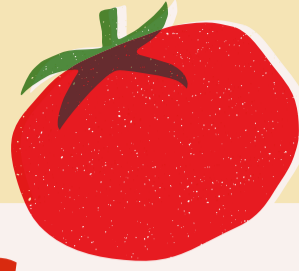




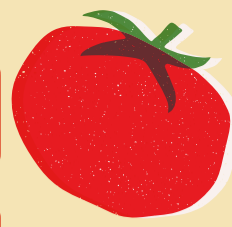
LISTED IN
50 TOP PIZZA



SCAN FOR
WEB MENU



ROSSO POMODORO



KIDS MENU

For children up to 12 years

Includes a dish to choose from:

Pizza baby margherita
or pizza baby
margherita with ham

Pennette with
tomato sauce

Tomato
sauce
meatballs

+ Carrots, fruits and juice or water

Add a scoop of ice-cream or french fries



STARTERS

Tarallini

bowl of traditional taralli bread

Pane e olive

bowl of green and black olives from Gaeta, marinated with garlic and chilli, served with our homemade bread

Calamari e zeppoline

fresh fried salt and pepper squids and seaweed fritters, served with lemon mayonnaise and fresh lemon

Parmigiana

layered fried aubergine baked with smoked provola mozzarella, Grana Padano PDO and Italian plum tomato sauce

Try it with homemade bread

Polpette al sugo

homemade beef meatballs in a tomato sauce and Grana Padano PDO shavings

Bruschetta ai pomodori heritage

chargrilled homemade bread, fresh heritage tomatoes, garlic, fresh basil, oregano and Extra Virgin Olive Oil PDO

Tiella

traditional mixed fritters: arancini rice balls with tomato and beef, potato and salami croquettes, cheesy pasta fritters, montanara fried pizza dough

Focaccia all'Aglio

freshly baked pizza bread with garlic and basil oil

Try it with fior di latte mozzarella

PIZZA

slow
fermentation
for at least
24h

Our traditional dough

Our dough is meticulously prepared and **slow-risen for over 24 hours**, cooked to perfection for a balanced texture.

Our expert pizzaiolos **make it fresh daily**.

Authentic Neapolitan craftsmanship at its best.

Margherita

Rossopomodoro tomato sauce, fior di latte mozzarella, Extra Virgin Olive Oil PDO and fresh basil

Margherita Verace

cherry tomato sauce, Mozzarella di Bufala Campana PDO, Grana Padano PDO shavings, Extra Virgin Olive Oil PDO and fresh basil

Try it with Parma Prosciutto

Diavola

Rossopomodoro tomato sauce, fior di latte mozzarella, Neapolitan salami, spicy ventricina salami, fresh chilli peppers and fresh basil

Try it with onions

Le Ruote di Carro

Crispier and thinner

Margherita ruota di carro

Rossopomodoro, fior di latte mozzarella, Extra Virgin Olive Oil PDO and fresh basil

Diavola ruota di carro

Rossopomodoro tomato sauce, fior di latte mozzarella, Neapolitan salami, spicy ventricina salami, fresh chilli peppers and fresh basil

Try it with mushrooms

Tartufo e Parma

fior di latte mozzarella, mixed wild mushrooms, Parma Prosciutto, cream and truffle paté

Salsiccia e Friarielli 2.0

a very traditional pairing of pork sausage and Neapolitan friarielli, spicy 'nduja, chilli and garlic, smoked provola mozzarella and fresh basil

Cinque formaggi

creamy base with a selection of cheeses: smoked provola mozzarella, gorgonzola, provolone, pecorino, Grana Padano PDO and toasted hazelnuts

Try it with honey

Try it with spicy salami

Puttanesca

Rossopomodoro tomato sauce, yellow datterini tomatoes, fior di latte mozzarella, premium Cetara anchovies, garlic, black olives, capers and fresh basil

Capricciosa

Rossopomodoro tomato sauce, fior di latte mozzarella, mushrooms, ham, artichokes, black olives from Gaeta and fresh basil

Le Ripiene

Folded and filled pizza

Fritta con polpette

deep-fried calzone filled with buffalo ricotta, smoked provola cheese and black pepper, topped with tender beef meatballs in a rich tomato sauce and Grana Padano PDO shavings

Calzone Ricotta e Salame

smoked provola mozzarella, Neapolitan salami, buffalo ricotta cheese, Rossopomodoro tomato sauce and fresh basil

Try it with mushrooms

Verduretta

Rossopomodoro tomato sauce, fior di latte mozzarella, aubergines, courgettes, peppers, mushrooms, Grana Padano PDO and fresh basil

Ventura

fior di latte mozzarella, Parma Prosciutto, rocket, Grana Padano PDO shavings, Extra Virgin Olive Oil PDO and fresh basil

Gluten friendly

Flavours of Neapolitan Pizza, made with gluten free dough.

You can choose this dough for the following pizzas: Margherita, Margherita Verace, Diavola, Capricciosa, Puttanesca, Verduretta, Ventura, Tartufo e Parma, Salsiccia e Friarielli 2.0 and Cinque Formaggi

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/dietary-information

Vegan cheese available upon request on almost every pizza

PASTA

Spaghetti Pomodorini e Basilico

spaghetti tossed with cherry tomatoes. A fresh and vibrant dish that highlights the flavours of these renowned Italian tomatoes

Make it angry: arrabbiata sauce

Try it with burrata

Make it with GF pasta

Paccheri alla Genovese

traditional paccheri pasta, slow cooked pork with golden onion, and red wine sauce

Paccheri al Ragù Napoletano

paccheri pasta with a typical Neapolitan beef ragù slow cooked for 10 hours with Grana Padano PDO shavings and fresh basil

Make it with GF pasta

Ravioli con funghi misti e tartufo

ravioli pasta filled with mushrooms, served with mixed mushrooms and topped with a truffle sauce

Gnocchi alla Sorrentina

potato gnocchi served with a rich cherry tomato sauce, melted smoked provola and Grana Padano PDO

Spaghetti alla Carbonara

spaghetti in a creamy sauce of egg yolk, crispy guanciale, Pecorino Romano cheese and black pepper

Linguine alla Puttanesca

linguine with premium Cetara anchovies, yellow and red datterini tomatoes, capers, black olives and crumbled taralli

Linguine ai Gamberoni

linguine pasta served with king prawns, complemented by lightly spicy cherry tomatoes

SALADS

Chicken Cesarona Salad

cos lettuce, chicken breast, homemade caesar dressing, crispy bacon, sun dried tomatoes, Grana Padano PDO shavings and crumbled taralli

Add extra chicken

Add buffalo mozzarella or burrata

Vegan Salad

mixed salad, red cabbage, potatoes, carrots, tendersprouts broccoli, chickpeas, apple, agave syrup, balsamic and Extra Virgin Olive Oil PDO dressing.

Add basil pesto

Add buffalo mozzarella or burrata

Add chicken

SIDES

Friarielli

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

Rucola e Pomodorini

rocket salad with cherry tomatoes, Grana Padano PDO shavings and Extra Virgin Olive Oil PDO

Pane

basket of homemade bread

Insalatina e Limone

mixed green salad with Extra Virgin Olive Oil PDO and fresh lemon

Patatina frita

french fries with Grana Padano PDO and mediterranean herbs

