

ROSSOPOMODORO

cucina e pizzeria napoletana

Set Menu

PACKAGES

PJAZZA TIGNE- MRIEHEL - MARINA KALKARA - SHORELINE MALL

SET MENU 1

ANTIPASTI TO SHARE

Bruschetta selection

Bruschetta Rossopomodoro

Chargrilled homemade bread, vine tomatoes, Sorrento PDO extra virgin olive oil, fresh garlic, basil, oregano

Bruschetta Burrata e Acciughe

Chargrilled homemade bread, shredded burrata, anchovy fillets, lemon zest, aromatic toasted breadcrumbs

Bruschetta Ricotta e N'duja

Chargrilled homemade bread, Buffalo ricotta, spicy N'duja, sun-dried tomatoes

Fritto misto di pesce

Traditional fried fish selection; Calamari, whitebait, prawns, Samphire, courgette fritters, fresh lemon, homemade lemon mayonnaise

MAIN COURSE

PASTA E RISO

Spaghetti Pomodorini e Basilico

Spaghetti with cherry tomato sauce, Sorrento PDO extra virgin olive oil, basil

Spaghetti alla Carbonara

Spaghetti alla Carbonara with egg yolk, guanciale, black pepper, pecorino cheese

Gnocchi di Patate alla Sorrentina

Baked potato gnocchi Sorrento style, Corbarino tomato sauce, garlic, smoked provolone, Grana Padano, basil

Tagliatelle alla Bolognese

Egg tagliatelle pasta with traditional Bolognese sauce, Grana Padano shavings

Paccheri marechiaro

Fresh paccheri pasta, mussels, clams, Piennolo and yellow Datterini tomatoes, garlic, parsley, Sorrento PDO extra virgin olive oil

Risotto Primavera

Saffron risotto, green peas, courgettes, mixed bell peppers, carrots, Samphire and shredded burrata

LE PIZZE CLASSICHE

Marinara

PDO San Marzano tomatoes, garlic, oregano, Sorrento PDO extra virgin olive oil

Margherita

Italian plum tomato sauce, fior di latte mozzarella, basil, Sorrento PDO extra virgin olive oil

Napoletana

Italian plum tomato sauce, fior di latte mozzarella, anchovies in oil, black olives, basil

Bianca cotto e funghi

Fior di latte mozzarella, Fior di panna, cooked ham, mushrooms, basil

5 Formaggi

Smoked provolone, Auricchio dolce, Gorgonzola PDO, Pecorino cheese, Grana Padano shavings, toasted hazelnuts

Diavola

Italian plum tomato sauce, fior di latte mozzarella, spicy salami, basil

Capricciosa

Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives

Verace

Italian plum tomato sauce, buffalo mozzarella, basil, Sorrento PDO extra virgin olive oil

DESSERT

Frittelle al pistacchio e vaniglia

Pistachio and vanilla fritters served with vanilla cream and pistachio cream.

€25 PER PERSON

SET MENU 2

ANTIPASTI TO SHARE

Apericena Platter

Rossopomodoro Apericena platter including a bruschetta selection, montanarine, fritto misto di pesce

Amalfi Focaccia

Focaccia, oregano, San Marzano tomato fillets, PDO buffalo mozzarella, rocket, Parma ham, Grana Padano shavings, Sorrento PDO extra virgin olive oil, basil

MAIN COURSE

PASTA E RISO

Spaghetti Pomodorini e Basilico

Spaghetti with cherry tomato sauce, Sorrento PDO extra virgin olive oil, basil

Spaghetti alla Carbonara

Spaghetti alla Carbonara with egg yolk, guanciale, black pepper, pecorino cheese

Gnocchi di Patate alla Sorrentina

Baked potato gnocchi Sorrento style, Corbarino tomato sauce, garlic, smoked provolone, Grana Padano, basil

Tagliatelle alla Bolognese

Egg tagliatelle pasta with traditional Bolognese sauce, Grana Padano shavings

Paccheri marechiaro

Fresh paccheri pasta, mussels, clams, Piennolo and yellow Datterini tomatoes, garlic, parsley, Sorrento PDO extra virgin olive oil

Risotto Primavera

Saffron risotto, green peas, courgettes, mixed bell peppers, carrots, Samphire and shredded burrata

LE PIZZE CLASSICHE

Marinara

PDO San Marzano tomatoes, garlic, oregano, Sorrento PDO extra virgin olive oil

Margherita

Italian plum tomato sauce, fior di latte mozzarella, basil, Sorrento PDO extra virgin olive oil

Napoletana

Italian plum tomato sauce, fior di latte mozzarella, anchovies in oil, black olives, basil

Bianca cotto e funghi

Fior di latte mozzarella, Fior di panna, cooked ham, mushrooms, basil

5 Formaggi

Smoked provolone, Auricchio dolce, Gorgonzola PDO, Pecorino cheese, Grana Padano shavings, toasted hazelnuts

Diavola

Italian plum tomato sauce, fior di latte mozzarella, spicy salami, basil

Capricciosa

Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives

Verace

Italian plum tomato sauce, buffalo mozzarella, basil, Sorrento PDO extra virgin olive oil

Verduretta

Yellow and red datterini tomatoes, fior di latte mozzarella, mixed grilled vegetables, homemade Genovese basil pesto

Siciliana

PDO Piennolo tomato sauce, smoked provolone, sautéed aubergines, cacioricotta shavings, basil

Calabrese

Yellow datterini tomatoes, smoked provolone, spicy Spianata salami, spicy N'duja, fresh chili

Mortazzella

Smoked provolone, mortadella, shredded burrata, homemade pistachio pesto, lemon zest

Battipagliese

Yellow datterini tomato sauce, anchovy fillets, black olives, shredded burrata, capers, aromatic toasted breadcrumbs, basil

LE SPECIALI

Cetarella

Fior di latte mozzarella, rocket, fresh mixed cherry tomatoes, tuna, sautéed Tropea red onions, black olives, capers, Sorrento PDO extra virgin olive oil

Bresaolella

Fior di latte mozzarella, beef Bresaola, rocket, Auricchio dolce shavings, Sorrento PDO extra virgin olive oil

Ventura

Fior di latte mozzarella, Parma ham, rocket, Grana Padano shavings, Sorrento PDO extra virgin olive oil

Salsiccia e friarelli

Smoked provolone, Neapolitan sausage, friarelli, Sorrento PDO extra virgin olive oil

DESSERT

Frittelle al pistacchio e vaniglia

Pistachio and vanilla fritters served with vanilla cream and pistachio cream.

€30 PER PERSON

SET MENU 3

ANTIPASTI TO SHARE

Fritto misto di pesce

Traditional fried fish selection; Calamari, whitebait, prawns, Samphire, courgette fritters, fresh lemon, homemade lemon mayonnaise

Caprese

PDO buffalo mozzarella, beef tomatoes, Sorrento PDO extra virgin olive oil, oregano, basil

Amalfi Focaccia

Focaccia, oregano, San Marzano tomato fillets, PDO buffalo mozzarella, rocket, Parma ham, Grana Padano shavings, Sorrento PDO extra virgin olive oil, basil

MAIN COURSE

Pullastrella alla Napoletana

Breadcrumbs chicken breast, baked with beef tomato, fior di latte mozzarella, served with mixed leaf salad

Grigliata Mista di Carne

Chargrilled marinated pork chops, Neapolitan sausage, beef tagliata, grilled chicken breast, Sorrento PDO extra virgin olive oil served with roasted potatoes

Filetto di Spigola

Fresh seabass fillets in a white wine sauce, cherry tomatoes, black olives, capers, potatoes, Samphire, Sorrento PDO extra virgin olive oil

Panuzzo Burger Napoletano

Homemade Panuzzo pizza bun, 100% Angus beef burger, PDO buffalo mozzarella, Parma ham, beef tomato, rocket, homemade "Rosso" sauce, served with French fries

DESSERT

Frittelle al pistacchio e vaniglia

Pistachio and vanilla fritters served with vanilla cream and pistachio cream.

€35 PER PERSON

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 PACAKGES

Available for a minimum of 15 persons.

 = Vegetarian

GET IN TOUCH

 info@rossopomodoro.com.mt

 21490899

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

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