

Rossopomodoro

200 5th Ave 10010-3302 · +12122292560 · Updated: Jan 14, 2026

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INSALATE 3

Misticanza

\$9.00

romaine, endive, arugula, radicchio, radish and sunchokes with red wine vinaigrette

Insalata Di Mela

\$10.00

local apple, fennel, cabbage, speck, asiago with lemon vinaigrette

Insalata Cotta Cruda

\$13.00

baby lettuces, heirloom cherry tomatoes, green beans, sweet onions, heirloom potatoes, capers with citron vinaigrette

SALUMI 5

Speck

AVAILABLE OPTIONS

smoked prosciutto from alto-adige

Single Plate: \$11.00

Affettati Misti For 2: \$21.00

Sopresata

AVAILABLE OPTIONS

calabrian style pork salame with garlic & black peppercorn

Single Plate: \$11.00

Affettati Misti For 2: \$21.00

Mortadella

AVAILABLE OPTIONS

traditional salumi from emilia romagna

Single Plate: \$11.00

Affettati Misti For 2: \$21.00

Cacciatorini

AVAILABLE OPTIONS

piemonte hunters style pork salame

Single Plate: \$11.00

Affettati Misti For 2: \$21.00

Coppa

AVAILABLE OPTIONS

emilia romagna style pork shoulder

Single Plate: \$11.00

Affettati Misti For 2: \$21.00

ALLA GRIGLIA 5

Portobello

\$17.00

grilled portobello mushrooms with nectarines, balsamic onions and local greens

Pesce Con Verdure Miste

local market fish fillet with with roasted onion, charred green beans, piquillo peppers and aceto

Quaglia

manchester farm (sc) boneless quail with charred corn, wilted greens and pancetta vinaigrette

AVAILABLE OPTIONS

\$22.00

Additional Quail: \$9.00

Pollo

pennsylvania chicken thigh with arugula, cherry tomato, red onion and lemon vinaigrette

AVAILABLE OPTIONS

\$19.00

Additional Thigh: \$6.00

Bistecca

donley ranch (ks) skirt steak with local greens, pickled maitakes and salsa verde

\$23.00

FUNGHI ³

Pleuroti

seared king oyster mushrooms with spigarello broccoli, soft poached egg and truffle vinaigrette

\$17.00

Shiitake Fritti Con Salvia

fried shiitake mushrooms and sage

\$15.00

Maitake Con Pecorino Sardo

whole roasted maitake mushrooms with sugar snap peas, pea greens and lemon vinaigrette

\$15.00

HOUSE MADE SAUSAGE ³

Probusto

trentino inspired pork and beef sausage served with coriander potato and mustard greens

\$21.00

Cotechino

emilia romagna inspired pork sausage served with local krauti and mustard seed

\$21.00

Bioldo

toscana inspired blood sausage served with fresh borlotti beans, pickled onion and red wine vinaigrette

\$21.00

CONTORNI ³

Broccoli

\$5.00

Carrots

\$5.00

Olive Oil Smashed Potatoes

\$5.00

FORMAGGI ⁸

Ricotta Fresca

cows milk, soft & mild, connecticut

Parmigiano

cows milk, hard & full bodied, emilia romagna

Asiago Fresco

cows milk, semi-firm & mild, veneto

Robiola Bosina

cow/sheeps milk, soft & tangy, piemonte

Provolone Mandarone

cows milk, semi-soft, spicy finish, lombardia

Taleggio

cows milk, semi-soft & bold, lombardia

Gorgonzola Dolce

cows milk, semi-firm & peppery, piemonte

Marinated Olives

\$9

DOLCI 3

Panna Cotta

\$8.00

vanilla panna cotta with caramel, topped with streussel and powdered sugar

Tirati Su Classico

\$8.00

classic tiramisu - coffee soaked lady fingers with mascarpone cheese

Biscotti Assortiti

\$8.00

chefs daily selection of cookies
