



ITALY'S
FAVOURITE
PIZZA

From the
heart of Italy
to your table

ROSSO POMO DORO

Born in Napoli
in
1998

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Corbara



Spaghetti



Mozzarella di Bufala campana DOP

Mozzarella Fior di Latte



Piennolo

Spaghetti di Gragnano



Ramato

FROM THE HEART OF ITALY TO YOUR TABLE

We use a blend of soft grains carefully selected to obtain a unique Neapolitan pizza dough. The **flour** is prepared following the exclusive recipe 'Rossopomodoro by Mulino Caputo', because quality is always our top priority.

We carefully research and select the finest varieties of tomatoes from small and large trusted producers, so you can enjoy the taste and aromas found in our recipes all year round. Try them in our dishes and savour their qualities and distinct characteristics.

The **Mozzarella di Bufala Campana PDO**, Rossopomodoro selection, is produced with 100% buffalo milk from Campania, delivered weekly from the finest dairies in our region.

The **Mozzarella Fior di Latte**, Rossopomodoro selection, is produced with 100% Italian cow's milk and natural rennet, following the Campania tradition. It's an essential product for our classic pizzas.

These two delicacies from our land underscore our reverence for Mozzarella.

Mozzarella to us is a very serious matter!

For our dishes and pizzas, we use **Extra Virgin Olive Oil**, Penisola Sorrentina PDO, of the highest quality, produced from the finest olives, "Minucciola" variety, cold extracted, typical of the Sorrento Peninsula. Additionally, we use EVO Oil Colline Salernitane PDO, derived from some native varieties of olives, such as Rotondella, Nostrale, Frantoio, and Carpellese.

Who said that Naples is just pizza? **Pasta**, first courses are a great pride of Neapolitan cuisine. At Rossopomodoro, you can find classic potato gnocchi and the most typical formats, such as such as **Spaghetti and Ravioli**, along with the excellence of real **Paccheri di Gragnano**. All our pastas are made using only and always the finest Italian grains.



San Marzano



Yellow Datterino



EVO OIL



Cannellino



Antico Napoli



Paccheri



Farina by Mulino Caputo



Piennolo

HUNGRY FOR A SLICE OF NAPOLI?

LIKE A DAY OUT IN NAPLES

Welcome to Rossopomodoro,
since 1998, the ambassador of pizza and Neapolitan cuisine to the world!

Our passion for great food is deeply rooted in the heart of Naples, a city renowned for its vibrant culture and rich gastronomic heritage.

Rossopomodoro embodies the Neapolitan tradition, its authentic flavours, its colours, the cheerfulness of Naples, and its warm welcome.

With us, you can experience authentic flavours and excellent raw materials every day. We predominantly choose small selected producers who employ healthy and balanced methods in harmony with nature and our diet.

At Rossopomodoro, we believe in more than just a meal.

We believe in creating moments of pure bliss where warm and friendly welcomes are coupled with unforgettable culinary experiences.

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!

STARTERS

Pane e Olive

Premium green and black olives, marinated with garlic and chilli, served with our home-made bread.

60

Tarallini

Bowl of traditional Italian taralli bread.

40

Focaccia all'Aglio

Freshly baked pizza bread with garlic and a touch of tomato sauce and home-made pesto.

Add Parma Ham - 35

Add Buffalo Bocconcini - 35

75

Parmigiana

Layered fried aubergine bake with smoked provola mozzarella, Parmesan cheese and Italian plum tomato sauce.

Add Home-made Bread - 40

80

TAGLIERI

Salumi

Mortadella, spicy ventricina, bresaola, coppa ham, Parma ham. Served with deep fried pizza dough and taralli.

Add Focaccia - 75

Add Home-made Bread - 40

200

Formaggi

Buffalo mozzarella bocconcini, burrata, Pecorino Toscano, Gorgonzola and ricotta cheese.

Served with deep fried pizza dough and taralli

Add Focaccia - 75

Add Home-made Bread - 40

200

BRUSCHETTA

Bruschetta Caprese

Chargrilled homemade bread, buffalo mozzarella bocconcini, vine tomatoes with garlic, oregano, fresh basil, and PDO extra virgin olive oil.

90

Bruschetta Burrata e Coppa

Chargrilled homemade bread, fresh burrata, and coppa ham.

90

Bruschetta Cipolla e 'Nduja

Chargrilled homemade bread, sauteed red onions, spicy 'nduja and ventricina.

90

Bruschetta Ricotta e Acciughe

Chargrilled homemade bread, ricotta cheese, anchovies and lemon zest.

90

SIDES

Rucola e Pomodorini

Rocket salad with cherry tomatoes, Parmesan cheese shavings, and PDO extra virgin olive oil.

45

Insalatina e Limone

Mixed green salad with PDO extra virgin olive oil and fresh lemon.

45

Patatina frita gourmet

Coated French fries with Parmesan cheese and mediterranean herbs.

Add Dipping Sauce - 30

60

Friarielli

A must try Neapolitan staple! Slightly bitter variety of wild broccoli tops, served pan-fried with fresh chilli, and garlic.

65

NEAPOLITAN PASTA

ALL OUR PASTAS ARE MADE
USING THE BEST ITALIAN
GRAINS

Spaghetti Pomodorini e Basilico

Spaghetti pasta with red datterini tomato sauce, fresh basil, and PDO extra virgin olive oil.

GF pasta available

Add Burrata - 50

180

Pappardelle al Ragù Napoletano

Traditional and loved Neapolitan family staple. Pappardelle pasta with a typical Neapolitan beef ragu' slow cooked for ten hours with Parmesan cheese, and fresh basil.

GF pasta available

190

Pacchero alla Genovese

Traditional pacchero pasta, slow cooked pork with golden onion, and white wine sauce.

190

Spaghetti alla Carbonara ai due Pecorini

Spaghetti pasta with pasteurized egg yolk, crispy guanciale (pork cheek), Pecorino Romano, Pecorino Toscano, and black pepper.

190

Gnocchi alla Sorrentina

Potato gnocchi with datterini tomatoes sauce, smoked provola cheese, Parmesan cheese shavings and basil.

180

GOURMET PASTA

Paccheri con Cacio e Pepe alla Nerano

Traditional paccheri pasta with Pecorino cheese, black pepper sauce, courgettes and mint.

190

Risotto ai Gamberoni e Agrumi

Creamy risotto with king prawns and citrus.

200

Ravioli ai due Pomodori e Pesto di Basilico

Ricotta and spinach filled ravioli pasta served with red and yellow datterini tomatoes and basil pesto.

200

SALADS & SOUPS

Zuppetta di Pomodoro e Burrata

Tomato soup with onions and bell peppers served with shredded creamy burrata.

Add Focaccia - 75

Add Home-made Bread - 40

150

Chicken Cesarona Salad

Cos lettuce, chicken breast, homemade Caesar dressing, anchovies, sun-dried tomatoes, and crumbled taralli.

Add Buffalo Mozzarella - 35

Add Burrata - 50

170

Vegan Salad

Mixed salad, spelt, mixed vegetables, chickpeas, carrots, balsamic and extra virgin olive oil dressing.

Add Chicken - 45

Add Buffalo Mozzarella - 35

Add Burrata - 50

170

NEAPOLITAN PIZZA

Dough Matured for 24 Hours



TRADITIONAL

Our dough is meticulously prepared, and slow-risen for over 24 hours. Wood-fired for a perfect texture. Our expert pizzaiolos make it fresh daily. Authentic Neapolitan craftsmanship at its best.



GLUTEN FREE

We've reimaged our classic Neapolitan dough to be Gluten-Free. Lovingly prepared and wood-fired, for an uncompromised taste and texture. With all the flavours of Neapolitan pizza, the only thing missing is gluten.

CALZONE

Using our signature dough, we create Italian pockets folded into a half-moon shape, generously filled, and baked to a golden, crunchy perfection, bursting with flavors.



FRIED PIZZA

A twist on tradition, our special dough is folded, filled, and deep-fried to perfection a Neapolitan street food classic.



PANUOZZO

A Pizza Sandwich enveloping an array of mouthwatering fillings, impeccably baked dough, crisp on the outside, soft within a Napoli treasure crafted with our signature dough.



Pizza Napoletana STG*

*Traditional Speciality guaranteed denomination

LE SIGNATURE

Corniciona 🌿	210	Carciofotto	210
Buffalo ricotta stuffed crust, tomato sauce, red and yellow cherry tomatoes, San Marzano tomato fillets, bocconcini and fresh basil.		Fior di latte mozzarella, sauteed artichokes, coppa ham and egg yolk.	
Burratina 🌿	210	Fru Fru	230
Burrata cheese, tomato sauce, mixed peppers, red onions, crumbled taralli and Pecorino toscano shavings.		Three-flavours stretched oval pizza: • Friarielli, pork sausage, and provola; • Buffalo ricotta, provola, and Neapolitan salami; • Tomato sauce, Ventricina spicy salami, and provola.	

LE CLASSICHE

Margherita 🌿 GF - 20	160	Verace 🌿 GF - 20	170
Invented in 1889 to honour Queen Margherita of Savoy and celebrate the Italian unification featuring the colours of the Italian flag. Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil, and fresh basil.		Italian plum tomato sauce, buffalo mozzarella, San Marzano tomato fillets, PDO extra virgin olive oil, and fresh basil. Add Parma Ham - 35	
Diavola 🌶️ GF - 20	170	Verduretta 🌿 GF - 20	170
Italian plum tomato sauce, fior di latte mozzarella, spicy ventricina salami, 'nduja, and fresh basil. Add Mushrooms - 25		Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, Parmesan cheese, and fresh basil.	
Capricciosa GF - 20	180	Ventura GF - 20	190
Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives, and fresh basil.		Fior di latte mozzarella, parma ham, rocket, PDO Parmesan cheese shavings, PDO extra virgin olive oil, and fresh basil. Add Cherry Tomatoes - 25 Beef Bresaola instead of Parma Ham	
Napoletana GF - 20	170	Sei Formaggi 🌿 GF - 20	170
Italian plum tomato sauce, fior di latte mozzarella, anchovies, garlic, oregano, and fresh basil. Add Gaeta Black Olives - 25		Smoked provola mozzarella, Gorgonzola, emmenthal, Pecorino romano, Pecorino toscano, Parmesan, and cream. Add Spicy Ventricina Salami - 35	

I CALZONI FOLDED AND FILLED PIZZA

Ricotta e Salame	190	Burrata e Funghi 🌿	220
Smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce, and fresh basil. Add Mushrooms - 25		Stuffed with buffalo ricotta cheese and mixed wild mushrooms and topped with fresh burrata cheese. Add Coppa Ham - 35 Add Bresaola - 35	

LE FRITTE FOLDED, FILLED DEEP FRIED

Ricotta e Mortadella	190	Pomodoro e Mozzarella 🌿	190
Deep fried calzone, filled with smoked provola mozzarella, mortadella, buffalo ricotta cheese, and fresh basil.		Deep fried calzone, filled with fior di latte mozzarella and buffalo ricotta, topped with tomato and smoked provola cheese sauce, and Parmesan cheese.	

I PANUOZZI PIZZA PANINI

Salsiccia e Friarielli	190	Caprese 🌿	180
A very traditional pairing of pork sausage and Neapolitan friarielli, chilli, garlic, smoked provola mozzarella, and fresh basil.		Buffalo mozzarella, vine and sundried tomatoes, and fresh rocket. Add Parma Ham - 35	

LE VEGANE

Margheritana Vegan 🌱 GF - 20	160	Picciosa Vegan 🌱 GF - 20	180
Italian plum tomato sauce, vegan cheese, and fresh basil.		Italian plum tomato sauce, vegan cheese, artichokes, black olives, mushrooms, and fresh basil.	
Verduretta Vegan 🌱 GF - 20	175	Marinara PDO 🌱 GF - 20	160
Italian plum tomato sauce, vegan cheese, aubergines, courgettes, peppers, and fresh basil.		Italian plum tomato sauce, San Marzano tomato, yellow and red cherry tomatoes, garlic, and oregano.	

LE RUOTE DI CARRO CRISPIER AND LIGHTER

Margherita 🌿	190	Diavola 🌶️	200
Italian plum tomato sauce, fior di latte mozzarella, PDO extra virgin olive oil, and fresh basil.		Italian plum tomato sauce, fior di latte mozzarella, spicy ventricina salami, 'nduja, and fresh basil. Add Mushrooms - 25	

Try our NEW Dipping Sauces - 30

Baked Garlic sauce 🌿 - Basil Pesto sauce 🌿 - Arrabbiata sauce 🌿

Ask our staff for extra Toppings

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. For more info on allergens and dietary info check:

GF available upon request +20 🌿 Vegetarian 🌱 Vegan PDO Protected Designated Origin

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

