native varieties of olives, such as Rotondella, Nostrale, Frantoio, and Carpellese.

Who said that Naples is just pizza? **Pasta**, first courses are a great pride of Neapolitan cuisine. At Rossopomodoro, you can find classic potato gnocchi and the most typical formats, such as such as **Spaghetti and Ravioli**, along with the excellence of real **Paccheri di Gragnano**. All our pastas are made using only and always the finest Italian grains.



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JOIN OUR PIZZA MASTERCLASS + THREE COURSE DINNER

50 TOP PIZZA

Rossopomodoro is among the 50 Top World Artisan Pizza Chains

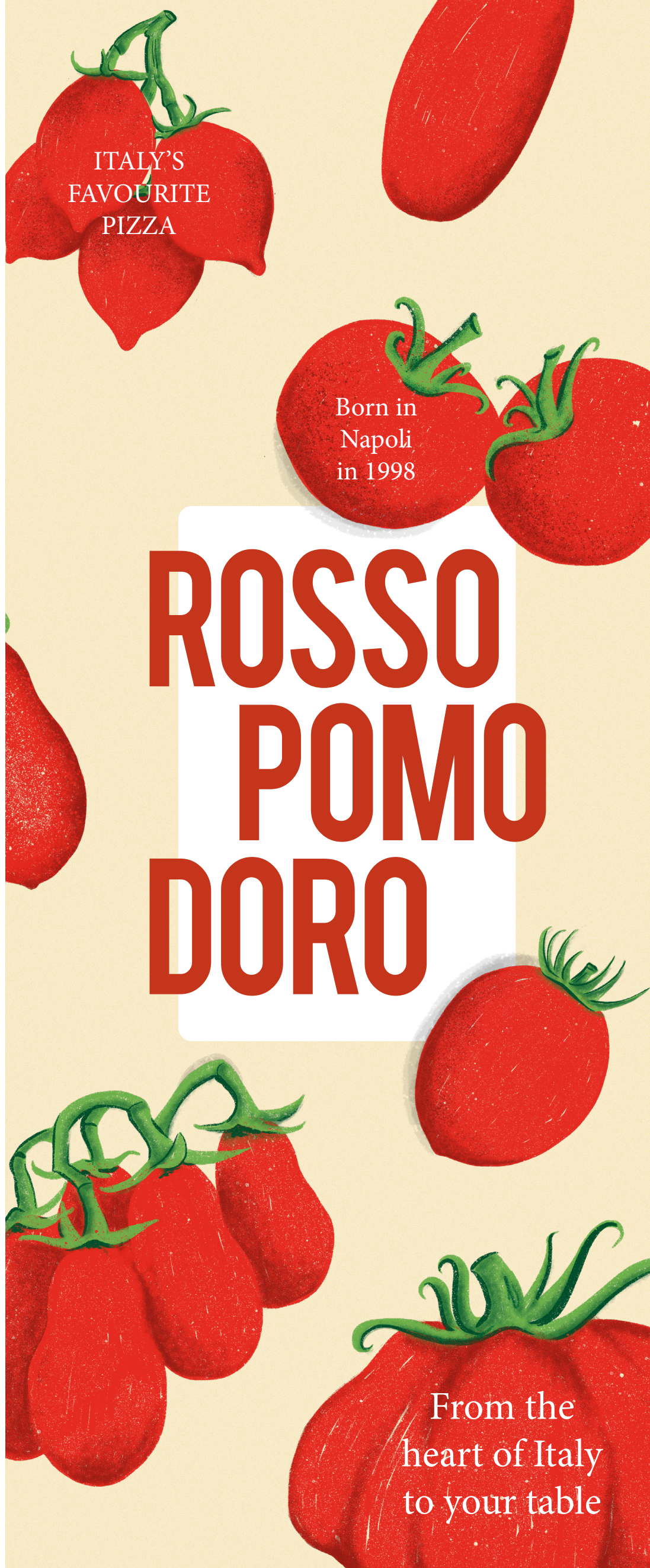
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An optional 12.5% service charge will be added to your bill.

Follow us on Rossopomodorouk www.rossopomodoro.co.uk

BUON APPETITO!

Before making them disappear, post and tag our dishes. @rossopomodorouk



ITALY'S FAVOURITE PIZZA

Born in Napoli in 1998

ROSSO POMO DORO

From the heart of Italy to your table



LIKE A DAY OUT IN NAPLES



Welcome to Rossopomodoro, since 1998, the ambassador of pizza and Neapolitan cuisine to the world!

Our passion for great food is deeply rooted in the heart of Naples, a city renowned for its vibrant culture and rich gastronomic heritage.

Rossopomodoro embodies the Neapolitan tradition, its authentic flavours, its colours, the cheerfulness of Naples, and its warm welcome.

With us, you can experience authentic flavours and excellent raw materials every day. We predominantly choose small selected producers who employ healthy and balanced methods in harmony with nature and our diet.

At Rossopomodoro, we believe in more than just a meal. We believe in creating moments of pure bliss where warm and friendly welcomes are coupled with unforgettable culinary experiences.

Take a seat, enjoy a pizza or a dish of our ancient tradition, close your eyes, open your heart, and...

Enjoy your day in Naples!

