

ROSSOPOMODORO

Pizza e Pasta Napoletana

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

Starters

Olive Miste - 50 (VG) (GF)

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

Pane - 30 (VG)

Basket of mixed home-made bread.

Focaccia all'Aglio - 80 (VG)

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

Add Buffalo Bocconcini - 35

Add Cherry Tomatoes - 25

Add Parma Ham - 35

Calamari e Zucchini - 110

Salt and pepper fried squid with zucchini zeppole fritters.

Add Basil Mayo - 15

Add Chilli Mayo - 15

Add Truffle Mayo - 20

Parmigiana - 85 (V)

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

Add Homemade Bread - 30

Bruschetta Caprese - 75 (V)

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

Spiedini di Bufala - 70 (V)

Skewers of buffalo bocconcini, cherry tomatoes, aubergines, peppers and fresh basil.

Burrata Caprese - 145 (V)

Fresh creamy 125g burrata, served with cherry tomatoes, sweet yellow tomatoes and basil pesto.

Add Homemade Bread - 30

Add Parma Ham - 35

Tagliere - 125 per person

Neapolitan salami, spicy spianata, Parma ham, DOP Parmesan cheese, Gorgonzola cheese, mixed olives and skewers of buffalo bocconcini, cherry tomatoes and fresh basil.

Add Homemade Bread - 30

Add Focaccia - 80



Neapolitan Pasta

All our pastas are made using the best Italian grains.



Spaghetti Pomodorini e Basilico - 165 (V)

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

Add Burrata Cheese - 35

Gluten Free pasta available on request +10

Pappardelle al Ragu' Napoletano - 180

Traditional and loved Neapolitan Sunday family ritual. Egg pappardelle with a beef ragu', slow cooked for ten hours, and served with DOP Parmesan cheese shavings.

Gluten Free pasta available on request +10

Gnocchi alla Sorrentina - 170 (V)

Potato gnocchi with datterini tomato sauce, smoked provola cheese and DOP Parmesan cheese.

Linguine ai Gamberoni - 195

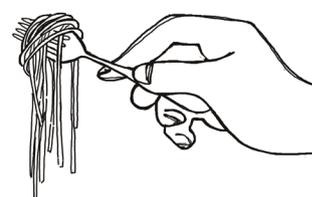
Linguine pasta with king prawns, yellow datterini tomato sauce, chilli and parsley.

Spaghetti alla Carbonara e Asparagi - 185

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

Risotto alla Pescatora - 200

Seafood risotto with king prawns, clams, yellow datterino tomatoes, squid and chilli.



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

Marinara - 130 (VG) GF Available

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

Margherita - 150 (V) GF Available

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

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

Verace DOP - 170 (V) GF Available

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

Add Parma Ham - 35

Diavola - 170 GF Available

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

Add Mushrooms - 25

Add Aubergines - 25

Cinque Formaggi - 180 (V) GF Available

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

Add Mushrooms - 25

Add Spicy Salami - 35

Capricciosa - 180 GF Available

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

Make it Vegan.

Pizza Fritta - 180

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

Add Ham - 35

Napoletana - 170 GF Available

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

Add Gaeta Black Olives - 25

Ventura - 180 GF Available

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

Add Buffalo Mozzarella - 35

Add Cherry Tomatoes - 25



Calzone Ricotta e Salame - 180

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

Add Mushrooms - 25

Add Ham - 35

Salsiccia e Friarielli - 180 GF Available

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

Add Buffalo Ricotta Cheese - 35

Verduretta - 170 (V) GF Available

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

Make it Vegan.

Amatriciana di Crudo - 180 GF Available

Amatriciana sauce with Neapolitan plum tomato sauce, onions and Parma ham cubes with Neapolitan smoked provola mozzarella and Pecorino cheese shavings.

Mimosa - 170 GF Available

Neapolitan fior di latte mozzarella, cooked ham, cream, sweetcorn and fresh basil.

Add toppings to any pizza

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

35 : Buffalo Mozzarella - Burrata - Buffalo Bocconcini - Mozzarella - Provola - Vegan Cheese - Gorgonzola - Ricotta - Spianata - Parma Ham - Ham - Neapolitan Salami - Pork Sausage - Artichokes - 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

GF available upon request (V) Vegetarian (VG) Vegan DOP Designated Protected Origin

Signature Seasonal Pizzas

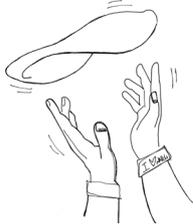
Made with Tripel Beer and Whole Wheat Dough.

Reginetta - 210 (V)

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

Bresaola - 220

Beef bresaola, fior di latte mozzarella cheese, wild rocket, pecorino shavings, truffle oil and lemon zest.



Fru Fru - 220

3 flavours: pork sausage, friarielli and smoked provola cheese; buffalo ricotta cheese, smoked provola and Neapolitan salami; Neapolitan plum tomato sauce, spicy spianata and Neapolitan fior di latte mozzarella cheese.

Salads

Marinara - 150 (V) GF

Lettuce, wild rocket, cherry tomatoes, yellow tomatoes, black olives, red onion, parmesan and yoghurt dressing.

Add chicken - 40

Add Buffalo Mozzarella - 35

Braciera - 165 (V)

Lettuce, wild rocket, courgettes, aubergines, peppers, buffalo mozzarella cheese and homemade basil pesto.

Add chicken - 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.

Rucola e Pomodorini - 40 (V)

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

Patatina - 55 (VG)

French fries.

Add Basil Mayo - 15

Add Chili Mayo - 15

Add Truffle Mayo - 20

Like a day in Naples

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

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.

We prepare a limited amount of gluten free pizzas every day, and we recommend to reserve yours before your visit.

For more info check:

rossopomodoro.dk/dietaryinformation.

All prices include MOMS.

Buon appetito!!!