



Welcome to Rosso

Rosso brings modern Italian cooking, bold cocktails, and true aperitivo culture to a warm, welcoming neighborhood setting—made with organic, seasonal ingredients from Italian artisans.

Our partners:

Grandi Molini Italiani – Our dough is made with 100% Italian wheat from Grandi Molini Italiani, giving our pizza a balanced, contemporary crust that’s effortless to enjoy.

Gustarosso – Sun-ripened San Marzano tomatoes grown in volcanic soil near Naples. Naturally sweet, rich, and full of depth.

Barlotti buffalo mozzarella – Freshly made on a family farm near Paestum in Campania, using milk from their own water buffalo. Soft, creamy, and handcrafted daily.

Galloni Prosciutto di Parma (24-month, Golden Selection) – Aged for two years in Parma using only sea salt and time. Silky, savoury, and rich with natural depth.

APPETIZERS

Frittatina di Pasta Pasta fritters with three different flavors Nerano (zucchini) (V) Cacio e Pepe (pecorino & black pepper sauce) (V) Traditional (veal & pea ragout)	5/pc	Polpette della casa Meatballs with tomato sauce	10
Focaccia Barese (V) Bari style focaccia with stracciatella	8	Arancino and shrimp tartare Crispy rice ball served with Mediterranean shrimp tartare and bisque	12
Bocconcini di melanzane (V) Fried eggplant and leek bites, served with homemade leek mayo	8	Treccia di Bufala with warm tomatoes (V) Braided buffalo mozzarella served with oven roasted Sicilian datterino tomatoes, basil	14
Prosciutto di Parma 24-month aged "Golden Selection" Parma ham	10		

PIZZA

Our dough is made with 100% Italian wheat flour, which gives the pizza a perfectly balanced crust — not overly soft, not overly crunchy.

Margherita (V) Tomato San Marzano, mozzarella fior di latte, parmigiano, basil	16	Marinara Verace (VG) Yellow and red cherry tomatoes, black garlic, capers, dry olives <i>+ anchovies</i>	20 <i>+3</i>
Diavola Tomato San Marzano, mozzarella fior di latte, parmigiano, spianata Calabrese	20	Vegetariana (V) Eggplant, mushroom, buffalo mozzarella, datterino tomatoes, zucchini	21
Capricciosa Tomato San Marzano, mozzarella fior di latte, artisanal cooked ham, mushrooms, dry black olives, artichokes, oregano	21	On Fire Tomato San Marzano, mozzarella fior di latte, nduja panko, Sichuan pepper	21
Quattro Formaggi (V) Mozzarella fior di latte, scarmoza, gorgonzola, parmigiano, taleggio	21	Ella Mozzarella fior di latte, parmigiano, artisanal mortadella, stracciatella, pistacchio	21
Tartufo (V) Truffle cream, mozzarella fior di latte, parmigiano, oyster mushroom	20	Porchetta Mozzarella fior di latte, Porchetta di Ariccina DOP, gorgonzola, rucola	21
Bufala (V) Tomato San Marzano, buffalo mozzarella, dry olives <i>+ prosciutto crudo 24 months</i>	21 <i>+4</i>	Boscaiola Mozzarella fior di latte, oyster mushrooms, Italian fresh sausage, leek, panko	21

SIDES

Garlic & Herbs bread	6	Mixed salad	8
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COCKTAILS

SPRITZ

Rosso Spritz 12
Aperitivo liqueur Rinomato scuro, prosecco, soda
a touch of bitter

Oranje Spritz 12
Aperitivo liqueur Rinomato deciso, prosecco, soda
for those who prefer a sweeter note

COCKTAILS

Aged Negroni 14
Giass gin, Mancino vermouth rosso, Rinomato scuro

Moscow Mule 12
Sapling vodka, lime, ginger beer

Negroni Sbagliato 14
Mancino vermouth rosso, Rinomato scuro, prosecco

Paloma 12
Tequila Altos, lime, agave, grapefruit soda

Italian 75 12
Giass gin, Amalfi lemon, prosecco

Genever Highball 12
Oude Genever, dry vermouth, Rinomato bianco, cedar soda

Mezcal Margarita 14
Ojo de Dios Mezcal, lime, agave

Espresso Martini 14
Sapling vodka, cold brew 100% arabic coffee, coffee cordial

Classic cocktails 15
Available upon request

WINE

SPARKLING

Serafini & Vidotto, Prosecco Superiore 10 | 50
Glera | Asolo DOCG, Veneto

ROSÈ

Di Filippo, Forastica 9 | 45
Vernaccia di Cannara: Cornetta | Umbria IGT

WHITE

Di Filippo, Grechetto 8 | 38
Grechetto | Umbria IGT

RED

Di Filippo, Sangiovese 8 | 38
Sangiovese | Umbria IGT

Az. Agr. Di Giovanna, Gerbino Bianco 9 | 43
Chardonnay | Sicilia

La Dama, Valpolicella Classico 9 | 43
Corvina, Romdinella, Molinara | Veneto

Agnanum, Sabbia Vulcanica 10 | 48
Falanghina | Campania IGT

Agnanum, Sabbia Vulcanica Piediroso 10 | 48
Piediroso | Campania IGT

BEERS

DRAFT

Heineken	0.3 0.5 4,5 7,5
Moretti	5 8
Heineken Zero	4,5 7,5

CRAFT

Baladin Witbier 33cl.	8,5
Baladin IPA 33cl.	8,5

Brewed in the Italian Alps, Baladin is one of Italy's first craft breweries. Made with local grains and natural ingredients, each beer is unfiltered, unpasteurized, and full of character.

MOCKTAILS

Belli.no	10
<i>SeiBellissimi</i> peach flavoured sparkling mocktail, passion fruit	

Rossi.no	10
<i>SeiBellissimi</i> strawberry flavoured sparkling mocktail, amaro Lucano zero	

SOFT DRINKS

Homemade lemonade	4,5	Grapefruit tonic	4
Baladin artisanal Cola	4	Apple juice	4
Baladin artisanal Cola Zero	4,5	Orange juice	4
Ginger beer	4	Still water 750ml	5
Italian cedar soda	4	Sparkling water 750ml	5
Italian citrus soda	4		

COFFEE & TEA

Espresso	2,5	Black coffee	3,75
Caffe latte	4	Cappuccino	4
Tea	4	Extra shot	1



Dessert

Homemade Tiramisu 8

No description needed

Caprese chocolate cake 8

Classic chocolate cake with almond flour, gluten free

Sgroppino 10

Lemon sorbet, vodka, prosecco

Digestives

Limoncello 5 **Grappa** 5

Crema di Limoncello 5 **Grappa Barrique** 7

Mirto 5 **Amaro Lucano** 5

Coffee & Tea

Espresso 2,5 **Coffee** 3,75

Cappuccino 4 **Extra shot** 1

Tea 4