

ROSETTA

- FOUR COURSE SET MENU \$155 -

- ANTIPASTI MISTI -

These dishes will be served for the shared table

House made ricotta with warm olives and Tuscan fettunta
Salumi with gnocco fritto and pickled onions and vegetables
Charcoal grilled prawns with orange gremolata and lardo
Pork, veal and ricotta polpette, tomato sugo

- PRIMI -

Please select one of the below pasta options in advance to be served to the whole table

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 bavarese
Formaggio