

ANTIPASTI

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

Salumi Misti with Gnoccho Fritto, Giardiniera \$29

House made ricotta with roasted heirloom tomatoes and Tuscan fettunta \$27

Asparagus, pistachio pesto, cured egg yolk and Meredith goat cheese \$22

Grigliata mista di Pesce with lemon, capers and chilli \$40

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

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

PRIMI

Risotto con piselli, prosciutto and asparagus \$34

Orecchiette with stracciatella, cherry tomatoes and almond pesto \$29

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

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

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

Rigatoni, ragú Bolognese \$32

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%

SECONDI

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

Charcoal grilled Tuna with Salmoriglio \$49

Veal Cotoletta with capers, anchovy and herb salad \$52

Charcoal grilled Spatchcock with nduja, Piennolo tomatoes and herbs \$49

Charcoal grilled Corner Inlet King George Whiting \$52

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

CONTORNI

Mixed leaves, radish and oregano dressing \$12

Spring vegetables with almond puree and pangrattato \$14

Twice cooked crispy potatoes with herb salt \$13

Roast pumpkin, stracciatella and brown butter \$14

Charcoal grilled broccolini with rosemary and ricotta salata \$14

DOLCI

Almond panna cotta with blood orange \$26

Chocolate, peanut and coconut semi freddo \$25

Crostata di Limone with fresh raspberries \$25

Tiramisú \$23

Cannoli di Ricotta \$6

Formaggi (Please ask waiter for daily selection)

Gelati & Sorbetti (Please ask waiter for daily selection)