

## CRUDI

Tuna crudo with horseradish, caper leaves and lemon \$30

Carpaccio of smoked swordfish with salsa verde \$28

Beef carne cruda with chilli, pecorino, cured egg yolk and fried polenta \$32

## SALUMI 50g

*With gnocco fritto and pickled onions and vegetables*

Prosciutto di Parma \$18

Lonza \$15

Mortadella \$12

Capocollo \$12

Finocchiona \$15

Cacciatorino \$12

Wagyu bresaola \$23

## ANTIPASTI

House made ricotta with warm olives and Tuscan fettunta \$27

Jerusalem artichoke, wild mushroom, farro and Meredith goats curd \$29

Vitello Tonnato \$26

Charcoal grilled prawns with orange gremolata and lardo \$35

Grigliata - calamari, prawn, octopus, mussels and Rock flathead with lemon, capers and chilli \$40

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

Grilled South Australian octopus with chickpeas, cavolo nero and nduja \$30

Pan fried Port Lincoln sardines, fennel, raisins and chilli mayonnaise \$24

Pork, veal and ricotta polpette, tomato sugo \$21

## PRIMI

Risotto ai quattro formaggi, asiago, mascarpone, parmigiano and truffle pecorino \$34

Risotto alle vongole, anchovy, pancetta and bottarga \$35

Orecchiette with broccolini, anchovy, garlic and chilli \$29

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

Paccheri with South Australian prawns, smoked cherry tomatoes and wood sorrel \$39

Strozzapreti Cacio e Pepe \$32

Bucatini alla amatriciana, tomato, guanciale, garlic and chilli \$32

Agnolotti del Plin, roast rabbit, veal and pork \$35

Rigatoni with braised beef brisket, parsnip and horseradish \$32

Tagliatelle, ragù Bolognese \$32

Potato gnocchi with pork and fennel salsiccia and cime di rapa \$32

## ARROSTO

*(48hrs notice required)*

Free range pork belly “Porchetta” with roasted seasonal vegetables \$45pp (min 4 persons)

*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.*

## SECONDI

Charcoal grilled Swordfish with Salmoriglio \$49

Veal cotoletta with rocket, smoked cherry tomatoes and parmesan \$52

Charcoal grilled Partridge with cabbage, chestnuts and pancetta \$49

Charcoal grilled duck breast with radicchio, pear and hazelnuts \$52

## FROM THE CHARCOAL GRILL

*All dishes from the Charcoal Grill are offered with a selection of salsas*

Corner Inlet King George whiting \$52

Corner Inlet Rock flathead \$49

John Dee Black Angus Hanger 220g \$49

Little Joe grass fed T-Bone 500g \$65

Grass fed Rib-Eye on the bone 28 day dry aged 500g \$85

## FROM THE WOOD FIRED OVEN

Whole market fish baked with oregano, sage, thyme and garlic \$MP

Wood fired pork chop with fennel, rosemary and braised chickory \$52

Flinders Island lamb rump, farro and grilled cime di rapa \$49

## CONTORNI

Mixed leaves, radish and oregano dressing \$12

Roast pumpkin, stracciatella and brown butter \$14

Charcoal grilled broccolini with rosemary and ricotta salata \$14

Eggplant parmigiana \$14

Baked gnocchi alla Romana with mushrooms and gorgonzola dolce \$14

Twice cooked crispy potatoes with garlic and thyme \$14

## FORMAGGI

*\$18 single serve - \$35 selection of three - \$49 selection of five*

Mauri Gorgonzola Bonta delle bonta, Robiola Rochetta, Iaquilat Grottone, Monte Veronese D’Allevo, Vivaldi Buffalo Camembert

## DOLCI

Panna cotta with quince, pomegranate and pistachio \$26

Chocolate, peanut and coconut semi freddo \$25

Valpolicella Pear with mascarpone and chocolate caramel \$25

Rum Baba with vanilla chantilly \$26

Sfogliatella with cherry gelato \$27

Tiramisù \$23

## GELATI & SORBETTI

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

Fior di latte, milk and cream

Chocolate

Lemon

Gelati of the week

## PASTICCINI

*Individual Serve \$12 - Selection Serving per person \$15*

Chocolate Cannoli, Bergamot Choux, Ricciarelli, Brutti ma Buoni, Bonbons

Cannoli di Ricotta \$6

*Rockpool Dining Group is now partnered with Qantas Frequent Flyer. We invite you to earn or redeem points in all of our restaurants.*

*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%.*