

ROSSOPOMODORO

Pizza e Pasta Napoletana

We aim to offer you not only a meal but a true Neapolitan experience!

Starters

Olive Miste - 50 (VG) (GF)

Prime green and black Gaeta olives marinated with garlic and chilli.

Focaccia all'Aglio - 70 (VG)

Freshly baked pizza bread with garlic, a touch of tomato sauce and basil pesto.

Add Fior di Latte Mozzarella - 20

Add Parma Ham - 30

Bruschetta Caprese - 75 (V)

Chargrilled homemade bread, buffalo mozzarella bocconcini, fresh San Marzano tomatoes, garlic, oregano, fresh basil and DOP extra virgin olive oil.

Parmigiana - 80 (V)

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

Add Homemade Bread - 30

Tagliere - 95 pp

Neapolitan salami, spicy spianata, parma ham, parmesan cheese, gorgonzola cheese and caciocavallo, mixed olives and parmesan cheese deep fried pizza dough.

Calamari e Baccala' - 110

Salt and pepper fried squid and cod.

Add Basil Mayo - 15

Salsiccia Provoletta e Funghi - 110

Pork sausage skewers with grilled provoletta smoked cheese, Porcini and mixed mushrooms.

Add Homemade Bread - 30

Burrata e Zucca - 125 (V) (GF)

Fresh creamy burrata from Puglia, served with roasted pumpkin, toasted almonds and balsamic vinegar glaze.

Add Homemade Bread - 30

Bresaola e Ricotta - 125 (GF)

Delicate Buffalo ricotta cheese, served on sliced beef bresaola, with lemon zest, rocket and DOP extra virgin olive oil.

Add Focaccia - 60

Neapolitan Pasta

Spaghetti Pomodorini e Basilico - 160 (VG) (GF)

Spaghetti pasta with datterini tomatoes, fresh basil and DOP extra virgin olive oil.

Add Burrata - 30

Available with GF Pasta

Tagliatelle al Ragù' Napoletano - 180 (GF)

Traditional and loved Neapolitan Sunday family staple. Tagliatelle pasta with a typical Neapolitan beef ragù' slow cooked for ten hours and DOP Parmesan cheese.

Available with GF Pasta

Gnocchi Zucca e 'Nduja - 180

Potato Gnocchi with sauteed pumpkin, 'Nduja and Pecorino cheese.

Spaghetti alla Carbonara con Tartufo - 195

Spaghetti alla Carbonara with egg yolk, guanciale (pork cheek), Pecorino cheese and black truffle carpaccio.

Linguine ai Gamberoni - 195

Linguine pasta with king prawns, yellow datterini tomatoes sauce, chilli and parsley.

Risotto ai Funghi - 190 (V)

Creamy and rich Porcini and mixed wild mushrooms risotto with DOP Parmesan cheese shavings.

Neapolitan Pizza

Our traditional pizza 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 a healthier and lighter pizza base.

Ⓜ Gluten-free dough available upon request + 20 kr

Marinara - 130 Ⓜ Ⓜ

The most classic pizza found throughout the streets of Napoli. Italian plum tomato sauce, garlic, oregano and fresh basil. (No cheese)

Add Cetara Anchovies - 30

Add Gaeta Black Olives - 20

Margherita - 150 Ⓜ Ⓜ

Invented in 1889 to honour Queen Margherita of Savoy and celebrate the Italian unification.

Italian plum tomato sauce, Neapolitan fior di latte mozzarella, DOP extra virgin olive oil and basil.

Verace DOP - 170 Ⓜ Ⓜ

Italian plum tomato sauce, buffalo mozzarella, DOP extra virgin olive oil and fresh basil.

Add Parma Ham - 30

Diavola - 170 Ⓜ

Italian plum tomato sauce, fior di latte mozzarella, spicy Calabrian spianata salami and 'Nduja, with fresh basil.

Add Mushrooms - 20

Add Aubergines - 20

Cinque Formaggi - 170 Ⓜ Ⓜ

Smoked provola mozzarella, DOP Gorgonzola, caciotta di bufala, Pecorino, DOP Parmesan cheese and cream.

Add Spicy Spianata Salami - 30

Add Mushrooms - 20

Capricciosa - 180 Ⓜ

Italian plum tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives from Gaeta and fresh basil.

Make it Vegan.

Verduretta - 170 Ⓜ Ⓜ

Italian plum tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, DOP Parmesan cheese and fresh basil.

Make it Vegan.

Napoletana - 170 Ⓜ

Italian plum tomato sauce, fior di latte mozzarella, premium Cetara anchovies, garlic, oregano and fresh basil.

Add Gaeta Black Olives - 20

Ventura - 180 Ⓜ

Fior di latte mozzarella, Parma ham, rocket, DOP Parmesan cheese shavings, DOP extra virgin olive oil and fresh basil.

Add Buffalo Mozzarella - 30

Add Cherry Tomatoes - 20

Calzone Ricotta e Salame - 180

Smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.

Add Mushrooms - 20

Salsiccia e Friarielli - 180 Ⓜ

A very traditional pairing of pork sausage and Neapolitan friarielli, chilli and garlic, smoked provola mozzarella and fresh basil.

Add Spicy Spianata Salami - 30

Gialla Provola e 'Nduja- 170

Yellow datterini tomatoes, smoked provola mozzarella, spicy 'Nduja and basil.

Pizza Fritta- 180

Deep fried calzone, filled with smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce and fresh basil.

Add toppings to any pizza

20 : Aubergines - Mushrooms - Gaeta Black Olives - Courgettes - Artichokes - Rocket - Parmesan Shavings - Cherry Tomatoes

30 : Buffalo Mozzarella - Black Truffle - Burrata Cheese - Buffalo Mozzarella Bocconcini - Fior di Latte Mozzarella - Smoked Provola Mozzarella - Vegan Cheese - Gorgonzola Cheese - Buffalo Ricotta - Spicy Salami - Parma Ham - Cooked Ham - Neapolitan Salami - Pork Sausage - Friarielli - Cetara Anchovies - 'Nduja - Bresaola

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 check: rossopomodoro.dk/dietaryinformation

Ⓜ Gluten-Free Ⓜ Vegetarian Ⓜ Vegan DOP Protected Designated Origin

Signature Seasonal Pizzas

Made with Tripel Beer and Whole Wheat Dough.

Reginetta - 210 (V)

Buffalo ricotta stuffed crust, cherry tomato sauce, buffalo mozzarella bocconcini, Pecorino shavings and fresh basil.

Zucchetta - 210

Mashed pumpkin, fresh burrata from Puglia, crunchy Parma ham cubes, caciocavallo cheese shavings and fresh chilli.

Fru Fru - 210

3 flavours: friarielli, pork sausage and provola; buffalo ricotta, provola and Neapolitan salami; tomato, spicy salami and provola.

Funghi Bresaola e Tartufo - 230

Black truffle carpaccio, beef bresaola, fior di latte mozzarella, porcini and mixed wild mushrooms on a rich creamy base.

Salads

Insalata Caprese - 140 (V)

Buffalo mozzarella, lettuce, rocket, cherry tomatoes, San Marzano tomatoes, homemade basil pesto and DOP extra virgin olive oil.

Add Chicken - 40

Add Buffalo Mozzarella -40

Insalatona - 140 (VG)

Lettuce, rocket, beetroot, carrots, fresh pears, toasted almond flakes, balsamic vinegar glaze and DOP extra virgin olive oil dressing.

Add Chicken - 40

Add Buffalo Mozzarella -40

Sides

Pane - 30 (VG)

Basket of mixed homemade bread.

Friarielli - 65 (VG)

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

Patatina - 45 (VG)

French fries.

Add Basil Mayo - 15

Rucola e Pomodorini - 40 (V)

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

Like a day in Naples!

Our dishes are made using carefully sourced ingredients following the most loved traditional Neapolitan recipes with a modern twist.

Buon appetito!!!

Allergens information: Please speak to our staff about the ingredients in your meal when making your order.
All prices include MOMS.