

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

ANTIPASTI

Woodfire roasted heirloom seasonal vegetable, whipped almond, rosemary 33

House made ricotta, ruby grapefruit, orange dressing, Tuscan fettunta 38

Salumi misti, gnocco fritto, pickled vegetables 35

Charcoal grilled Port Lincoln prawns, orange gremolata, lardo 30

PRIMI

Orecchiette, cime di rapa, chickpeas, garlic, chilli, anchovie 32

Agrolotti del plin, rabbit, veal, pork 39

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

Tagliatelle, ragú Bolognese 34

Gnocchi, artichokes,mushroom salsa 39
+5g fresh black truffle 30

WINTER 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, artichokes, mushroom salsa
+5g fresh black truffle 30

SECONDI to share:

Charcoal grilled, line caught rock flathead, lemon & caper piccata

David Blackmore 28 month Wagyu 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

Charcoal grilled, line-caught swordfish, salmoriglio 57

Charcoal grilled, line-caught rock flathead, lemon caper piccata 62

Wood fired pork chop, chilli fennel crust, braised cavolo nero, vermouth sauce 55

Wood fired, dry aged duck, red wine poached quince 65

David Blackmore 28 month Wagyu topside 9+ 230g, salsa verde (served medium rare) 54

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 17

Twice cooked potatoes, thyme, garlic 18

Charred beans, red cabbage, parmesan, apple balsamic, hazelnuts 18

FORMAGGI

single serve 25
selection of three 46

- Gorgonzola Dolce
- Mauri Taleggio
- Ocelli Testun Di Barolo

DOLCI

Panna cotta, grapefruit caramel, orange tuille 21

Torta di noci, dark chocolate, orange, walnuts 21

Tiramisù 22

Cannoli di Ricotta, pistachio, cocoa nib 12

GELATI & SORBETTI

One flavour 10
Two flavours 18
Three flavours 23

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.

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.