ROSSO POMO DORO

FESTIVE

Packages

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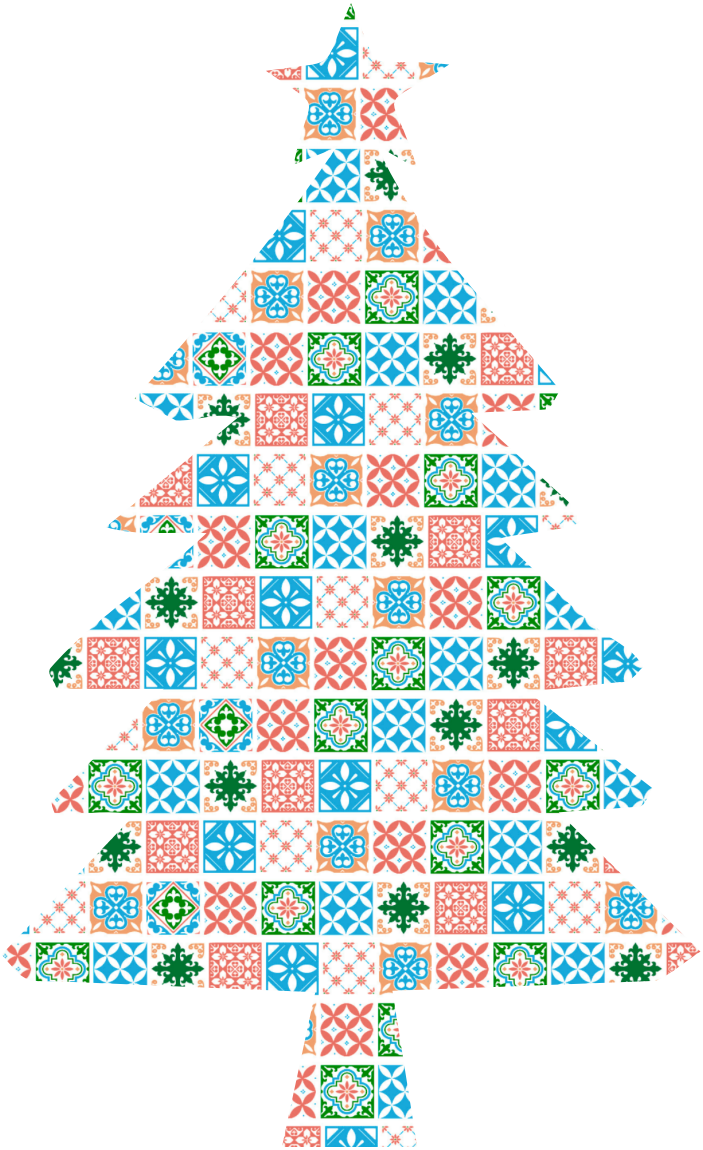

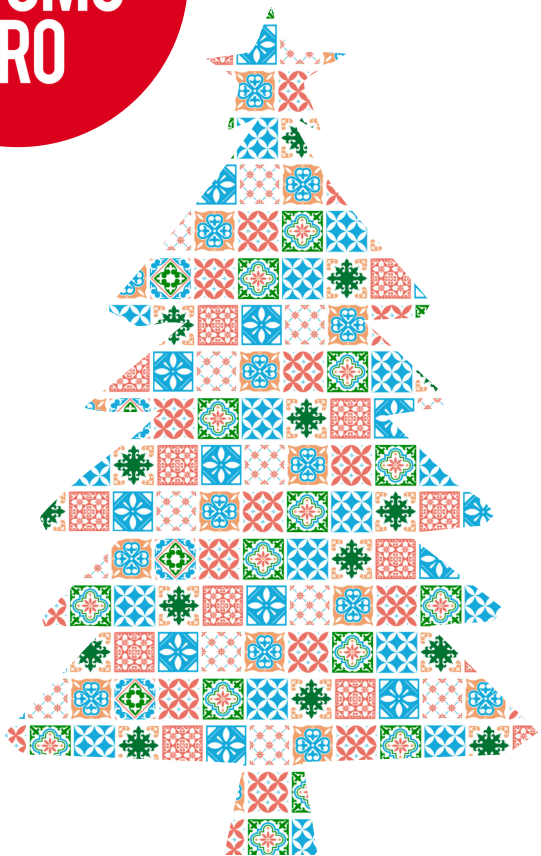

BEVERAGE PACKAGES

VINO E ACQUA

Half bottle of foreign wine
Half bottle of water

€10 PER PERSON

APERITIVO, VINO E ACQUA

Aperol or Campari Spritz
Half bottle of foreign wine
Half bottle of water

€15 PER PERSON

APERITIVO, VINO, ACQUA, CAFE E AMARO

Aperol or Campari Spritz
Half bottle of foreign wine
Half bottle of water
Espresso
Liquor

€19 PER PERSON

SET MENU 1

STARTERS TO SHARE

Bruschetta
White bread, vine tomatoes, extra virgin olive oil, fresh garlic, basil, oregano

PIZZA TO SHARE

Fru Fru
-Smoked provolone, Neapolitan sausage, Neapolitan friarielli.
-Smoked provolone, buffalo ricotta, Neapolitan salami.
-Smoked provolone, Italian plum tomato sauce, spicy salami.

&

Giro d'Italia
Nord: Fior di latte mozzarella, mortadella, pistachio pesto, and fresh lemon zest.
Centro: Fior di latte mozzarella, Pecorino Romano, guanciale, black pepper, egg yolks.
Sud: Yellow datterini tomato sauce, fior di latte mozzarella, anchovies, chili flakes

MAIN COURSE

Spaghetti Pomodorini e Basilico
Spaghetti with cherry tomato sauce, Sorrento DOP extra virgin olive oil, basil

or

Pasta alla Bolognese
Fresh pasta, with traditional Bolognese sauce, aged parmesan

or

Paccheri allo Scoglio
Fresh paccheri pasta, clams, mussels, shrimps, cherry tomatoes, garlic, parsley, Sorrento DOP extra virgin olive oil

or

Risotto Porcini
Carnaroli rice, porcini mushrooms, cremini mushrooms, onion, garlic, truffle paste, provolone, crunchy parmesan, parsley.

DESSERT

Assaggi di frittelle al cioccolato fondente, pistacchio e vaniglia
Chocolate fondant, vanilla, and pistachio fritters.

€25 PER PERSON

SET MENU 2

STARTERS TO SHARE

Calamari e Zucchine
Fried salt and black pepper seasoned fresh calamari and zucchini served with lemon mayonnaise

PIZZA TO SHARE

Fru Fru
-Smoked provolone, Neapolitan sausage, Neapolitan friarielli.
-Smoked provolone, buffalo ricotta, Neapolitan salami.
-Smoked provolone, Italian plum tomato sauce, spicy salami.

&

Giro d'Italia
Nord: Fior di latte mozzarella, mortadella, pistachio pesto, and fresh lemon zest.
Centro: Fior di latte mozzarella, Pecorino Romano, guanciale, black pepper, egg yolks.
Sud: Yellow datterini tomato sauce, fior di latte mozzarella, anchovies, chili flakes

MAIN COURSE

Tagliata di Manzo, Rucola e Grana
Grilled beef tagliata, rocket leaves, Grana Padano shavings

or

Filetto di Spigola al Cartoccio
Baked fresh seabass, fresh mussels, cherry tomatoes

or

Cotoletta "Napoletana"
Fried golden pork cutlets with panko breadcrumbs, rucola tomato tapenade served on mashed potatoes with lemon

or

Parmigiana
Aubergine, tomato sauce, smoked provolone, Grana Padano, basil

DESSERT

Assaggi di frittelle al cioccolato fondente, pistacchio e vaniglia
Chocolate fondant, vanilla, and pistachio fritters.

€35 PER PERSON

SET MENU PACAKGES

Available for a minimum of 15 persons.

= Vegetarian

GET IN TOUCH

info@rossopomodoro.com.mt

Mrieħel 2247 4639
Sliema 2247 4603
Kalkara 2247 4648

At Rossopomodoro we treat food allergies and intolerances seriously.
If you suffer from any allergies or intolerances, please advise your server.