

THIS IS HOW I MAKE
MARGHERITA CON BUFALA

Rossopomodoro flour by Mulino Caputo

In collaboration with the historic Neapolitan mill we have developed an exclusive flour blend for a dough that is tasty, light, and easy to digest.

THE SECRET LIES IN THE HYDRATION
OF THE DOUGH

Peeled tomatoes with basil,
selected for Rossopomodoro

A selection of 100% Italian tomatoes, long and fleshy, harvested at peak ripeness and peeled whole, with the addition of fresh basil.

FRESHLY CRUSHED DAILY



Mozzarella di Bufala Campana PDO

Made from 100% buffalo milk, handcrafted and imported directly from Italy to ensure its authentic quality.

SLICED INTO WEDGES TO KEEP
ITS FULL FLAVOR

Penisola Sorrentina PDO Extra Virgin Olive Oil

Intensely fragrant, with notes of fresh herbs and almond. Perfect for enhancing Mediterranean dishes with elegance.

THE FINISHING TOUCH,
ADDED "A CRUDO"

TASTE IT!

We are a large community of pizza makers. Since 1998, we have been bringing the red passion for pizza to the world.

Authentic as our craft and the flavors we love, we cook for ourselves and for you with the same dedication. We love to think, experiment, and make pizza. An ancient knowledge that, with creativity and intuition, we never stop reinventing.

And when we're not making pizza, we cook—transforming talent, passion, and roots into memorable taste experiences, where food is real, vibrant, and absolutely delicious.

WELCOME TO
ROSSOPOMODORO!

Visit us at
one of our
other locations

THE POINT SHOPPING MALL
SHORELINE MALL
MRIEHEL

If you have any allergy or intolerance please inform our staff before ordering.



ROSSOPOMODORO
SPRING-SUMMER 2026 MENU

STARTERS

Calamari, Gamberi e Zucchini 14,00
Calamari, prawns, courgettes, and lime mayonnaise

Parmigiana di melanzane 8,00
Aubergines, tomato sauce, smoked provola, and Grana Padano PDO

Caponata Dip 7,00
Sweet and sour aubergine, celery, red onion, black olives, capers, raisins, and pine nuts

To Share

Selezione italiana 18,00
Bruschette, fritto misto, aubergine parmigiana, and polpette

Burrata, bruschette e prosciutto 18,00
Burrata, tomato bruschetta, and prosciutto di Parma PDO

Tris di Bruschette 9,00
Plum tomato & basil; burrata, lemon zest & Cantabrico anchovies; ricotta, basil pesto, & sun-dried tomatoes

Polpette Campi Flegrei 9,00
Beef meatballs, campaniello tomato sauce, sweet green chilli peppers, and provolone

Fritto misto napoletano 9,00
Rice arancino, potato crocchè, pasta frittatina, montanara, courgettes, and aubergines



Breads

Pane Artigianale 3,00
2 slices of white bread, 2 slices of tomato bread and 2 slices of olive bread
Served with: Mediterranean butter, extra virgin olive oil, and balsamic vinegar

Pizza Focaccia 9,00
Classic pizza dough topped with garlic oil, sliced garlic, rosemary, and basil-infused olive oil

Sides

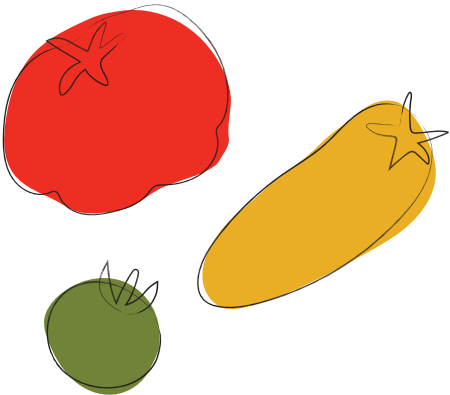
Pane 0,0
Sliced bread made from our signature pizza dough

Patatine al formaggio 6,00
Crispy French fries topped with grated Grana cheese. Served with tomato ketchup & mayonnaise

Patate novelle al forno 6,00
Oven-baked baby potatoes with rosemary, sage, butter, salt, and black pepper

Insalata mista 6,00
Lettuce, radicchio, vine tomatoes, red onion, extra virgin olive oil, and salt

Rucola e Pomodorini 6,00
Rocket leaves, cherry tomatoes, extra virgin olive oil, and salt



PIZZA

SLOW MATURATION FOR AT LEAST 24 HOURS.

Traditional

Margherita 10,00
Tomato sauce, mozzarella, and basil

Margherita con Bufala 12,00
Tomato sauce, San Marzano PDO tomato, Buffalo mozzarella PDO, Penisola Sorrentina PDO Extra virgin olive oil

Le tre Margherite 15,00
Margherita; yellow datterino tomato and smoked mozzarella; verace DOP

Capricciosa DOP 14,00
Rossopomodoro plum tomato sauce, fior di latte mozzarella, ham, mushrooms, Jerusalem artichokes chips, and black olives

Puttanesca ai due pomodori 14,00
Tomato sauce, mozzarella, red and yellow datterini tomatoes, Cantabrico anchovies, black olives, capers, garlic, and oregano

Calzone 14,00
Ricotta cream, smoked mozzarella, Neapolitan salami, black pepper, and tomato sauce

Seasonal

Meataly 16,00
Tomato sauce, smoked mozzarella, sausage, Parmacotto ham DOP, Neapolitan salami, pickles and Mustard on the side

Diavola mediterranea 14,00
Tomato sauce, mozzarella, spicy salami, peppers, 'nduja, and chilli

5 Formaggi 15,00
Mozzarella, gorgonzola, pecorino romano PDO, provolone, Grana Padano PDO, spicy honey, and citrus almonds

Caponata 13,00
Tomato sauce, mozzarella, sweet and sour aubergine, celery, red onion, black olives, capers, raisins, and pine nuts

Parma rucola e grana 14,00
Mozzarella, Parma ham PDO, rocket, cherry tomatoes, and Grana Padano PDO



INSPIRED BY THE SEASON, BAKED FOR THE MOMENT.

River peppers 16,00
Smoked mozzarella, sausage, sweet green chilli peppers, San Marzano PDO tomatoes, provolone, and taralli

Gluten free base +2,50
Our gluten-free base, available for Traditional and Seasonal pizzas
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 ask our staff.
Vegetarian Vegan Spicy Tomato based pizza
Fish Crustacean Dairy Eggs Nuts

Pizza Padellino Croccante

NEW PIZZA STYLE: SOFT INSIDE, CRISPY OUTSIDE. OUR PAN-BAKED TWIST.



Burrata caprese 12,00
Tomato sauce, cherry tomatoes, plum tomatoes, burrata, PDO Sorrento olive oil, basil oil, and bread crumble

Tonno cetarese 15,00
Tomato sauce, mozzarella, Rossopomodoro tuna in oil, red onions, sweetcorn, and oregano

Extra toppings

Vegetables 1,50
Baby potatoes, Grilled vegetables, Cherry tomatoes, French fries, Rocket, Mushrooms, Onion, Yellow cherry tomatoes, Red cherry tomatoes, Marinated grilled peppers, Pickles, Sweetcorn, Olives, Fresh chilli

Meat, cold cuts and fish 3,00
Chargrilled tagliata, Grilled tuna, Neapolitan sausage, Egg, Tuna chunks, Ham, Parma ham, Chicken, Guanciale, Anchovies, Spicy salami
Cheeses 2,50
Fior di Latte mozzarella, Buffalo mozzarella, Burrata, Gorgonzola, Pecorino, Grana cheese, Smoked provola, Shaved provolone, Fresh basil ricotta cream



PASTA

Main Course Portion +2,50

Spaghettono Mediterraneo 14,00
Spaghettono, campaniello cherry tomato sauce, burrata, basil crumble of Grana Padano PDO, and Penisola Sorrentina PDO extra virgin olive oil

Paccheri Scarpariello giallo e 'nduja 14,50
Paccheri, yellow datterini tomato sauce, 'nduja, pecorino Romano PDO, and chilli

Gnocchi Nerano 14,00
Gnocchi, courgette, smoked provolone, citrus almonds, and basil

Spaghettono due pomodori, gamberi e melanzane 15,50
Spaghettono, red and yellow datterini tomato sauce, prawns, aubergines and hard Ricotta

Tagliatella Ragù Napoletano 15,00
Egg tagliatelle, beef and tomato ragu'

Rigatone Carbonara 4P 14,50
Gragnano rigatoni, egg yolk, guanciale, Pecorino Romano PDO, Pecorino Toscano PDO, and black and pink pepper

Kids Menu 9,00

For children up to 12 years

Penne pasta with tomato sauce or beef ragu' or butter

Includes a dish to choose from:
Pizza baby margherita choose your toppings

Chicken Milanese or Beef meatballs French Fries Included