

# ROSETTA

## New Year's Eve

\$155 PER PERSON

### ANTIPASTI TO SHARE

Spencer Gulf kingfish crudo, smoked cherry tomato, capers and Yarra Valley salmon roe  
Summer vegetables, almond puree and pangrattato  
Salumi Misti, gnocco fritto and pickled vegetables

### PRIMI TO SHARE

Gnocchetti Sardi almond pesto and stracciatella  
Tripoline, ragú Bolognese  
Casarecce with South Australian prawn, house smoked cherry tomatoes and wood sorrel

### CHOICE OF SECONDI

Risotto primavera with peas, asparagus, broad beans and goat's cheese  
Charcoal grilled line caught Rock Flathead with Salmoriglio  
Charcoal grilled spatchcock, nduja and roast Piennolo tomatoes  
Cape Grim 36-month grass fed scotch fillet 250g, cipollini onion and salsa verde

### CONTORNI TO SHARE

Mixed leaves, radish and oregano dressing  
Twice cooked potatoes, thyme and garlic  
Heirloom carrots, gorgonzola dolce and hazelnuts

### CHOICE OF DOLCI

Panna cotta, blood orange caramel and espresso tuile  
Tiramisù  
Gelati misti - Fior di latte, Chocolate, Raspberry

### OPTIONAL ADDITIONS

Oysters - Sydney Rock, served with tarragon mignonette \$5.50 per piece  
Caviar served with Marscapone and pane carasau -  
Ars Italica Oscietra 30g \$180  
Ars Italica Oscietra 10g \$65

### ADD SOMETHING SPARKLING

NV Louis Roederer Brut Premiere \$175  
NV Cantina Dotta Prosecco Brut \$85