

## CRUDI

Caviar served with Marscapone and pane carasau -  
Black Pearl Sterling White 30g \$185  
Ars Italica Oscietra 10g \$65

Spencer Gulf kingfish crudo, smoked cherry tomato, capers  
and Yarra Valley salmon roe \$32

## ANTIPASTI

House made ricotta, green & butter beans, broad beans,  
tendrils and preserved lemon salsa, Tuscan fettunta \$27

Chargrilled heirloom asparagus with Meredith goats cheese,  
pangrattato, cured egg yolk and pistachio pesto \$28

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

Spring 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 Port Lincoln prawns, orange gremolata and  
lardo \$34

Charcoal grilled Corner Inlet calamari,  
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, house smoked cherry tomatoes, almond pesto and  
stracciatella \$32

Spinach and ricotta filled Torteloni, Piennolo Tomatoes,  
parmesan and basil \$34

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

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

Rigatoni, ragú Bolognese \$32

Risotto primavera with peas, asparagus, broad beans, crispy  
prosciutto and goats cheese \$34

## ARROSTO

*(48hrs notice required)*

Free range pork belly Porchetta  
with roasted seasonal vegetables \$49pp (min 4 persons)

## SECONDI

Charcoal grilled line caught market  
fish with Salmoriglio –

Rock Flathead, Corner Inlet, Vic \$52  
Snapper, Port Welshpool, Vic \$49  
Swordfish, Mooloolaba, Qld \$52

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

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

Wood fired duck breast,  
Davidson plum, rainbow chard and Saba \$52

Charcoal grilled lamb rack,  
caponata and chilli oil \$54

Cape Grim 36 month grass fed scotch fillet 250g,  
cipollini onion and salsa verde \$62

Bistecca Fiorentina 1kg  
Cape grim 36 month T-bone  
95 day dry aged \$165  
(min 30 minutes cook time)

## CONTORNI

Mixed leaves, radish and oregano dressing \$13

Twice cooked potatoes,  
thyme and garlic \$15

Heirloom carrots,  
gorgonzola and hazelnuts \$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, blood orange caramel and  
espresso tuile \$24

Torta Caprese, vanilla chantilly \$23

Tiramisù \$23

Torta della Nonna, lemon curd, raspberries, pine nuts  
and vanilla liquor \$26

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

*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%.*

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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.*