

# PASTA

Who said Naples is just about pizza? Pasta dishes are the pride of Neapolitan cuisine: at Rossopomodoro you will find classic potato gnocchi, the most typical bronze-drawn formats such as **Paccheri** or **Scialatielli**, and the ultimate experience of real **pasta di Gragnano PGI**.



# OLIVE OIL

For some of our more traditional dishes and pizzas we use **Olio Evo Colline Salernitane PDO**, derived from some native varieties of olives, such as Rotondella, Nostrale, Frantoio and Carpellese.



We use a **blend of soft grains** developed to obtain a unique Neapolitan pizza dough. The flour is prepared according to an exclusive recipe "**Rossopomodoro by Mulino Caputo**", because we always put quality first.

# FLOUR

The Rossopomodoro selection **Mozzarella di Bufala campana PDO** is produced with 100% milk from Campania, delivered fresh every day from the finest dairies in our region.



The Rossopomodoro selection **Mozzarella Fior di Latte** is produced with 100% Italian cow's milk. An indispensable ingredient for our classic pizzas.

Two exquisite regional delicacies, because we take our Mozzarella very seriously!

# MOZZARELLA

# DOLCI

<b>Sfogliatella riccia</b>	€ 3,50	<b>Tiramisù</b>	€ 6,00
<b>Sfogliatella frolla</b>	€ 3,50	<b>Macedonia</b>	€ 6,00
<b>Caprese</b>	€ 7,00	<b>Macedonia with fior di latte ice cream</b>	€ 7,00
prepared with toasted almonds and dark chocolate, served with fior di latte ice cream		<b>Pastiera</b>	€ 7,00
<b>Delizia al limone</b>	€ 7,00	vanilla shortcrust pastry stuffed with cow's milk ricotta, wheat, candied orange, cinnamon and orange blossom	
sponge cake with lemon juice custard and covered with a fragrant sauce with peels of "lemons Costa di Amalfi PGI"		<b>Panna cotta</b>	€ 4,00
<b>Babà</b>	€ 7,00	served in a small glass with a topping of your choice: forest fruit coulis / caramel / chocolate	
soaked with rum soak. Accompanied by cream and forest fruits			

**Neapolitan espresso coffee** € 2,00

# AMMAZZACAFFÈ NEAPOLETAN LIQUEURS

<b>Liqueurs</b>	<b>Cream liqueurs</b>	<b>Grappa</b>	<b>Italian tonics and liqueurs</b>
€ 5,00	€ 5,00	€ 7,00	€ 5,00 - € 6,00

# DRINKS

## BEERS

### DRAFT BEERS

	<b>Peroni Nastro Azzurro</b>	20cl € 4,00
	5,0% vol.	40cl € 5,00
	<b>Peroni Gran Riserva Rossa</b>	20cl € 4,00
	5,2% vol.	40cl € 5,00
	<b>St. Benoit Ambrée</b>	30cl € 6,00
	5,9% vol.	50cl € 7,00

### BOTTLE BEERS

	<b>Peroni Nastro Azzurro stile Capri</b>	33cl € 5,00
	4,2% vol.	
	<b>Peroni Senza Glutine</b>	33cl € 6,00
	4,7% vol.	
	<b>Peroni Cruda</b>	33cl € 6,00
	4,7% vol.	
	<b>Peroni Nastro Azzurro Zero</b>	33cl € 4,00
	0,0% vol.	
	<b>Grolsch Weizen</b>	50cl € 7,00
	5,1% vol.	

## WATER & SOFT DRINKS

<b>Water</b>	sparkling or still 50 cl	€ 2,00
	sparkling or still 75 cl	€ 3,00
<b>Gazzosa o Chinotto Lurisia</b>	bottle 27,5 cl	€ 4,00
<b>Coca-Cola, Coca-Cola Zero Zuccheri, Fanta</b>	bottle 33 cl	€ 4,00

## COCKTAILS

<b>Aperol spritz or Campari spritz</b>	€ 7,00
<b>Limoncello spritz or Arancello spritz</b>	€ 7,00
<b>Gin tonic gardener's house</b>	€ 8,00
with Botaniche "erbe, spezie, bacche" Campane	

## WINES

### WHITE WINES

<b>"Crya" Lacryma Christi del Vesuvio DOP Bianco</b>	75cl € 5,00	75cl € 20,00
- Casa di Venere		
<b>Falanghina Campi Flegrei DOP</b>	75cl € 6,00	75cl € 24,00
- Michele Farro		

### RED WINES

<b>"Caudium" Aglianico Beneventano IGP</b>	75cl € 6,00	75cl € 24,00
- Masseria Frattasi		
<b>"Ripa" Toscana Rosso IGT</b>	75cl € 7,00	75cl € 28,00
- Michele Ventura		

### ROSÉ WINES

<b>"Crya" Lacryma Christi del Vesuvio DOP Rosé</b>	75cl € 5,00	75cl € 24,00
- Casa di Venere		

### HOUSE WINES

<b>Campania IGP Bianco or Rosso</b>	75cl € 3,50	75cl € 12,00
- Motum Terrae		
<b>Falanghina IGT vivace</b>	75cl € 3,50	75cl € 12,00
- Motum Terrae		

### SPARKLING WINES

<b>Prosecco DOC Treviso Brut</b>	75cl € 5,00	75cl € 20,00
- Mionetto		
<b>Prestige Blanc Falanghina Extra Brut</b>	75cl € 8,00	75cl € 30,00
- Masseria Frattasi		



# ROSSO POMODORO

ROSSOPOMODORO.IT

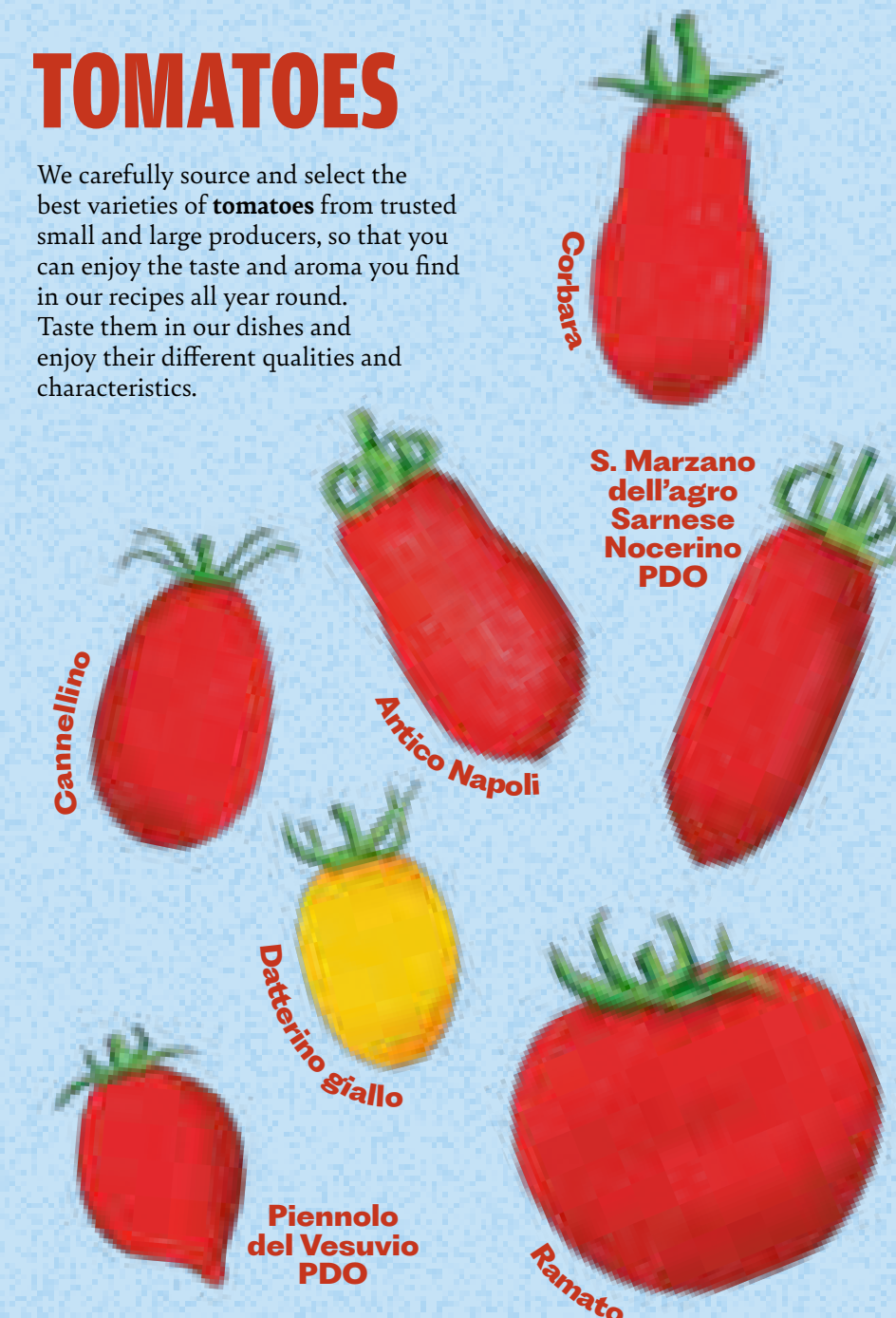
# LIKE A DAY IN NAPLES



Welcome to Rossopomodoro, ambassador of the Neapolitan pizza and Neapolitan cuisine in the world since 1998. Here you can experience **authentic flavours and top-quality ingredients** every day. That's because we choose mainly small, selected producers who use healthy, balanced methods that respect nature and our food. Every time you choose Rossopomodoro you discover a **new taste experience**: sit down, savour a pizza or a dish, open your heart and **enjoy your day in Naples!**

# TOMATOES

We carefully source and select the best varieties of **tomatoes** from trusted small and large producers, so that you can enjoy the taste and aroma you find in our recipes all year round. Taste them in our dishes and enjoy their different qualities and characteristics.



# APPETISERS ALSO FOR SHARING

## Bruschettone for two people € 7,50

Two flavours, four pieces: toasted bread, vine tomato, EVO oil, baby garlic, basil and oregano; Golosa di Puglia burrata and sun-dried tomatoes

**Grandma's meatballs** € 10,00  
with Neapolitan meat sauce: beef, bread, Parmigiano Reggiano PDO cheese and basil

**Aubergine Parmigiana** € 9,50

**Octopus and potatoes** € 15,00  
grilled octopus on mashed lemon potatoes with coppery tomato tapenade, EVO oil and parsley  
**Best served with Grolsch Weizen beer**

# BUFALA & CO

**Mozzarella di Bufala campana PDO**, delivered fresh every day from the finest dairies in Campania

## FRESH TRADITIONAL DISHES

**Caprese** € 10,00  
Mozzarella di Bufala campana PDO, tomato, EVO oil, oregano and basil

**Burrata e crudo** € 13,00  
Golosa di Puglia Burrata on crumbled Neapolitan taralli, semi-dry cherry tomatoes, wafer of Prosciutto di Parma PDO

**Bufala e verdure** Recommended for 2: € 15,00  
Mozzarella di Bufala campana PDO, grilled vegetables, basil, tomato, rocket and EVO oil

# SALADS

Dressed with **EVO oil and salt**

**Cesarona** € 14,50  
Our Caesar Salad green salad, char-grilled chicken fillet, chicory, rocket, crispy pancetta bacon, shavings of Parmigiano Reggiano PDO cheese, crunchy sunchoke, toasted sesame seeds and Caesar dressing

**Tonnara** € 15,50  
Choice of tuna fillets in oil or in natural juices green salad, rocket, Zarotti tuna fillets, steamed potatoes, boiled eggs, vine tomato, green and black olives and whole-wheat fresella

**Vegetarian Dish**

**Slow Food Presidium Ingredient**  
**Vegetable Mozzarisella made with rice and lactose-free Mozzarella** (possible cross-contaminations in site are not excluded) on request on every pizza

**Peeled Tomato Rossopomodoro selection**  
Long, fleshy peeled tomatoes, 100% Italian, steeped in their sweet and fragrant juice, selected for you by our chefs.

For information on the allergens contained in the dishes, consult the information from the waiter. Beer contains gluten. Wine contains sulfites.  
List of frozen products at origin: endives, sausage, friarielli broccoli rabe, grandma's meatballs, aubergine parmigiana, carbonara sauce, cod, sfogliatella riccia and frolla, delizia al limone, babà, caprese, pastiera, tiramisu  
Supplements according to request, Euro 1,00, Euro 1,50, Euro 3,00.  
Service and bread charge: Euro 2,00 per person.



SCAN FOR OTHER LANGUAGES

# PIZZA

## OUR TRADITIONAL DOUGH

Dough leavened for 24 hours with white flour according to the exclusive recipe "Rossopomodoro by Mulino Caputo", soft and digestible.



## CHOSEN FOR YOU

**Verace** € 12,00  
 tomato, Mozzarella di Bufala campana PDO, basil and, coming out of the oven, a drizzle of Colline Salernitane PDO EVO oil

**Rossopomodoro with 3 types of tomato** € 13,50  
smoked Provolone cheese, San Marzano dell'agro sarnese-nocerino PDO tomato, Piennolo del Vesuvio PDO tomato, yellow date cherry tomato and shavings of caciocotta cheese  
**Best served with Peroni Nastro Azzurro beer**

**Bufala e Crudo** € 16,00  
 tomato, yellow date cherry tomato, Mozzarella di Bufala campana PDO and, coming out of the oven, Prosciutto di Parma PDO 18 months and basil

**Porcini e Burrata** € 16,00  
 tomato, yellow date cherry tomato, sautéed porcini mushrooms, Parmigiano Reggiano PDO cheese and, coming out of the oven, Golosa di Puglia burrata, Prosciutto di Parma PDO 18 months, rocket and walnuts



Our Verace Pizza

Dressed at the table with **Colline Salernitane EVO oil**

## CLASSICS

**Marinara** € 8,00  
San Marzano dell'agro sarnese-nocerino PDO tomato, garlic, oregano, Colline Salernitane PDO EVO oil and basil

**Margherita** € 8,90  
 tomato, mozzarella and basil  
**Best served with double Mozzarella +1,50**

**Diavola** € 11,50  
 tomato, mozzarella, Granterre spicy salami and basil

**Napoletana** € 11,50  
Antico di Napoli tomato, fillets, mozzarella, black olives and, coming out of the oven, anchovy fillets from the Cantabrian Sea and basil

**Capricciosa** € 12,00  
 tomato, mozzarella, champignon mushrooms, Granterre cooked ham, baby artichokes and black olives

**5 formaggi** € 12,00  
mozzarella, panna cheese, gorgonzola PDO, Pecorino Canestrato "L'olivello" cheese, buffalo mozzarella fondue and wafer of Parmigiano Reggiano PDO cheese  
**Best served with Prosciutto di Parma PDO 18 months + 2,50**

**Cotto e funghi** € 11,50  
white pizza with mozzarella, panna cheese, champignon mushrooms, cooked ham Granterre, Parmigiano Reggiano PDO cheese and basil

**Calzone** € 13,00  
filled with buffalo ricotta, Granterre Napoli salami, mozzarella, tomato, Parmigiano Reggiano PDO cheese and pepper  
**Best served with Peroni Gran Riserva Rossa beer**

## SEASONAL

**Cacio, pepe e noci** € 13,00  
cream of Pecorino Romano PDO cheese, mozzarella, black pepper and, coming out of the oven, shavings of Pecorino Canestrato "L'olivello" cheese and walnuts

**Scarola e provola** € 13,00  
smoked provola cheese, escarole - sautéed with black olives, capers, pine nuts and raisins - shavings of Pecorino Canestrato "L'olivello"

**Salsiccia e friarielli** € 14,00  
smoked Provolone cheese, Neapolitan sausage and Neapolitan Friarielli broccoli rabe

**Zucca e guanciale** € 13,00  
cream of Neapolitan long pumpkin, mozzarella, pork jowl and, coming out of the oven, shavings of Pecorino Canestrato "L'olivello" cheese and pumpkin seeds

**Mortadella e crema tartufata** € 15,00  
smoked Provolone cheese, truffled mushroom cream and, coming out of the oven, Casa Modena mortadella Bologna PGI, roasted pistachio pesto and crumble

# FIRST COURSES Durum wheat fresh and dried pasta

## TRADITIONAL

**Tubettone patate e provola affumicata** € 11,50  
potato sauce, ham, Cannellino flegreo tomato, Parmigiano Reggiano PDO cheese, basil, smoked Provolone cheese, Pecorino Romano PDO cheese and pepper

**Gnocchi di patate alla sorrentina** € 14,50  
baked with smoked Provolone cheese, Cannellino Flegreo cherry tomato, Parmigiano Reggiano PDO cheese and basil

**Paccheri, sausage, porcini mushrooms and burrata** € 15,00  
whipped with sautéed porcini mushrooms, Corbara cherry tomato, Parmigiano Reggiano PDO cheese, stracciatella di Golosa di Puglia Burrata cheese and parsley



## OUR CLASSICS

**Spaghetti alla carbonara** € 13,50  
Pasta di Gragnano PGI, produced by Pastificio Afeltra, crispy bacon, carbonara sauce, Pecorino Romano PDO and pepper

**Spaghetti with cherry tomatoes and basil** € 13,00  
Pasta di Gragnano PGI, produced by Pastificio Afeltra, Colline Salernitane PDO EVO oil and basil

# MAIN COURSES FISH AND MEAT

**Sliced beef with roasted pistachios and Maldon salt** € 22,00  
grilled beef (about 200g), rocket, potato pie with truffle, Parmigiano Reggiano PDO cheese, EVO oil and pepper

**Padellata di salsiccia e friarielli** € 13,50  
pan-fried pork sausage with Neapolitan Friarielli broccoli rabe and chilli pepper

**Sliced chicken with sun-dried tomatoes** € 16,50  
grilled chicken fillet (about 200g) with rosemary, hazelnuts, rocket, shavings of Parmigiano Reggiano PDO and glaze with aceto balsamico di Modena PGI

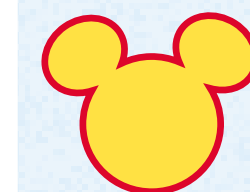
**Filetto di baccalà ai due pomodori** € 20,00  
cod, Piennolo del Vesuvio PDO tomato, yellow date cherry tomatoes, black olives, capers, parsley and bread croutons

## SIDES

**Pan-fried Neapolitan Friarielli broccoli rabe** € 5,90  
**Endives, black olives, capers, pine nuts and raisins** € 5,90

**Tomatoes and rocket** € 5,90  
**Roasted potatoes** € 5,90  
**Mixed seasonal salad** € 5,90

Disney **MICKEY AND FRIENDS**



## KIDS MENU

For children up to 12 years  
Includes a dish to choose from:

**PIZZA BABY MARGHERITA WITH HAM OR WÜRSTEL** | **GNOCCHI** | **MEATBALLS WITH TOMATO SAUCE**

+ Carrots, fruit and juice or water

€ 6,90

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