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La Rosetta

# About La Rosetta N16

**“The concept of La Rosetta was born in 2018 when I arrived in London to pursue my long-held dream. Alongside my family, we made our dream a reality on December 14, 2020, just before the latest lockdown. But that didn’t deter us from persisting in our belief in our goal and our eagerness to share with people what we wanted to convey. My idea from the outset was to focus on two things: Fresh Pasta and Pizza.”**

**Erjon-Owner**



*La Rosetta is a new family run pizzeria & restaurant set in the heart of Stoke Newington. Featuring three dining areas including a sheltered outdoor garden. Its rustic style offers a refined culinary experience in a cosy and comfortable environment.*

**ENJOY YOUR STAY!**



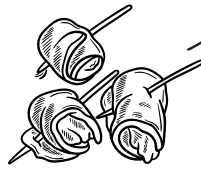
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# Starters



## Bruschetta

*Homemade toasted bread with chopped tomatoes, fresh basil & garlic.*

**REGULAR £6 + BUFFALO MOZZARELLA & ANCHOVIES £8**

## Antipasto all'italiana (x2)

*Mixed cheeses and mixed cured meats with deep fried pizza dough*

**£19**

## Calamari & Zucchini

*Deep fried calamari and courgette served with tartar sauce*

**£10.50**

## Calamari & King Prawns

*Deep fried calamari and king prawns served with tartar sauce*

**£13.50**

## Parmiggiana di Melanzane

*Fried aubergines baked with tomato sauce, parmesan cheese & fresh basil*

**£10.50**

## 3 Small Calzone

*Tuna, black olives cream and Nduja  
-Mozzarella cheese, spicy salami, ricotta cheese and black pepper  
-Mozzarella cheese, ham and scamorza cheese*

**£9**

## Garlic Bread

**REGULAR £5.50 + TOMATO SAUCE £6 +  
MOZZARELLA CHEESE £6.50 + PESTO £7 + VEGAN  
CHEESE £8.20**

## Zucchini fritti

*Deep courgette served with tartar sauce*

**£7**

## Chips

**£5.50**

## Mixed Olives & Bread

**£6**

## Mixed Salad

**£5**



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# Fresh Pasta



## Tortelloni ricotta & spinaci al burro e salvia

*Giant tortelloni with ricotta cheese, spinach, butter and sage*

£15.50

## Tagliatelle al ragù

*Tagliatelle with beef ragù bolognese*

£15.50

## Tagliolino nero gamberi, panna, zucchine e bottarga

*Freshly prepared black tagliolini pasta with king prawns, courgettes, panna cream & raw fish eggs and bottarga.*

£19

## Paccheri all'Arrabiata, burrata & pistacchio

*Paccheri with tomato sauce, chili, fresh burrata cheese & pistacchio*

£15

## Pappardele porcini, tartufo e scorza di lime

*Pappardelle tossed with porcini mushrooms & truffle cream, garnished with fresh lime zest*

£19.50

## Gramigna alla Salsiccia

*Gramigna with fresh sausages, panna cream, white onion and rosemary*

£14.50

## Pappardelle Seafood

£18

## Trofie pasta with pesto, dried tomatoes and olives

£18



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## Margherita

*Tomato sauce and mozzarella cheese*

£10.90

## Napoletana

*Margherita base with black olives, anchovies, capers barriers and oregano*

£13.50

## Falsa Margherita

*Mozzarella base with San Marzano tomato and fresh basil*

£12.50

## Formaggiosa

*Mozzarella base with mix cheeses*

£14.50

## Diavola

*Margherita base with spicy salamy, peppers, mushrooms and parmesan cheese*

£14.90

## Montanara

*Margherita base with mascarpone cheese, rocket, crispy speck and truffle oil*

£15

## Capricciosa

*Margherita base with ham, mushrooms & artichokes*

£14

## Valtellina

*Margherita base with rocket, bresaola & parmesan*

£16

## Vegetale

*Margherita base with courgette, aubergines, rocket, pepper and mushrooms V*

£14

## Calzone Spaccanapoli

*Deep fried calzone stuffed with mozzarella cheese, ricotta cheese, black paper, spacy salami topped with homemade ragu bolognese*

£16



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## Brace e Burrata

*Mozzarella base with fresh grilled ham, copped burrata and mustard seed oil*

£15

## Veneta

*Bufala margherita base with radicchio, spicy salami and blu cheese*

£15

## Spinaciosa

*Tomato sauce base with Ricotta cream, Italian sausages, cooked spinach with mushrooms, onion, black paper and parmesan cheese*

£15.90

## Trevigiana

*Mozzarella base with radicchio, blue cheese, Italian pancetta, nuts & balsamic vinegar*

£15.50

## Golosa

*Margherita base with onion, fresh Italian sausages, spicy salami, Nduja, goats cheese and pesto Genovese*

£16

## Pesto

*Mozzarella base with fresh burrata, mortadella with pistachio, pesto Genovese and pistachio flakes*

£16.50

## Fresca

*Mild tomato base cooked with onion first and later topped with Bufala mozzarella, cherry tomato, Parma ham and fresh mint*

£16.50

## Asparagi

*Mozzarella base with asparagus, speck, poached egg and black pepper*

£17.50

## Deliziosa

*Mozzarella base with cherry tomato confit, black olives cream, king prawns, ricotta cheese, spring onion and black pepper*

£19

## Rosetta (Chef Signature)

*Pizza dough shaped like a Rose, filled with black truffle cream, mozzarella cheese, mushrooms, black olives, ham, rocket and a hint of truffle oil*

£21.50

*For Gluten Free and Vegan options please ask one member of staff.*



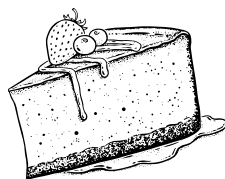
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*Dessert*



Homamde Tiramisù

£5.50

Profiteroles

£5

Babà With Ricotta  
Cheese

£6

Pizza Dessert

£8.50

Special of the week  
(ask one member of staff)

£5



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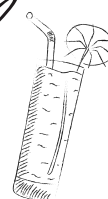
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*Cocktails*



## La Rosetta

Vodka Lime Sugar cane Strawberry

£11

## Mojito

Rum Mint Lime Sugar cane

£10.50

## Vodka Sour with Passion Fruit

Vodka Lemon juice Simple syrup Passion fruit and  
Passion fruit puree

£11

## Margarita

Tequila Cointreau Lemon juice Salt

£11

## Negroni

Gin Vermouth Campari

£12

## Hugo Spritz

Prosecco Elderflower Mint Lime Soda water

£10

## Aperol Spritz

Aperol Prosecco Soda water

£10

## White Lady in Blue Dress

Vodka Cointreau Lemon juice Simple syrup Blue  
curacao white egg

£12

## Porn Star Martini

Vanilla Vodka Passoa Lime Passion fruit puree

£13

## Green Paradise

Rum Lemon juice Simple syrup Peach puree Blue  
curacao

£12

## Cuba Libre

Rum Lime Sugar cane Coke

£10.50

## Long Island

Gin Vodka Rum Tequila Cointreau Coke Lime

£13.50

## Espresso Martini

Vodka Kahlua Coffee Sugar cane

£12

## Eleanor

Gin Cointreau Lemon juice Cucumber Jasmine syrup

£11

## Sacha

Vodka, Vodka peach Lemon juice Simple syrup  
Elderflower

£12

## Old Fashioned

Bourbon whiskey Angostura bitter Sugar cane Water

£12

## Dark 'N Stormy

Ginger beer Dark rum Lime

£12

## Piña colada

Rum Malibu Pineapple juice Coconut puree

£12

## Mocktails

£8

## Long Drinks

£10



Coca Cola - Coca Zero -Coca  
Light - Fanta - Sprite

£3.50

San Pellegrino  
Limonata/Aranciata

£3.50

Still/Sparkling Water

£3

Orange juice - Peach Juice -  
Pineapple Juice - Pear Juice -  
Apple Juice

£3.80



*Beers*



Moretti 0.5l

£5

Moretti 0.25l Draught

£5

Moretti 0.4l Draught

£6.50

Ichnusa 33cl

£5.50

Ichnusa n.f. 33cl

£6

Amarcord blonde 33cl

£5

Amarcord n.f. 33 cl

£6

Amarcord Red Ail 50cl

£8

Amarcord Lager 50cl

£8



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*Wine*



## **RED WINE**

### **SANGIOVESE IGT (TOSCANA Italy)**

BOTTLE £23 GLASS: MEDIUM £6 LARGE £7

### **ORGANIC MONTEPULCIANO BIO VEGAN DOC (ABRUZZO Italy)**

BOTTLE £26 GLASS: MEDIUM £6.75 LARGE £8

### **VALPOLICELLA SUPERIORE DOC (VENETO Italy)**

BOTTLE £38

### **PRIMITIVO PIETRAFITTO MOCAVERO**

BOTTLE £60

### **CHIANTI CLASS GRANAIO DOCG (TOSCANA Italy)**

BOTTLE £35

## **WHITE WINE**

### **ORVIETO DRY BIGI DOC (UMBRIA Italy)**

BOTTLE £23 GLASS: MEDIUM £6 LARGE £7

### **ORGANIC NATUM TREBBIANO BIO VEGAN DOC (ABRUZZO Italy)**

BOTTLE £26 GLASS: MEDIUM £6.75 LARGE £8

### **GAVI DI GAVI (GAVI Italy)**

BOTTLE £35

### **VERDICCHIO (MARCHE Italy)**

BOTTLE £37

### **PROSECCO**

BOTTLE £25 GLASS £5.50

## **ROSÈ**

### **PINOT GRIGIO BLUSH DOC**

BOTTLE £23 GLASS: MEDIUM £6 LARGE £7