ROSSOPOMODORO

The Best Authentic Italian Restaurant

PIZZA

	Solo	Sharing
Napoletana True to Naples: Italian plum tomato sauce with fior di latte mozzarella, fresh basil, olives, capers, and anchovies	P395	P545
Calzone Vesuvio A folded calzone stuffed with Neapolitan salami, ricotta cheese, fior di latte mozzarella, tomato sauce, and basil		P695
Amalfitana Fior di latte mozzarella, anchovies, shredded burrata cheese and aromatic breadcrumbs	P595	P795
Reginella Stuffed crust with creamy ricotta cheese and luscious burrata on top mingle with sweet cherry tomatoes, fresh basil, and a sharp finish of pecorino romano for a rich, elegant flavor	P625	P895
Fru Fru Not sure what pizza to get? Fru Fru pizza is for you. It has three flavors in one square pizza: Ricotta Cheese and Salami, Fried Vegetables and Tomato Sauce, Spicy Salami and Tomato Sauce - all with smoked provola	P425	P695
Pizza Fritta Crispy fried dough filled with ricotta, basil, and fior di latte mozzarella. Served with cheesy tomato sauce		P645

Vegetarian VG Vegan Spicy

TOPPINGS

Vegetables
Aubergines / Black Olives / Onions / Courgettes / Artichokes / Arugula
P50
Cherry Tomatoes / Mushrooms / Bell Peppers
P75

Add-Ons
Truffle Oil - P50
Honey - P60
Chili Honey - P70

Meat
Spicy Salami / Parma Ham / Cooked Ham / Neapolitan Salami / Anchovies
P85

Cheese
Parmesan Shavings
P65
Fior di Latte Mozzarella / Smoked Provola Mozzarella / Gorgonzola Cheese
P75
Burrata Cheese
P295

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MAINS

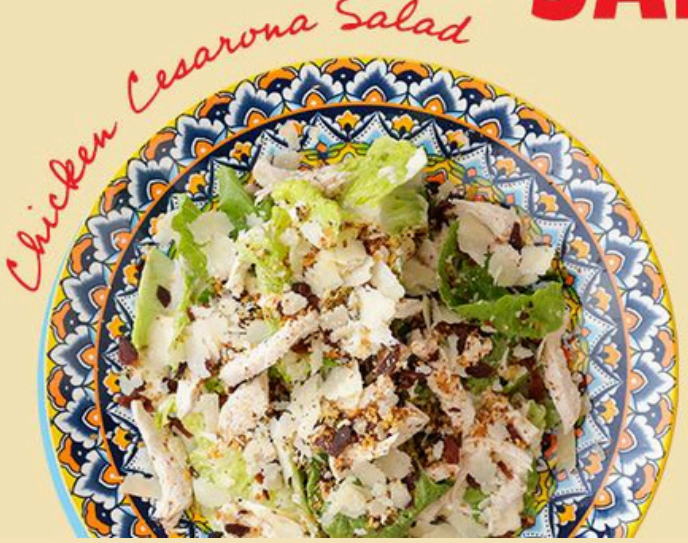
Porchetta P650
Tender roasted pork belly with crispy skin and seasoned with herbs and spices, served with mashed potatoes and a side salad

	Solo	Sharing
Pollo alla Diavola Tender, smoky and golden-roasted chicken served with crispy roasted potatoes, arugula, and cherry tomatoes	P400	P645

Manzo al Rosmarino P745
Tender beef slices sautéed in rosemary and garlic, served with demi-glacé sauce on the side

Pesce e Patatine P425
Crispy golden-fried fish fillet served with seasoned fries

SALADS



	Solo	Sharing
Chicken Cesarona Salad Romaine lettuce, chicken breast, homemade caesar dressing, anchovies, and parmesan cheese	P395	P595
Vegana Salad VG Mixed salad, bellpeppers, couscous, eggplant, zucchini, chickpeas, balsamic and Extra Virgin Olive Oil dressing	P295	P495

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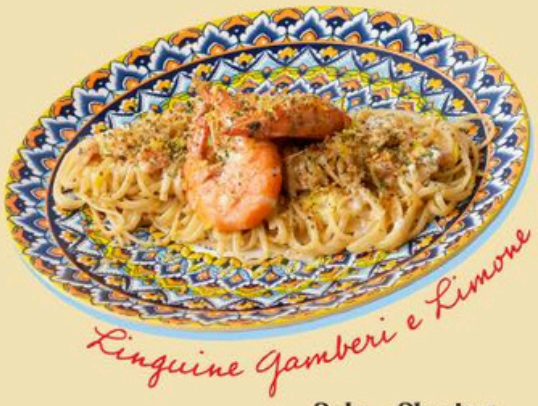
PASTA



	Solo	Sharing
Spaghetti al Pomodorino VG Spaghetti tossed with cherry tomatoes. A fresh and vibrant dish that highlights the flavours of these renowned Italian tomato dressing	P350	P495
Tagliatelle alla Bolognese Wide ribbons of tagliatelle coated in a slow-simmered ragù of tender minced beef and tomatoes	P495	P695
Gnocchi alla Sorrentina Potato gnocchi served with a rich cherry tomato sauce, melted smoked provola and parmesan cheese, all baked together!	P495	P745
Linguine alla Puttanesca Linguine pasta in a robust puttanesca sauce made with cherry tomatoes, black olives, capers and anchovies	P395	P595
Rigatoni alla Carbonara Rigatoni pasta served in a creamy sauce of egg yolk, crispy guanciale (pork cheek), pecorino romano cheese and black pepper	P495	P795

	Solo	Sharing
Lasagna Vegetariana Layers of pasta, green peas, zucchini, mushrooms, creamy béchamel, and melted Parmigiano, baked to golden perfection	P495	P895
Linguine Gamberi e Limone Linguine tossed with plump shrimp, lemon zest, shredded burrata, mascarpone, and parsley	P695	P945
Risotto ai Funghi Creamy Risotto cooked with earthy shiitake and button mushrooms, white wine, Burrata cheese, and Parmigiano Best enjoyed with Truffle Oil		P495
Penne con Polpette Juicy, bite-sized meatballs simmered in a rich tomato sauce, served over penne pasta. Perfect for kids and kids at heart		P275

SIDES

Verdure Grigliate Roasted vegetables	P295
Insalata Mista VG Mixed green salad with Extra Virgin Olive Oil and fresh lemon	P200
Patatina Fritta VG French fries	P195
Rucola e Pomodorini Arugula salad with cherry tomatoes, and Extra Virgin Olive Oil	P250

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COCKTAILS

Aperol Spritz	P395
Campari Spritz	P395
Positano Spritz	P395
Mediterranean Mojito	P395
Espresso Martini	P350
Gin Basil Smash	P350
Negroni	P395
Lemon Gin Tonic	P350
Vir Gin Basil	P250

WINES - RED

	175ml	750ml
Montepulciano d' Abruzzo DOP	P375	P1500
Lambruso Emilia IGT	P395	P1800
Barbera d' asti DOCG	P450	P1800
Primitivo Puglia IGT	P475	P2100
Barolo DOCG		P6250
Amarone Della Valpolicella DOCG		P5950

WINES - ROSÉ

	175ml	750ml
Cerasuolo d' Abruzzo DOP	P370	P1500
Prosecco Rosé DOC	P475	P2100
Pinot Grigio Rosé DOC	P395	P1800
Pinot Grigio Rosato Delle Venezie DOC		P2450

WINES - WHITE

	175ml	750ml
Chardonnay Terre di Chieti IGP	P370	P1500
Cuvee I Magredi Prosecco DOC	P475	P2100
Sauvignon Blanc Veneto IGT	P450	P1800
Verdicchio dei castelli di, Jesi Classico Titulus DOC		P2450
Sursur Grillo Sicilia DOC		P4500

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BEVERAGES

Purified Water	P60
San Pellegrino (500ml)	P250
Schweppes Soda Water	P200
Schweppes Tonic Water	P200
Coke Regular	P110
Coke Zero	P110
Royal Tru Orange	P110
Sprite	P110
A&W Rootbeer	P110

COFFEE & TEA

Espresso Napoletano	P110
Espresso Macchiato	P150
Caffè Americano	P130
Doppio Espresso	P190
Caffè e Latte	P160
Cappucino	P160
Affogato al Caffè	P220
Pure Camomile	P140
GHreen Tea & Lemon	P140

FRESH FRUIT JUICES & SHAKES

Fresh Lemonade	P190
Fresh Orange Juice	P220
Fresh Grape Shake	P190
Ripe Mango Shake	P190
Watermelon Shake	P190

BEER

San Mig Light	P160
San Mig Pale	P160
Peroni	P230
Stella Artois	P290

ICED TEA

Lemon Iced Tea	P120
Raspberry Iced Tea	P130
Mango Iced Tea	P130

LIQUEUR PER SHOT

Aperol	P250
Campari	P250
Limoncello	P180
Gin	P200
Vodka	P180
Kahlua	P200
Rum White	P180