

ROSETTA

- \$115 TWO COURSE SET MENU WITH PETITE FOURS -

Please select five 'primi' dishes from the options listed below

- PRIMI -

Tuna crudo with bagna cauda, shaved witlof and bottarga

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

House made ricotta with roasted heirloom tomatoes and Tuscan fettunta

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

Pork, veal and ricotta polpette, tomato sugo

Orecchiette con broccolini with anchovy, garlic and chilli

Bucatini alla amatriciana, tomato, guanciale, garlic and chilli

Pappardelle with braised pork, oregano and shaved parmesan

- SECONDI -

Risotto with spinach, peas, asparagus and stracciatella

Poached Rockling fillet
with marinated capsicum and parsley oil

Charcoal grilled duck breast
with cherries, rainbow chard and duck jus

Wood fire Blue Mountains corn fed chicken
with Piennolo tomatoes, nduja and herbs

Charcoal grilled John Dee Black Angus tri tip steak with
grilled broccolini, confit garlic and almonds

Mixed leaves, radish, baby cucumber and oregano dressing

Eggplant parmigiana

Twice cooked potatoes with garlic and thyme

- PASTICCINI -

Cannoli di Ricotta