

ANTIPASTI

Bruschetta Rossopomodoro 🌱	€5.50	Bufala e Caponata	€12.50
Chargrilled homemade bread, vine tomatoes, Sorrento PDO extra virgin olive oil, fresh garlic, basil, oregano		PDO Buffalo mozzarella served on Sicilian caponata of Aubergines, vegetables, Sorrento PDO extra virgin olive oil	
Bruschetta Caprese e Parma	€7.50	Calamari zeppole e zucchini	€12.50
Chargrilled homemade bread, buffalo mozzarella, beef tomatoes, Parma ham, basil, Sorrento PDO extra Virgin olive oil		Fried salt and pepper seasoned fresh calamari and zucchini served with Lemon mayonnaise	
Parmigiana 🌱	€9.50	Burrata e Capocollo	€13.50
Aubergine, Neapolitan tomato sauce, smoked provolone, Grana Padano, basil		Golosa Burrata di Puglia served with typical Italian salami, Sorrento PDO extra virgin olive oil	
Polpette Della Nonna	€12.50		
Classic pork & beef meatballs cooked in a rich tomato & garlic sauce, chargrilled homemade bread			

FOCACCIA E PIZZA ASSAGI

Montanara Classica	€9.00	Amalfi	€14.00
Fried pizza dough with Neapolitan sauce, buffalo ricotta, 'cacioricotta' cheese, basil		Focaccia, oregano, San Marzano tomato fillets, PDO buffalo mozzarella, rocket, Parma ham, Grana Padano shavings, Sorrento PDO extra virgin olive oil, basil	
Giro D' Italia	€15.50		
Nord - Truffle pesto, Buffalo mozzarella, ham, basil Centro - Smoked provola cheese, Pecorino Romano, guanciale, black pepper, egg yolk Sud - Roma tomato sauce, smoked provolone, spicy Spianata salami, spicy 'Nduja, fresh chilli			

INSALATONE

Vegetariana 🌱🌱	€11.00	Cesarona	€15.00
Mixed salad, rocket, seasonal grilled vegetables, walnuts, pears, cherry tomatoes, Sorrento PDO extra virgin olive oil		Mixed salad, rocket, chargrilled chicken breast, crispy pancetta, Grana Padano shavings, beef tomatoes, homemade Caesar dressing	
Add your protein:			
Boiled Egg, PDO Buffalo mozzarella, Golosa di Puglia burrata, Avocado - €3 Grilled Beef Flank, Grilled Chicken, Local Fresh Grilled Tuna - €4.50			

APERICENA

An Apericena is a social gathering where people come together for drinks and light snacks, typically held before dinner. It's a delightful way to start an evening aperitivo.

- Choose 3 items -
- Zeppoline di Mare - Seaweed Zeppole
 - Crocche di Patate - Mini potato & cheese croquettes
 - Polpettine della Nonna Fritte - Fried meatballs
 - Olive all' Ascolana - Fried breaded olive
 - Mix di Verdure Sott'olio - Mixed vegetables in olive
 - Caponata Siciliana - Sautéed aubergines, cherry tomatoes, basil
 - Focaccia all Origano - Classic oregano focaccia

€10 per person

PIZZA

Dough Matured For 24 Hours

Traditional Neapolitan dough

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

LE CLASSICHE

Marinara 🌱	€8.00	5 Formaggi	€11.50
PDO San Marzano tomatoes, garlic, oregano, Sorrento PDO extra virgin olive oil		Smoked provolone, Auricchio dolce, Gorgonzola PDO, Pecorino cheese, Grana Padano shavings, toasted hazelnuts	
Margherita 🌱	€9.50	Diavola 🌶️	€12.00
Italian plum tomato sauce, fior di latte mozzarella, basil, Sorrento PDO extra virgin olive oil		Italian plum tomato sauce, fior di latte mozzarella, spicy salami, basil	
Napoletana	€10.00	Capricciosa	€13.00
Italian plum tomato sauce, fior di latte mozzarella, anchovies in oil, black olives, basil		Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives	
Bianca cotto e funghi	€10.50	Verace 🌱	€12.50
Fior di latte mozzarella, Fior di panna, cooked ham, mushrooms, basil		Italian plum tomato sauce, buffalo mozzarella, basil, Sorrento PDO extra virgin olive oil	

LE SPECIALI

Vesuvio	€16.00	Salsiccia e Friarelli	€14.50
Ricotta di bufala, salami Napoli, cooked ham, Provola affumicata, black pepper, tomato sauce, basil		Pork sausage and Neapolitan friarielli, spicy 'Nduja, chili and garlic, smoked provola, mozzarella, fresh basil	
Verduretta 🌱	€12.00	Pizza Lasagna	€14.00
Yellow and red datterini tomatoes, fior di latte mozzarella, mixed grilled vegetables, home made Genovese basil pesto		Neapolitan tomato sauce, boiled eggs, Neapolitan sausage, buffalo ricotta, smoked provola cheese, black pepper, basil	
Calabrese 🌶️	€14.00	Tartufona	€14.50
Roma tomato sauce, smoked provolone, spicy Spianata salami, spicy 'Nduja, fresh chili		Truffle paste, cooked ham, buffalo mozzarella, parmesan cracker, basil	
Mortazzella	€14.50	Porcinella	€14.00
Smoked provolone, mortadella, shredded burrata, homemade pistachio pesto, lemon zest		Mixed mushrooms and porcini, smoked provola cheese, crispy Grana Padano, basil	
Cetarella	€13.50	Salsiccia e Porcini	€14.50
Fior di latte mozzarella, rocket, fresh mixed cherry tomatoes, tuna, sautéed Tropea red onions, black olives, capers, Sorrento PDO extra virgin olive oil		Neapolitan sausage, potatoes, porcini mushrooms, smoked provola cheese, black pepper, basil	
Bresaolella	€15.00	Carciofona	€14.00
Fior di latte mozzarella, Bresaola, rocket, Auricchio dolce shavings, Sorrento PDO extra virgin olive oil		Artichoke cream, guanciale, mozzarella fior di latte, roasted artichokes, crispy Grana Padano, lemon zest	

Vegetarian 🌱 Vegan 🌱🌱 Spicy 🌶️ PDO - Protected Designation of Origin

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



LE RIPIENE

Fritta Mozzarella e Pomodoro 🌱	€13.00	Casandrinella	€14.00
Buffalo ricotta, fior di latte mozzarella, black pepper, basil, topped with Sorrento style tomato sauce		Ricotta di bufala, mozzarella fior di latte, cooked ham, mushrooms, black pepper, basil	

Add Toppings to any Pizza

Fior di Latte Mozzarella €2.00, Cooked Ham €1.50, Sicilian sausage €2.00, Cured ham €2.50, Mozzarella di Bufala €2.75, Rocket salad €1.50, Mushrooms €1.20, Burrata €4.50, Tuna €1.50, Chicken €2.00, Friarielli €2.00, Guanciale €2.00, Egg €1.20, Olives €1.50, Spicy Salami €1.50, Salami €1.50, Anchovies €1.50, Gorgonzola €1.50, Pecorino €1.50, Grilled vegetables €1.50, Pancetta €2.00, Provola €2.00, Grana Padano €1.50, Bresaola €2.00, Artichokes €1.50, Onions €1.50, Cocktail sausages €1.50

PANUOZZI

Panuzzo Burger	€16.00	Panuzzo Pollo	€15.00
Homemade Panuzzo pizza bun, 100% Angus beef burger, PDO buffalo mozzarella, Parma ham, beef tomato, rocket, homemade "Rosso" sauce, served with French fries		Homemade Panuzzo pizza bun fried breaded chicken breast, smoked provola cheese, mixed salad, caramelized onions, tomatoes, Caesar dressing	

Disney MICKEY AND FRIENDS

KIDS MENU
12 Years old max

CHOOSE ONE MAIN:

MARGHERITA PIZZA
ADD HAM

PENNE AL POMODORO

COTOLETTA DI POLLO

+ HEALTHY TREATS AND JUICE OR WATER

€10

PASTA E RISO

Main course option additional €2.50

Spaghetti Pomodorini e Basilico 🌱	€13.00	Lasagna Bolognese	€16.50
Spaghetti with cherry tomato sauce, Sorrento PDO extra virgin olive oil, basil		Homemade ragu Bolognese lasagna, bechamel sauce and Grana Padano	
Spaghetti alla Carbonara	€13.50	Paccheri al Ragù Napoletano	€14.00
Spaghetti alla Carbonara with egg yolk, guanciale, black pepper, pecorino cheese		Paccheri pasta with a traditional sauce of slow-cooked pork & beef meat, root vegetables and finished in a tomato and red wine sauce	
Gnocchi di Patate alla Sorrentina 🌱	€13.50	Ravioli al Branzino	€15.00
Baked potato gnocchi Sorrento style, Corbarino tomato sauce, garlic, smoked scamorza, Grana Padano, basil		Stuffed ravioli with Mediterranean white fish in a rich corbarino tomato sauce, garlic, parsley	
Tagliatelle ai Gamberi e Pesto di Pistacchio	€15.00		
Artisan fresh pasta with homemade prawn bisque and pistachio pesto, prawns, shrimps, garlic, parsley and Sorrento PDO extra virgin olive oil			



Paccheri Sunday	€14.00	Risotto Verdure	€13.00
Traditional baked paccheri pasta with Neapolitan tomato sauce, Neapolitan sausage, smoked scamorza cheese, Grana Padano cheese, onions, rosemary, peas, basil		Carnaroli rice cooked in homemade green peas sauce with seasonal vegetables, ricotta salata, shredded burrata	
Risotto ai Frutti di Mare	€15.00		
Carnaroli rice, mussels, clams, shrimps, calamari, garlic, parsley, cherry tomatoes			

SECONDI

Pullastrella	€20.00	Filetto di Spigola	€24.00
Grilled chicken breast with grilled vegetables and balsamic vinegar		Fresh seabass fillets in a white wine sauce, cherry tomatoes, black olives, capers, potatoes, Sorrento PDO extra virgin olive oil	
Galletto ruspante arrosto	€22.00	Grigliata Mista di Carne	€24.00
Free range baby chicken roasted with herbs, beer, served with baby new potato		Chargrilled marinated pork chops, Neapolitan sausage, beef tagliata, grilled chicken breast, Sorrento PDO extra virgin olive oil served with roasted potatoes	
Stinco di maiale arrosto con pure di patate	€24.00	Entrecote di Manzo	€29.00
Slow Roasted Pork Shank with herbs and red wine sauce, served on smash potatoes		250gr of Beef ribeye served with seasonal salad	

Contorni

Baked potatoes, French fries, Mixed seasonal salad, Fried friarelli, Grilled vegetables - €4.00

Sauces

Mushroom sauce, Pepper sauce, Salsa verde, Garlic Sauce, Rossopomodoro Sauce - €3.00

KIDS COMBO
12 Years old max

CHOOSE ONE MAIN:

PIZZA WITH MOZZARELLA, SAUSAGE & CHIPS

PASTA AL PESTO

CHICKEN NUGGETS & CHIPS

+ DESSERT & SOFTDRINK

€10