

## 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%.*