

# ROSETTA

## - THREE COURSE SET MENU \$125pp -

*Please select five 'primi' dishes of your choosing from the options listed below  
All of the main course & desserts listed will be available*

### - PRIMI -

Tuna crudo with horseradish, caper leaves and lemon  
Beef carne cruda with chilli, pecorino, cured egg yolk and fried polenta  
House made ricotta with warm olives and Tuscan fettunta  
Charcoal grilled squid with fennel, extra virgin olive oil, chilli and lemon  
Pork, veal and ricotta polpette, tomato sugo  
Orecchiette con broccolini with anchovy, garlic and chilli  
Bucatini alla amatriciana, tomato, guanciale, garlic and chilli  
Pappardelle with braised pork, oregano and shaved parmesan

### - SECONDI -

Risotto with beetroot and gorgonzola  
Charcoal grilled Swordfish with Salmoriglio  
Charcoal grilled duck breast  
with radicchio, figs and hazelnuts  
Charcoal grilled Partridge  
with cabbage, chestnuts and pancetta  
Charcoal grilled John Dee hanger steak 220g with  
grilled broccolini, confit garlic and almonds  
*Mixed leaves, radish, baby cucumber and oregano dressing*  
*Eggplant parmigiana*  
*Twice cooked potatoes with garlic and thyme*

### - DOLCI -

Tiramisú  
Chocolate, peanut and coconut semi freddo  
Orange and white chocolate bavarese  
Formaggio