

The background of the entire image is a light blue color, decorated with several red tomatoes of various sizes and green stems. A large, rounded rectangular panel in a darker blue color is centered on the page, containing the main text.

ROSSOPOMODORO

cucina e pizzeria napoletana

SET MENUS

PJAZZA TIGNE- MRIHEL - MARINA KALKARA - SHORELINE MALL

SET MENU 1

ANTIPASTI TO SHARE

Bruschetta

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

Calamari e zucchini

Fried salt and pepper seasoned fresh squid and zucchini served with lemon mayonnaise

MAIN COURSE

PASTA

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 scamorza, Grana Padano, basil

Spaghetti Pomodorini e Basilico

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

Lasagna Bolognese

Homemade ragu Bolognese lasagna, béchamel sauce and Grana Padano

LE PIZZE CLASSICHE

Marinara

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

5 Formaggi

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

Margherita

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

Diavola

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

Napoletana

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

Capricciosa

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

Bianca cotto e funghi

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

Verace

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

DESSERT

Zeppole calde Nutella®

Warm zeppola doughnut with Nutella® and vanilla sugar

€25 PER PERSON

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

SET MENU 2

APERICENA TO SHARE

Zeppoline di mare, crochè di patate, polpettine della nonna, olive all'ascolana, mix di verdure sott'olio, caponata siciliana e focaccia Napoletana fatta in casa

MAIN COURSE

PASTA E RISO

Spaghetti alla Carbonara

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

Paccheri al Ragù Napoletano

Paccheri pasta with a traditional sauce of slow-cooked pork & beef meat, root vegetables and finished in a tomato and red wine sauce

Tagliatelle ai Gamberi e Pesto di Pistacchio

Artisan fresh pasta with homemade prawn bisque and pistachio pesto, prawns, shrimps, garlic, parsley, Sorrento PDO extra virgin olive oil

Risotto ai Frutti di Mare

Ricotta ravioli, Neapolitan tomato sauce, basil pesto, Sorrento PDO extra virgin olive oil

LE PIZZE SPECIALI

Vesuvio

Ricotta di bufala, salami Napoli, cooked ham, Provola affumicata, black pepper, tomato sauce, basil

Verduretta

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

Calabrese

Roma tomato sauce, smoked provolone, spicy Spianata salami, spicy 'Nduja, fresh chili

Mortazzella

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

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, Bresaola, rocket, Auricchio dolce shavings, Sorrento PDO extra virgin olive oil

Salsiccia e Friarelli 2.0

Pork sausage and Neapolitan friarielli, spicy 'Nduja, chili and garlic, smoked provola, mozzarella, fresh basil

Pizza Lasagna

Neapolitan tomato sauce, boiled eggs, Neapolitan sausage, buffalo ricotta, smoked provola cheese, black pepper, basil

Tartufona

Truffle paste, cooked ham, buffalo mozzarella, parmesan cracker, basil

Porcinella

Mixed mushrooms and porcini, smoked provola cheese, crispy Grana Padano, basil

Salsiccia e Porcini

Neapolitan sausage, potatoes, porcini mushrooms, smoked provola cheese, black pepper, basil

Carciofona

Artichoke cream, guanciale, mozzarella fior di latte, roasted artichokes, crispy Grana Padano, lemon zest

DESSERT

Frittelle al pistacchio e vaniglia

Pistachio and vanilla fritters served with vanilla cream and pistachio cream

€30 PER PERSON

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SET MENU 3

ANTIPASTI TO SHARE

Burrata e Parma

Golosa Burrata di Puglia served with Parma Ham, Sorrento PDO extra virgin olive oil.

Calamari zeppole e zucchine

Fried salt and pepper seasoned fresh calamari and zucchini served with Lemon mayonnaise.

MAIN COURSE

PASTA E GRILL

Paccheri al Ragù Napoletano

Paccheri pasta with a traditional sauce of slow-cooked pork & beef meat, root vegetables and finished in a tomato and red wine sauce

Tagliatelle ai Gamberi e Pesto di Pistacchio

Artisan fresh pasta with homemade prawn bisque and pistachio pesto, prawns, shrimps, garlic, parsley, Sorrento PDO extra virgin olive oil

Pullastrella

Grilled chicken breast with grilled vegetables and balsamic vinegar

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, Sorrento PDO extra virgin olive oil

Stinco di maiale arrosto con pure di patate

Slow Roasted Pork Shank with herbs and red wine sauce, served on smash potatoes

PIZZA

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

Vesuvio

Ricotta di bufala, salami Napoli, cooked ham, Provolone affumicata, black pepper, tomato sauce, basil

Verduretta

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

Calabrese

Roma tomato sauce, smoked provolone, spicy Spianata salami, spicy 'Nduja, fresh chili

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

Mortazzella

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

Cetarella

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

Bresaola

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

Salsiccia e Friarelli 2.0

Pork sausage and Neapolitan friarelli, spicy 'Nduja, chili and garlic, smoked provola, mozzarella, fresh basil

Pizza Lasagna

Neapolitan tomato sauce, boiled eggs, Neapolitan sausage, buffalo ricotta, smoked provola cheese, black pepper, basil

Tartufona

Truffle paste, cooked ham, buffalo mozzarella, parmesan cracker, basil

Porcinella

Mixed mushrooms and porcini, smoked provola cheese, crispy Grana Padano, basil

Salsiccia e Porcini

Neapolitan sausage, potatoes, porcini mushrooms, smoked provola cheese, black pepper, basil

Carciofona

Artichoke cream, guanciale, mozzarella fior di latte, roasted artichokes, crispy Grana Padano, lemon zest

LE RIPIENE

Fritta Mozzarella e Pomodoro

Buffalo ricotta, fior di latte mozzarella, black pepper, basil, topped with Sorrento style tomato sauce

Casandrinella

Ricotta di bufala, mozzarella fior di latte, cooked ham, mushrooms, black pepper, basil

DESSERT

Frittelle al pistacchio e vaniglia

Pistachio and vanilla fritters served with vanilla cream and pistachio cream

€40 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

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