

CRUDI

Tuna crudo with witlof, fennel mayonnaise and lemon \$30

Kingfish crudo with salsa Puttanesca \$28

Beef carne cruda
with chilli, pecorino, cured egg yolk and fried polenta \$32

SALUMI 50g

With gnocco fritto and pickled onions and vegetables

Prosciutto di Parma \$18

Lonza \$15

Mortadella \$12

Capocollo \$12

Finocchiona \$15

Cacciatorino \$12

Wagyu bresaola \$23

ANTIPASTI

House made ricotta with roast heirloom tomato
and Tuscan fettunta \$27

Tomato, buffalo mozzarella, olive, peaches
and basil \$22

Vitello Tonnato \$26

Charcoal grilled prawns
with orange gremolata and lardo \$35

Grigliata - calamari, prawn, octopus, mussels
and Rock flathead with lemon, capers and chilli \$40

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

Grilled South Australian octopus
with chickpeas, cavolo nero and nduja \$30

Pan fried Port Lincoln sardines, fennel, raisins
and chilli mayonnaise \$24

Pork, veal and ricotta polpetta, tomato sugo \$21

PRIMI

Risotto con scampi al profumo di prosecco \$45

Risotto with spinach, zucchini, almonds and goats curd \$32

Orecchiette with stracciatella, cherry tomatoes
and almond pesto \$29

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

Paccheri with mussels, tomato and nduja \$32

Bavette nero with prawns, garlic and pistachio \$39

Bucatini alla amatriciana, tomato, guanciale, garlic
and chilli \$32

Agnolotti del Plin, roast rabbit, veal and pork \$35

Rigatoni with braised lamb shoulder, green olives
and pine nuts \$32

Tagliatelle, ragù Bolognese \$32

Ricotta and spinach Tortelloni with cherry tomatoes
and basil \$32

ARROSTO

(48hrs notice required)

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

*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.*

SECONDI

Charcoal grilled Swordfish with Salmoriglio \$49

Veal cotoletta with capers, anchovy and herb salad \$52

Charcoal grilled Spatchcock with buckwheat polenta,
cipollini and pancetta \$49

Charcoal grilled Flinders Island lamb rack
with eggplant, tomatoes and mint \$59

FROM THE CHARCOAL GRILL

*All dishes from the Charcoal Grill are offered
with a selection of salsas*

Corner Inlet King George whiting \$52

Corner Inlet Rock flathead \$49

Great Southern grass fed Eye Fillet 250gm \$58

Little Joe grass fed T-Bone 500g \$65

Grass fed Rib-Eye on the bone 28 day dry aged 500g \$85

FROM THE WOOD FIRED OVEN

Whole market fish baked with aqua pazzo and aioli \$MP

Wood fired duck breast
with roasted cherries, rainbow chard and vincotto \$52

Wood fired pork chop with chilli, fennel
and mustard fruits \$52

CONTORNI

Mixed leaves, radish and oregano dressing \$12

Charcoal grilled zucchini with chilli, garlic
and goats curd \$14

Roast pumpkin, stracciatella and brown butter \$14

Charcoal grilled broccolini
with dill and almond salsa \$14

Baked gnocchi alla Romana with mushrooms
and gorgonzola dolce \$14

Twice cooked crispy potatoes with garlic and thyme \$14

FORMAGGI

\$18 single serve – \$35 selection of three– \$49 selection of five

Mauri Gorgonzola Bonta delle bonta,
Vivaldi Buffalo Camembert, **Asiago D'Allevo**
Cravero Parmigiano Reggiano, Mauri Taleggio

DOLCI

Strawberry panna cotta \$24

Gianduja parfait with salted caramel \$25

Saffron mousse and orange sorbet with
white chocolate Chantilly \$25

Peaches Millefoglie \$26

Apricot cake with caramel mousse \$25

Tiramisù \$23

GELATI & SORBETTI

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

Fior di latte, milk and cream

Chocolate

Lemon

Gelati of the week

PASTICCINI

Individual Serve \$15 - Selection Serving per person \$18

Strawberry Cannoli, White chocolate choux,
Seasonal fruit tart, Apricot jam bombolini, Bonbons

Cannoli di Ricotta \$6

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