

CRUDI

Caviar, house made mascarpone, pane carasau –

Ars Italica Oscietra 10g 95
Ars Italica Oscietra 30g 220

Yellowfin tuna crudo, finger lime, preserved lemon dressing, horseradish, charcoal cracker 14pp

Boquerones; marinated white anchovies, nduja, toasted sourdough 11pp

Cured swordfish, beetroot, limoncello, dill salsa 32

ANTIPASTI

Woodfire roasted romanesco, whipped almond, rosemary 27

Charcoal grilled asparagus, basil pesto, goats cheese, cured egg yolk 28

House made ricotta, broad beans, pistachios, lemon balsamic, Tuscan fettunta 28

Salumi misti, gnocco fritto, pickled vegetables 38

Charcoal grilled Port Lincoln prawns, orange gremolata, lardo 30

PRIMI

Orecchiette, almond pesto, Stracciatella, smoked cherry tomato 32

Agnolotti del plin, rabbit, veal, pork 39

Tagliolini, Fraser Island spanner crab, garlic, chilli, parsley 45

Tagliatelle, ragú Bolognese 32

Spaghetti chitarra alla gricia, guanciale, pecorino, black pepper 29

Gnocchi, Flinders Island lamb ragu, ricotta salata 36

Fregola con le arselle, clams, garlic, chilli, tomato, bottarga 38

SPRING SET MENU 159 pp

(2-8 guests. No alterations. Entire table only)

ANTIPASTI to share:

Salumi Misti, gnocco fritto, pickled vegetables

Charcoal grilled Port Lincoln prawns, orange gremolata, lardo

PRIMI to share:

Gnocchi, Flinders Island lamb ragu, pecorino

SECONDI to share:

Charcoal grilled, line caught swordfish, salmoriglio

David Blackmore 28 month Wagyu topside 9+ 230g, salsa verde (served medium rare)

Mixed leaves, radish, oregano dressing
Twice cooked potatoes, thyme, garlic

DOLCI

Tiramisu

Cannoli di Ricotta, pistachio, cocoa nib

SECONDI

Eggplant parmigiana 36

Charcoal grilled, line-caught rock flathead, lemon caper piccata 52

Charcoal grilled, line-caught swordfish, salmoriglio 57

Wood fired pork chop, chilli fennel crust, celeriac, mustard fruits 55

Wood fired, dry aged duck, red wine poached Corella pear 65

David Blackmore 28 month Wagyu topside 9+ 230g, salsa verde (served medium rare) 48

36-month grass fed scotch fillet 300g, Cape Grim Tasmania, salsa rossa 80

Bistecca alla Fiorentina 1kg 36 month grass fed T-bone, Cape Grim Tasmania 198
(min 30 minutes cook time)

CONTORNI

Mixed leaves, radish, oregano dressing 10

Red cabbage, parmesan, apple balsamic, hazelnuts 13

Charred beans, confit garlic, cabernet vinegar, pecorino 12

Charcoal grilled cos lettuce, raisins, pine nuts, parsley 10

Twice cooked potatoes, thyme, garlic 18

Woodfire roasted baby bell peppers, capers, marjoram 9

Woodfire roasted Swiss and King brown mushrooms, smoked scarmorza, rosemary 18

FORMAGGI

single serve 25

selection of three 46

- Gorgonzola Dolce

- Mauri Taleggio

- Ocelli Testun Di Barolo

DOLCI

Panna cotta, grapefruit caramel, orange tuille 16

Torta al limone e olio d'oliva 18

Tiramisù 22

Cannoli di Ricotta, pistachio, cocoa nib 12

GELATI & SORBETTI

One flavour 8

Two flavours 16

Three flavours 21

Fior di latte, milk and cream

Chocolate

Lemon

Gelato of the day

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

CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.0% TO 1.5%
DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.3% TO 0.5%
TAP AND GO INCURS DEBIT/CREDIT CARD FEE. EXTERNAL PAYMENT
APPS INCUR ADDITIONAL FEES.
FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE
A SERVICE CHARGE OF 10%
10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.