

# ROSETTA

## - \$115 TWO COURSE SET MENU WITH PETITE FOURS -

*Please select five 'primi' dishes from the options listed below*

### - 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*

### - PASTICCINI -

Cannoli di Ricotta