

ROSSO POMO DORO

Pizza e Pasta Napoletana



AUTUMN/WINTER

menu

50
TOP
PIZZA

ROSSOPOMODORO IS AMONG THE 50 TOP
WORLD ARTISAN PIZZA CHAINS 2022

Rossopomodoro is the Neapolitan tradition, its authentic flavors, its colors, the cheerfulness of Naples and its warm welcome.









Immerse yourself in the history, culture and flavors that only Naples can offer you. We present our territory to you through the use of typical ingredients that come from historical Italian suppliers and from high quality local productions, such as all the variety of tomatoes, our greatest treasure and our own name.

Take a seat, enjoy a pizza or a dish of our ancient tradition, close your eyes, open your heart and enjoy your day in Naples!

Buon appetito!!!

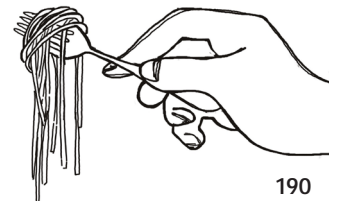
*Before making them disappear, post and tag our dishes.
@rossocopenhagen*

STARTERS

Olive Miste 	50	Calamari e Zeppole	120
Bowl of green and black olives from Gaeta, marinated with garlic and chilli.		Salt and pepper fried squid with seaweed zeppole fritters. Add Basil Mayo 20, Chilli Mayo 20, Truffle Mayo 25	
Pane 	35	Polpette al Sugo	120
Basket of homemade bread.		Homemade beef meatballs in a rich ragu' sauce with Parmesan shavings. Add Homemade Bread - 35	
Focaccia all'Aglio 	90	Burrata e Pomodorini 	145
Freshly baked pizza bread with garlic, a touch of tomato sauce and homemade basil pesto. Add Buffalo Bocconcini - 35 Add Cherry Tomatoes - 25 Add Parma Ham - 35		Fresh creamy burrata, served with sauteed mixed tomatoes. Add Homemade Bread - 35	
Bruschetta Caprese 	80	Pizzetta di Scarole 	115
Chargrilled homemade bread, buffalo mozzarella bocconcini, vine tomatoes, garlic, fresh basil, oregano and PDO extra virgin olive oil.		Fried pizza doughnut stuffed with pan-fried endive with black olives, capers and pine nuts.	
Parmigiana di Melanzane 	95	Zuppetta di broccoli 	140
Layered fried aubergine bake with smoked provola mozzarella, PDO Parmesan cheese and Neapolitan plum tomato sauce. Add Homemade Bread - 35		Hearty broccoli soup with cannellini beans and crispy polenta croutons. Add Homemade Bread - 35	
		Tagliere	135 per person
		Neapolitan salami, spicy spianata, Parma ham, PDO Parmesan cheese, Gorgonzola cheese, mixed olives and skewers of buffalo bocconcini, cherry tomatoes and fresh basil. Add Homemade Bread - 35	

PASTA



All our pastas are made using the best Italian grains.



Spaghetti Pomodorini e Basilico 	175	Spaghetti alla Carbonara	190
Spaghetti pasta with datterini tomato sauce, fresh basil and PDO extra virgin olive oil. Add Burrata Cheese - 35 GF Pasta available on request - 10		Spaghetti alla Carbonara with pasteurized egg yolk, guanciale (pork cheek), Pecorino cheese. Add Truffle Carpaccio - 30	
Pappardelle al Ragu' Napoletano	190	Linguine Partenope	210
Traditional and loved Neapolitan Sunday family ritual. Egg pappardelle with a beef ragu' sauce, slow cooked for ten hours and served with PDO Parmesan cheese shavings. GF Pasta available on request - 10		Linguine pasta with king prawns, clams, squid, with a hint of cherry tomato sauce and fresh chilli.	
Gnocchi alla Sorrentina 	180	Risotto al Tartufo con Porcini e Funghi misti 	220
Potato gnocchi with datterini tomato sauce, smoked Provolone cheese and PDO Parmesan cheese.		Black truffle risotto with wild porcini mushrooms, wild mixed mushrooms and PDO Parmesan cheese shavings.	



SALADS & SOUPS

Vegan Salad 	160
Mixed salad, cherry tomatoes, yellow tomatoes, french beans, carrots, fennel, apple and extra virgin olive oil	
Chicken Salad	170
Mixed salad, chicken thighs, polenta croutons, apple, Parmesan cheese and fresh lemon citronette.	
Add toppings to any salad Whole Avocado - 40 Buffalo Mozzarella - 40	
Zuppetta di broccoli 	140
Hearty broccoli soup with cannellini beans and crispy polenta croutons. Add Homemade bread - 35	

SIDES

Friarielli 	65
A must try Neapolitan staple! Slightly bitter variety of wild broccoli tops, served pan-fried with chilli and garlic. Add Homemade bread - 35	
Rucola e Pomodorini 	45
Rocket salad with cherry tomatoes, Parmesan cheese shavings and PDO extra virgin olive oil.	
Insalatina e Limone 	45
Mixed green salad with PDO extra virgin olive oil and fresh lemon.	
Patatina 	55
French fries. Add Basil Mayo - 20, Add Chilli Mayo - 20 Add Truffle Mayo - 25	



NEAPOLITAN PIZZA

DOUGH
MATURED
FOR
24 Hours








Our traditional dough is artisanally crafted using knowledge passed down from generation to generation. The dough is left to mature for at least 24 hours, resulting in healthier and lighter pizza base.

LE RUOTE - A crispier and lighter version of our most traditional pizzas.

<p>Marinara "a ruota" ~ NEW  180 Italian plum tomato sauce, garlic, oregano and fresh basil. (No cheese)</p>	<p>Margherita "a ruota" ~ NEW  210 Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.</p>
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THE CLASSIC

<p>Verace PDO  GF available 170 Rossopomodoro's signature pizza, guaranteed to keep its authentic flavour all across the globe, and therefore PDO certified! Neapolitan plum tomato sauce, buffalo mozzarella cheese, PDO extra virgin olive oil and fresh basil. Add Parma Ham - 35</p> <p>Margherita  GF available 160 Invented in 1889 to honour Queen Margherita of Savoy and celebrate the Italian unification. Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil and fresh basil.</p> <p>Diavola GF available 170 Italian plum tomato sauce, fior di latte mozzarella, spicy salami and 'Nduja, with fresh basil. Add Mushrooms - 25, Add Aubergines - 25</p> <p>Capricciosa GF available 180 Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives from Gaeta and fresh basil. Make it Vegan</p> <p>Verduretta  GF available 170 Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, Parmesan cheese and fresh basil. Make it Vegan</p> <p>Marinara  GF available 150 The most classic pizza found throughout the streets of Napoli. Italian plum tomato sauce, garlic, oregano and fresh basil. (No cheese) Add Cetara Anchovies - 35, Add Gaeta Black Olives - 25</p> <p>Napoletana GF available 170 Italian plum tomato sauce, fior di latte mozzarella, premium Cetara anchovies, garlic, oregano and fresh basil. Add Gaeta Black Olives - 25</p>	<p>Calzone Ricotta e Salame 190 Smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil. Add Mushrooms - 25, Add Ham - 35</p> <p>5 Formaggi  GF available 170 Smoked provola mozzarella, Gorgonzola cheese, buffalo caciotta, Pecorino, PDO Parmesan cheese and cream. Add Spianata Salami - 35, Add Mushrooms - 25</p> <p>Ventura GF available 190 Fior di latte mozzarella, Parma ham, rocket, Parmesan cheese shavings, PDO extra virgin olive oil and fresh basil. Add Cherry Tomatoes - 25, Add Buffalo Mozzarella - 35</p> <p>Salsiccia e Fiarrielli GF available 195 A very traditional pairing of pork sausage and Neapolitan friarielli, chilli and garlic, smoked provola mozzarella and fresh basil. Add Spianata Salami - 35</p> <p>Pizza Fritta 190 Deep fried calzone, filled with smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil. Add Ham - 35</p> <p>Amatriciana di Crudo 190 Amatriciana sauce with Neapolitan plum tomato sauce, onions and Parma ham cubes with Neapolitan smoked provola mozzarella and Pecorino cheese shavings.</p>
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GOURMET PIZZA

<p>Reginetta  220 Buffalo ricotta cheese stuffed crust, cherry tomato sauce, buffalo mozzarella bocconcini, Pecorino shavings and fresh basil.</p> <p>Fru Fru 270 3 flavours: friarielli, pork sausage and provola; buffalo ricotta, provola and Neapolitan salami; tomato, spicy salami and provola.</p> <p>Zucchine, Cipolla e Guanciale Croccante 240 Fior di latte mozzarella, pan-fried courgettes, crispy guanciale (pork cheek) and Parmesan cheese shavings.</p> <p>Polpetta e Ragù 250 Smoked provola cheese, rich ragu' sauce, beef meatballs and Parmesan cheese shavings.</p>	<p>Tartufo Patate & Salsiccia 270 Smoked provola cheese, roasted potatoes, pork sausage, truffle carpaccio and parmesan cheese shavings.</p> <p>Pizza di Scarole 250 Smoked provola cheese, pan-fried endive, black olives, capers, pine nuts, anchovies and chili.</p> <p>Bresaola 270 Beef bresaola, fior di latte mozzarella cheese, wild rocket, pecorino shavings, truffle oil and toasted walnuts.</p>
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Add toppings to any pizza

25 : Aubergines - Mushrooms - Olives - Courgettes - Rocket - Parmesan Shavings - Cherry Tomatoes

35 : Buffalo Mozzarella - Bocconcini - Mozzarella - Smoked Provola - Vegan Cheese - Gorgonzola Cheese - Ricotta - Spianata Salami - Parma Ham - Ham - Neapolitan Salami - Pork Sausage - Anchovies - 'Nduja - Artichokes

50 : Bresaola - Burrata - Truffle carpaccio 100 : A whole burrata for the burrata fanatics!

We want as many people as possible to enjoy our pizza and so we are pleased to offer several of them using gluten free ingredients. 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.

In case of any allergies or intolerances please inform your server.

For more info check: rossopomodoro.dk/dietaryinformation

 GF available upon request + dkk20  Vegetarian  Vegan PDO Protected Designated Origin

Almost all our Pizzas can be made with Vegan cheese. Ask the staff for more info.