

CRUDI

Caviar served with Marscapone and pane corasau -
Ars Italica Oscietra 30g \$180
Ars Italica Oscietra 10g \$65

Tuna crudo with horseradish, caper leaves
and lemon \$32

Kingfish crudo with smoked cherry tomato, capers
and Yarra Valley salmon roe \$32

ANTIPASTI

House made ricotta with chargrilled zucchini flowers
and Tuscan fettunta \$27

Acquasala salad of locally grown heirloom tomatoes
with Baker Bleu sourdough, shallots, basil
and oregano \$24

Salumi Misti with gnocco fritto
and pickled vegetables \$33

Vitello Tonnato
Pickled veal tongue, tuna mayoniasse, capers,
crostini and pickles \$26

Grigliata - calamari, scallop, mussels, prawn
and octopus with lemon, capers and chilli \$42

Charcoal grilled squid
with fennel, extra virgin olive oil, chilli and lemon \$32

Pork, veal and ricotta polpette, tomato sugo \$24

PRIMI

Risotto con piselli, prosciutto and zucchini \$34

Orecchiette with stracciatella, cherry tomatoes
and almond pesto \$32

Tagliolini with spanner crab, garlic, chilli
and parsley \$39

Spaghetti alla vongole with chilli, garlic
and pangrattato \$36

Bavette nero with South Australian prawns, pistachio
and lemon \$39

Bucatini alla amatriciana, tomato, guanciale, garlic
and chilli \$34

Agnolotti del Plin, roast rabbit, veal and pork \$36

Rigatoni, ragù Bolognese \$32

SECONDI

Charcoal grilled line caught market
fish with Salmoriglio -

King George Whiting, Corner Inlet \$52
Snapper, Port Phillip Bay \$49
Swordfish, Mooloolaba \$52

Woodfire roasted pepper
stuffed with cavalo nero, brown rice & walnut,
arrabbiata, parmesan and parsley oil \$36

Charcoal grilled spatchcock
with nduja and roast Piennolo tomatoes \$49

Wood fired duck breast
with grilled peach, rainbow chard and vincotto \$52

Wood fired pork chop
with spice crust, apple, radicchio & walnuts \$52

Cape Grim grass fed scotch fillet 250g
with cipollini onion and salsa verde \$62

Bistecca Fiorentina 1kg
Cape Grim grass fed T-bone (43 day dry aged) \$165
(min 30 minutes cook time)

CONTORNI

Mixed leaves, radish and oregano dressing \$13

Summer vegetables with almond puree
and pangrattato \$15

Triple cooked crispy potatoes with herb salt \$14

Roast pumpkin, stracciatella and brown butter \$16

Charcoal grilled broccolini with rosemary & anchovy
dressing and pecorino \$15

FORMAGGI

\$18 single serve - \$35 selection of three

Mauri Taleggio

Mauri Gorgonzola Dolce Bonta Delle Bonta

Formaggio Di Capra Ubriacato Al Traminer

DOLCI

Panna cotta with cherry granita
and cherry compote \$24

Torta Caprese with vanilla chantilly \$23

Tiramisù \$23

Torta della Nonna
with raspberries in vanilla liqueur \$26

Cannoli di Ricotta \$6

GELATI & SORBETTI

1 flavour \$9 - 2 flavours \$14 - 3 flavours \$19

Fior di latte, milk and cream

Chocolate

Nocciola

Lemon

Raspberry

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*Rosetta requests patrons with food allergies or other dietary requirements
to please inform their waiter prior to ordering. We will endeavour to
accommodate your dietary needs, however we cannot be held responsible
for traces of allergens.*

*Please note all credit card payments will incur a 1.0% to 1.5%
processing fee, Debit cards will incur a 0.5% to 1.0% processing fee.
All EFTPOS no charge.*

A 10% surcharge applies on all Sundays.

A 15% surcharge applies on all public holidays.

*For tables of 10 or more guests, your bill will include a service
charge of 10%.*