

DESSERTS

Zeppola Calda Nutella - 155 CZK

1,6,7,14

Warm zeppola doughnut with Nutella and vanilla sugar.

Tiramisu - 155 CZK

1,3,7

Tiramisu with mascarpone cream, coffee and lady finger biscuits

Panna Cotta al Pomodorino Giallo - 155 CZK

1,3,6,7,8

Pannacotta served with sweet yellow datterini tomato jam.

Gelato - 125 CZK (2 flavours)

3,6,7,8

Various flavor ice creams

Caprese Bianca - 155 CZK

1,3,7,8

Traditional hazelnut cake with chocolate, hemp flour, and citrus flavors.



HOT DRINKS

Espresso Napoletano - 60 CZK

Espresso Macchiato - 60 CZK

Caffè Americano - 60 CZK

Doppio Espresso - 80 CZK

Cappuccino - 75 CZK

Caffè e Latte - 80 CZK

Caffè Dek - 80 CZK

Irish coffee - 125 CZK

Flat white - 85 CZK

Hot Tea - 70 CZK

Prime quality teas selection.

Fresh ginger tea – fresh mint tea - 90 CZK

Affogato al Caffè 7- 110 CZK

Neapolitan espresso with a scoop of custard gelato and whipped cream.

LIQUEURS

Limoncello - 125 CZK

Crema di Limoncello - 125 CZK

Grappa barricata fiano di Avellino - 145 CZK

Grappa aglianico - 135 CZK

Liquirizia - 125 CZK

Crema di Melone - 125 CZK

Becherovka original - 110 CZK

Jagermeister - 125 CZK

Amaretto di Saronno - 125 CZK

Fernet Branca - 110 CZK

Cointreau - 135 CZK

Martini bianco - 110 CZK

Martini rosso - 110 CZK

Martini dry - 110 CZK

Cachaca - 135 CZK

Slivovice - 125 CZK

Buon Appetito!

ROSSO POMO DORO

Pizza e Pasta Napoletana



SPRING/SUMMER

menu

50
TOP
PIZZA

ROSSOPOMODORO IS AMONG THE 50 TOP WORLD ARTISAN PIZZA CHAINS 2022

Rossopomodoro is the Neapolitan tradition, its authentic flavors, its colors, the cheerfulness of Naples, and its warm welcome.




Immerse yourself in the history, culture, and flavors only Naples can offer you. We present our territory to you through typical ingredients from historical Italian suppliers and high-quality local productions, such as the variety of tomatoes, our greatest treasure, and our name.




Take a seat, enjoy a pizza or a dish of our ancient tradition, close your eyes, open your heart, and enjoy your day in Naples!

Buon appetito!!!

*Before making them disappear, post and tag our dishes.
@rossopomodoroprague*



ANTIPASTO

Pane 1 	25 CZK
Basket of homemade bread.	
Bruschetta 1 	145 CZK
Chargrilled homemade bread, vine tomatoes, garlic, fresh basil, oregano and PDO extra virgin olive oil.	
Parmigiana 1,3,7,14 	190 CZK
Layered fried aubergine bake with smoked Provola cheese, PDO Parmesan cheese and Italian plum tomato sauce. Add Homemade Bread 1 - 25 CZK	
La Tiella 1,3,7,14	190 CZK
Typical Neapolitan Street food, a mix of fritters with potato croquettes, rice balls and Montanare dough balls with tomato and Parmesan cheese.	
Polpette al Sugo 1,3,7,14	180 CZK
Homemade beef meatballs in a rich ragu' sauce with Parmesan shavings. Add Homemade Bread 1 - 25 CZK	

Calamari e Zucchine 1,3,14	360 CZK
Fresh fried salt and pepper squid with fried courgettes. Served with lemon mayonnaise.	
Caprese 7	285 CZK
Sliced PDO buffalo mozzarella and beef tomatoes, Sorrento PDO extra virgin olive oil, basil. Add Parma ham - 80 CZK	
Burrata 1,7 	295 CZK
Fresh creamy Burrata cheese, served with seasonal fresh tomatoes, aromatic breadcrumbs and PDO extra virgin olive oil from Sorrento. Add Homemade Bread 1 - 25 CZK	
Tomato Soup 1,7 	170 CZK
Pomodoro soup with shredded burrata or buffalo mozzarella and aromatic croutons.	
Broccoli Soup 1,14 	160 CZK
Broccoli soup with cannellini beans, black cabbage, polenta croutons, and fresh chili.	

PASTA

All our pasta is made using the best Italian grains.





Spaghetti Pomodorini e Basilico 1 	245 CZK
Spaghetti in a cherry datterini tomato sauce, Sorrento PDO extra virgin olive oil, and basil. Add half or whole Burrata 7 - 100 CZK or 150 CZK	
Spaghetti alla Carbonara 1,3,7,14	260 CZK
Spaghetti alla Carbonara with egg yolk, pork cheek, black pepper, and Pecorino cheese.	
Tagliatelle alla Bolognese 1,3,7,9	270 CZK
Egg Tagliatelle pasta with traditional minced beef Bolognese sauce, aged Parmesan cheese, and basil.	
Gnocchi di Patate alla Sorrentina 1,3,7 	285 CZK
Oven-baked potato Gnocchi Sorrento style, in Corbarino tomato sauce, smoked Provola cheese, Parmesan cheese, and basil.	

Linguine Puttanesca Gialla 1,3	285 CZK
Linguine in a yellow datterini tomato sauce, anchovies, black olives, capers and aromatic breadcrumbs.	
Paccheri Tonno e Melanzane ai Due Pomodori 1,3,8	440 CZK
Paccheri with aubergines, fresh tuna, yellow and red datterini tomato sauce and pine nuts.	
Raviolo Caprese con Pesto di Basilico 1,3,7,8 	345 CZK
Caprese style ravioli filled with ricotta and caciotta cheese with piennolo tomato sauce and homemade basil pesto.	
Pacchero Fonduta di Bufala, Funghi e Salsiccia 1,3,7	330 CZK
Paccheri in a buffalo milk sauce with mixed mushrooms, Neapolitan sausage, and pecorino cheese shavings	


MAIN COURSE

Cotoletta alla Napoletana 1,3,7,14	325 CZK
Fried cutlet veal loin in breadcrumbs with rocket, tomatoes, tapenade, and Parmesan cheese shavings.	
Pullastrella	315 CZK
Grilled chicken breast, served with grilled vegetables and balsamic vinegar glaze.	

SIDES

Friarielli 	125 CZK
Pan-fried Neapolitan wild broccoli	
Patatine 1,14 	95 CZK
French fries.	
Insalata Mista 	95 CZK
Mixed leaves seasonal salad, with red onions and vine tomato wedges.	
Verdure Grigliate 	125 CZK
Mixed grilled aubergines, courgettes and peppers, dressed with extra virgin olive oil, garlic and herbs.	

SALADS

Pomodoro 7 	275 CZK
Mixed leaf salad, rocket, buffalo mozzarella, cherry tomatoes, vine tomatoes, capers, green olives, yogurt, and Mediterranean herbs dressing.	
Cesarona 3,4,10,14	265 CZK
Romaine lettuce salad, rocket, chargrilled chicken breast, mixed peppers, crispy pork cheek, Parmesan cheese shavings, toasted sesame seeds, caesar dressing.	
Tonnara 1,3,4,14	290 CZK
Mixed leaf salad, rocket, tuna fillets, boiled egg, steamed potatoes, green beans, vine tomatoes, black olives, croutons.	

Add toppings to any salad
Avocado - 80 CZK
Buffalo Mozzarella 7 - 80 CZK
Burrata 7 - 150 CZK

NEAPOLITAN PIZZA


DOUGH MATURED FOR 24 Hours




Our traditional dough is artisanally crafted using knowledge passed down from generation to generation. The dough matures for at least 24 hours, resulting in a healthier and lighter pizza base.

TRADITIONAL

Marinara 1 	185 CZK
San Marzano PDO tomatoes, garlic, oregano, Sorrento PDO extra virgin olive oil, and fresh basil. The most classic pizza found throughout the streets of Napoli. Italian plum tomato sauce, S. Marzano tomatoes, garlic, oregano and fresh basil. (No cheese) Add Cetara Anchovies - 80CZK, Add Gaeta Black Olives - 60 CZK	
Margherita 1,3,7 	210 CZK
Roma tomato sauce, mozzarella, basil.	
5 Formaggi 1,3,7,8 	265 CZK
Mozzarella, goat cheese, blue cheese, Pecorino cheese, Parmesan cheese, crispy flakes, toasted hazelnuts. Add Spianata Salami - 80 CZK, Add Mushrooms - 60 CZK	
Napoletana 1,3,4,7	265 CZK
Roma tomato sauce, mozzarella, anchovies in oil, black olives, basil. Add Gaeta Black Olives - 60 CZK	
Diavola 1,3,7	265 CZK
Roma tomato sauce, mozzarella fior di latte, spicy salami, fresh basil. Add Mushrooms - 60 CZK, Add Aubergines - 60 CZK	

Capricciosa 1,3,7	275 CZK
Roma tomato sauce, mozzarella, mushrooms, ham, artichokes, and black olives.	
Salsiccia e Friarielli 1,3,7	265 CZK
Smoked Provola cheese, Neapolitan pork sausage, Neapolitan Friarielli wild broccoli, and basil. Add Spianata Salami - 80 CZK	
Verace 1,3,7 	295 CZK
Roma tomato sauce, slices of PDO fresh buffalo mozzarella, basil, Sorrento PDO extra virgin olive oil. Add Parma ham - 80 CZK	
Calzone Ricotta e Salame 1,3,7	295 CZK
Smoked Provola cheese, Neapolitan salami, buffalo ricotta cheese, Italian plum tomato sauce, and fresh basil Add Mushrooms - 60 CZK, Add Ham - 80 CZK	

WORLD-FAMOUS PIZZA OF ROSSOPOMODORO

Vesuvio 1,3,7	315 CZK
A 'Volcano' of flavors: double filling with buffalo ricotta, ham, Neapolitan salami, pork sausage, mozzarella, and tomato sauce.	
Verduretta 1,3,7,8 	275 CZK
Grilled vegetables, yellow and red datterini tomatoes, mozzarella, basil pesto.	
Porcinella 1,3,7	305 CZK
Mozzarella, truffled porcini mushrooms, pork sausage, buffalo milk bechamel.	
Ventura 1,3,7	315 CZK
Mozzarella, Parma ham, rocket, Parmesan cheese shavings. Add Cherry Tomatoes - 60 CZK	
Mortazza 1,3,7,8	310 CZK
Smoked provola, mortadella, pistachios, buffalo milk fondue, and lemon zest.	
Cetarella 1,3,4,7	295 CZK
Mozzarella, rocket, mixed tomatoes, tuna, red onions, extra virgin olive oil.	

Rossopomodoro 1,3,7	315 CZK
With 3 varieties of Italian PDO tomatoes: San Marzano, Piennolo del Vesuvio, yellow Datterino from Battipaglia. With smoked Provola cheese and Pecorino shavings.	
Fru Fru - 3 Flavours on a long shaped pizza! 1,3,7	350 CZK
Smoked Provola cheese, pork sausage, Neapolitan Friarielli wild broccoli, basil. Smoked Provola cheese, yellow Datterini tomatoes, spicy salami basil. Smoked Provola, buffalo ricotta cheese, Neapolitan salami.	
Burratina 1,3,4,7	350 CZK
Roma tomato sauce, cannellino tomatoes, oregano, creamy Burrata, anchovies in oil, breadcrumbs, basil.	
Pizza Fritta (deep fried calzone, a traditional Neapolitan street food) 1,3,7,14	320 CZK
Filled with buffalo Ricotta cheese, mozzarella, a touch of plum tomato sauce, black pepper and basil. Add Ham - 80 CZK, Add Spicy Salame - 80 CZK, Add Neapolitan Salami - 80 CZK	

Add toppings to any pizza

60 CZK : Aubergines - Mushrooms - Olives - Courgettes - Rocket - Parmesan Shavings 7 - Cherry Tomatoes

80 CZK : Buffalo Mozzarella 7 - Mozzarella 7 - Smoked Provola 7 - Gorgonzola Cheese 7 - Ricotta 7 - Spianata Salami - Parma Ham - Ham - Neapolitan Salami - Pork Sausage - Anchovies 4 - Artichokes

150 CZK: Burrata 7

We want as many people as possible to enjoy our pizza
In case of any allergies or intolerances, please inform your server.

 Vegetarian  Vegan PDO Protected Designated Origin

Allergens List: 1 Gluten - 2 Shellfish - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soja - 7 Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphites - 13 Lupins - 14 Molluscs.