Rossopomodoro Menu

https://menulist.menu
118 Greenwich Aveune New York, NY 10011, United States
(+1)2122422310 - http://www.rossonyc.com/

The **menu of Rossopomodoro** from New York includes 205 meals. On average, meals or drinks on the menu cost about $32.5. The categories can be viewed on the menu below. What Adolfo O'Reilly likes about Rossopomodoro:
We made reservations for an anniversary dinner. Ruth's Chris doesn't disappoint. Food was great, service was awesome and the ambiance was nice. This was a first visit to this location on LaCantera Parkway. Downside was my vehicle being broke into and ruining the rest of our evening plans. Signs said surveyed by camera - no necessarily true. The buildings are surveyed. Of course, not really the fault of Ruth's... read more. What Keon Kuhn doesn't like about Rossopomodoro:
Ambiance was decent and wait staff was good. Other than that nothing else I can say positively bout this placeOur meals were luke warm, blend and some of the sides had no taste to them whatsoever. While they have a bar and there own cocktails if you ask for something not on the menu, u probably wont get it. And yes, unfortunately even the cocktail drinks we did order tasted horrible. Bad bar staff..On top of all this... read more.
Just eating and drinking is too ordinary for you? Then a visit to this sports bar is just right: in addition to small snacks and menus you can watch the latest football matches, tennis or Formula 1, Also, you shouldn't miss out on the delicious pizza, traditional freshly baked in a wood oven. When you're not so hungry, you can just treat yourself to one of the delicious **sandwiches**, a small salad or another snack, and you can expect original *Italian cuisine* with classics like pizza and pasta.

Rossopomodoro Menu

Alcoholic Drinks

RAMAZZOTTI

Primi

TAGLIATELLA AL RAGÙ $19.0

Gnocchi

GNOCCHI

Pizze

VERDURETTA $19.0

Vegetarian dishes

BROCCOLI RABE

Meat

STEAKHOUSE

Specialties

UOVA IN PURGATORIO $19.0

Pizze - normal 28cm

GENOVESE $18.0

Carne

POLPETTA AL RAGÚ $21.0

Dolce

PANNA COTTA ALLA NUTELLA $12.0

Pizza

SEGESTA

Pizza - mittel Ø 26cm

FINOCCHIO $12.0

Pizza - small Ø 24cm

RUCOLA E FUNGHI $13.0

Kleine Vorspeisen

ANTIPASTO MISTO $18.0

Grappe

MONTANARO CHAMOMILE

Aperitivo - Aperitifs

CYNAR

Bellissima Eis

SGROPPINO $13.0

Pizza - Single Ø 26cm

LUCANO

Emilia Romagna

LAMBRUSCO DENNY BINI, NV $48.0

Beverages

ARANCIATA ORANGE

Contorni

SAUTÉED BABY GREEN PEPPERS

Gli Sfizi

POLPETTA DI MELANZANE $12.0

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Puglia

PRIMITIVO DI MANDURIA CANTINA DUE PALME, 2012 — $48.0

Marche

VERDICCHIO GIÀ, 2014 (1L) — $11.0

Delicious Sandwiches

STEAK SANDWICH

Coffees & Teas

CAFFÉ AMERICANO — $5.0

After Dinner Drinks

CONTRATTO FERNET

Breakfast Beverages

HARNEY SONS TEA — $7.0

Alto Adige

MÜLLER-THURGAU CANTINA BOLZANO, 2016 — $54.0

Wood Oven Pizza

MARGHERITA VERACE — $16.0

Liqueur

BECHEROVKA

Digestivo

SIBILLA

Hot Antipasto

SAUTEED EGGPLANT

Fresh Squeezed Juice

FRESH SQUEEZED JUICE — $7.0

Liquors

NARDINI AMARO

Speciali

TRUFFLE — $20.0

VINO ROSATO

REFOSCO, BASTIANICH, FRIULI, 2016 — $13.0

After Dinner

LIMONCELLO ÁRVERO

COGNACS + DIGESTIFS (2 oz)

CIOCIARO

APERITIF & DIGESTIF

BORGHETTI ESPRESSO LIQUEUR

Biscuits and Cookies

CHEESECAKE

Secondi di Mare

TONNO SCOTTATO — $19.0

Rossopomodoro Menu

Bitters & Amaros

LUCANO ANNIVERSARIO

Grappa & Distillati di Frutta

POLI ELEGANTE

Menú Pizza

GAMBERI E ZUCCHINE $28.0

AMARI 5 €

TOSOLINI

Pizze Contemporanee

INDIAVOLATA $18.0

Amari & Digestifs

SANTA MARIA AL MONTE

Sidro

WÖLFFER DRY ROSÉ CIDER, NEW YORK (12OZ) $9.0

Sambuca

MELETTI

Aperitifs, Digestives & Liqueurs

JELINEK FERNET

Distillati - Vermouth e Digestivi

VECCHIO AMARO DEL CAPO

Cordials and Aperitifs

AMARO DI ANGOSTURA

Vegetable Or Hand Roll

ASPARAGUS

Super Foods

AVOCADO TOAST $17.0

Amari Regionali - I Digestivi

ELISIR NOVASALUS

Digestivi & Cordiale

ARVERO LIMONCELLO

Salads

CAPRESE $16.0

PANZANELLA

Dessert

TORTA CAPRESE $12.0

AFFOGATO AL CAFFE $10.0

Spirits

FRANGELICO

MOLINARI SAMBUCA

Main Course

BURRATONA $29.0

RIGATONE ALLA GENOVESE $19.0

Rossopomodoro Menu

Grappa

NONINO MERLOT

SIBONA RISERVA

Alkoholische Geträmke

AVERNA

FERNET BRANCA

CORDIALS

GOZIO AMARETTO

FARETTI BISCOTTI LIQUEUR

Draft

WAR FLAG AMERICAN PILSNER (12OZ)	$8.0
DOGFISH HEAD 60 MINUTE IPA (12OZ)	$9.0

Bottle

MENABREA BIONDA (11.2OZ)	$8.0
MENABREA AMBRATA (11.2OZ)	$9.0

Spumante

PROSECCO, FLOR, VENETO, NV	$10.0
PRIMA CUVÉE, MONTE ROSSA, LOMBARDIA, NV	$19.0

Vini da Dessert

PASSITO DI PANTELLERIA, DONNAFUGATA, 2014	$18.0
MOSCATO D'ASTI, AGRICOLA BRANDINI, 2015	$8.0

Antipasti & Verdure

ROMANA E PARMIGIANO*	$15.0
ZUCCHINA E FAVA	$14.0

Lurisia

GAZZOSA LEMON

CHINOTTO CITRUS MYRTIFOLIA

Pizza

BURRATA E PROSCIUTTO	$19.0
SALSICCIOTTA	$20.0
CALZONE FRITTO	$17.0

Coffee

ESPRESSO	$4.0
CAPPUCCINO	$5.0
CAFFÉ LATTE	$5.0

Friuli

ZAMO BIANCO LE VIGNE DI ZAMO, 2015	$44.0
SAUVIGNON BLANC ORSONE BASTIANICH, 2016	$14.0
VESPA BIANCO BASTIANICH, 2013	$19.0

Abruzzo

PECORINO CIAVOLICH, 2015	$62.0
MONTEPULCIANO D'ABRUZZO MASCIARELLI, 2015	$40.0
MONTEPULCIANO D'ABRUZZO RISERVA MARINA CVETIC, 2008	$75.0

Valle d'Aosta

CHARDONNAY LES CRÊTES, 2015	$55.0

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PINOT NERO LES CRÊTES, 2016	$54.0
SYRAH, CÔTEAU LA TOUR LES CRÊTES, 2013	$66.0

DIGESTIVI

NUX ALPINA NOCINO

VARNELLI ANISETTE

TREMONTIS MIRTO

Restaurant Category

ITALIAN

DESSERT

GLUTEN FREE

Secondi

TAGLIATA DI CARNE	$35.0
POLLO IN PADELLA	$29.0
SALMONE E PISELLI	$35.0
SPIGOLA NERA ALLA PUTTANESCA	$33.0

Dolci

TRIS DI GELATO	$11.0
BISCOTTI FATTI A MANO	$10.0
MIGLIACCIO NAPOLETANO	$12.0
COPPA RICA ALL'AMARENA	$12.0

Main

CACIO E UOVA PIZZA	$17.0
SPAGHETTONE ALLA PUVERIELLO	$19.0
UOVA STRAPAZZATE E PROSCIUTTO	$19.0
FRITTATA CON BROCCOLI	$18.0

Dishes are prepared with

CHEESE

MEAT

WE HAVE

SEAFOOD

Campania

FALANGHINA DEL SANNIO LA GUARDIENESE, 2014	$40.0
FALANGHINA DEL SANNIO FEUDI DI SAN GREGORIO, 2016	$44.0
AGLIANICO RUBRATO FEUDI DI SAN GREGORIO, 2014	$52.0
AGLIANICO, LE SEPAIE PETILIA, 2015	$44.0
TAURASI FEUDI DI SAN GREGORIO, 2011	$98.0

Umbria

GRECHETTO SCACCIADIAVOLI, 2016	$44.0
ORVIETO CLASSICO SUPERIORE CASTELLO DELLA SALA, 2015	$62.0
TREBBIANO MANI DI LUNA, 2014	$48.0
ROSSO DI MONTEFALCO SCACCIADIAVOLI, 2012	$52.0
SAGRANTINO DI MONTEFALCO ARNALDO CAPRAI, 2009	$105.0

Vino Rosso

LANGHE ROSSO, GIÀ, PIEMONTE, 2015 (1L)	$11.0
BAROLO, MIRAFIORE, PIEMONTE, 2012	$25.0
DOLCETTO, BORGOGNO, PIEMONTE, 2015	$14.0

Rossopomodoro Menu

CABERNET SAUVIGNON, SERAFINI VIDOTTO, 2010 (1L)	$18.0
SANGIOVESE I PERAZZI, LA MOZZA, TOSCANA, 2015	$12.0

Vino Bianco

LANGHE ARNEIS, BRANDINI, PIEMONTE, 2016	$13.0
GAVI DI GAVI, FONTANAFREDDA, PIEMONTE, 2015	$16.0
VESPA BIANCO, BASTIANICH, FRIULI, 2013	$19.0
SAUVIGNON BLANC ORSONE, BASTIANICH, FRIULI, 2016	$14.0
VERDICCHIO, GIÀ, MARCHE, 2014	$11.0

Amaro

CARDAMARO

NONINO

LAZZARONI

BRANCA MENTA

FERNET VALLET

Cocktails

ROSSO SPRITZ	$12.0
DARK VESUVIO	$14.0
ROSSO PICCANTE	$12.0
AFRAGOLA	$12.0
FIX IT AGAIN, TONY	$13.0
ROSSOPOMODORO BLOODY MARY	$12.0

Veneto

SOAVE PIEROPAN, 2015	$48.0
PINOT GRIGIO JERMANN, 2015	$60.0
LUGANA BIANCO PASSINI SAN GIOVANNI, 2016	$58.0
CABERNET SAUVIGNON SERAFINI VIDOTTO, 2010 (1L)	$18.0
VALPOLICELLA RIPASSO SUPERIORE LUCIANO ARDUINI, 2015	$58.0
AMARONE ALLEGRINI, 2012	$135.0

These types of dishes are being served

STEAK

PANINI

PASTA

APPETIZER

PIZZA

BREAD

Pasta

SPAGHETTONE CACIO E PEPE	$17.0
GNOCCO ALLA SORRENTINA	$18.0
SPAGHETTO AI POMODORINI	$15.0
ORECCHIETTA ALLE CIME DI RAPA	$17.0
LINGUINA ALLE VONGOLE	$21.0
FUSILLO AL PESTO	$16.0
ROSSINI	$12.0

Sicilia

CATARRATTO ANTHILIA DONNAFUGATA, 2015	$54.0
ETNA BIANCO PLANETA, 2015	$64.0
ETNA BIANCO TORNATORE, 2016	$56.0
CALAIANCU MORTELLITO, 2016	$64.0

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NERO D'AVOLA ROSSOJBLEO GULFI, 2015	$49.0
CABERNET SAUVIGNON TANCREDI DONNAFUGATA, 2011	$80.0
ETNA ROSSO TORNATORE, 2016	$56.0

Amari

SIBONA

LUXARDO ABANO

VARNELLI DELL'ERBORISTA

ARVERO MONTE SAN COSTANZO

CYNAR 70

INGA MY

FORO

Toscana

VERMENTINO BOLGHERI POGGIO AL TESORO, 2015	$54.0
TOSCANA BIANCO FATTORIA LE PUPILLE, 2016	$58.0
SANGIOVESE, I PERRAZZI LA MOZZA, 2015	$12.0
MORELLINO DI SCANSANO RISERVA FATTORIA LE PUPILLE, 2014	$88.0
ARAGONE LA MOZZA, 2010	$98.0
CHIANTI CLASSICO CORNIA, 2013	$64.0
ROSSO DI MONTALCINO MASTROJANNI, 2014	$66.0
IL BRUCIATO GUADO AL TASSO, 2014	$72.0
BOLGHERI SUPERIORE, SONDRAIA POGGIO AL TESORO, 2013	$98.0
BRUNELLO DI MONTALCINO MARCO LAZZARETTI, 2011	$105.0

Piemonte

LANGHE ARNEIS BRANDINI, 2016	$13.0
GAVI DI GAVI FONTANAFREDDA, 2015	$16.0
ROERO ARNEIS ALBERTO OGGERO, 2014	$64.0
ARNEIS LANGHE BIANCO ARNUS CASTELLO DI S. VITTORIA, 2010	$84.0
LANGHE ROSSO GIÀ, 2015 (1L)	$11.0
DOLCETTO BORGOGNO, 2015	$14.0
BARBERA D'ASTI SUPERIORE LA MONDIANESE, 2011	$42.0
BAROLO MIRAFIORE, 2012	$25.0
GRIGNOLINO BRICCO DEL BOSCO, 2015	$44.0
BARBARESCO CASTELLO DI S. VITTORIA, 2014	$75.0
NO NAME GIACOMO BORGOGNO, 2013	$96.0

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Opening Hours:
Monday 12:00 - 23:00
Tuesday 12:00 - 23:00
Wednesday 12:00 - 23:00
Thursday 12:00 - 23:00
Friday 12:00 - 23:00
Saturday 11:00 - 23:00
Sunday 11:00 - 23:00

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