

CRUDI

Caviar served with Marscapone and pane carasau -
Ars Italica Oscietra 30g \$180
Ars Italica Oscietra 10g \$65

Kingfish crudo, smoked cherry tomato, capers
and Yarra Valley salmon roe \$32

ANTIPASTI

House made ricotta, chargrilled Jerusalem artichokes,
local mushrooms, confit garlic, chilli, capers
and Porcini butter toast \$27

Boquerones; marinated white anchovies, nduja
and charred sourdough \$23

Winter vegetables, almond puree
and pangrattato \$24

Salumi Misti, gnocco fritto and pickled vegetables \$33

Grigliata - calamari, scallop, mussels, prawn
and octopus, lemon, capers and chilli \$42

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

Pork, veal and ricotta polpette, tomato sugo \$24

PRIMI

Gnocchetti Sardi alla Norma, ricotta salata \$32

Orecchiette, cime di rapa, anchovy, garlic, chilli
and pangrattato \$32

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

Tripoline, duck ragú and smoked cherry tomatoes \$34

Agnolotti del Plin, roast rabbit, veal and pork \$36

Rigatoni, ragú Bolognese \$32

ARROSTO

(48hrs notice required)

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

SECONDI

Charcoal grilled line caught market
fish with Salmoriglio -

Rock Flathead, Port Philip Bay, Vic \$52
Snapper, Port Welshpool, Vic \$49
Swordfish, Cairns, Qld \$52

Woodfire roasted pepper
stuffed with cime di rapa, brown rice & walnut,
arrabbiata, parmesan and parsley oil \$36

Charcoal grilled spatchcock,
nduja and roast Piennolo tomatoes \$49

Wood fired duck breast,
saffron poached quince and celeriac puree \$52

Wood fired pork chop,
spice crust, apple, radicchio & walnuts \$52

Cape Grim grass fed scotch fillet 250g,
cipollini onion and salsa verde \$62

Bistecca Fiorentina 1kg
Game Keepers grain fed Angus T-bone
130 day dry aged \$165
(min 30 minutes cook time)

CONTORNI

Mixed leaves, radish and oregano dressing \$13

Triple cooked crispy potatoes, fried basil
and tomato salt \$14

Roast pumpkin, stracciatella and brown butter \$16

Charcoal grilled broccolini,
rosemary & anchovy dressing and pecorino \$15

FORMAGGI

\$18 single serve - \$35 selection of three

Mauri Taleggio

Mauri Gorgonzola Dolce Bonta Delle Bonta

Perenzin Capra Affinato in Foglia Di Noce

DOLCI

Panna cotta, spice poached quince
and pistachio praline \$24

Torta Caprese, vanilla chantilly \$23

Tiramisù \$23

Castagnaccio;
Chestnut cake, poached Corella pear,
Zabaglione gelato and orange liquor reduction \$24

Cannoli di Ricotta \$6

GELATI & SORBETTI

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

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 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 8 or more guests, your bill will include a service charge
of 10%.*