

ROSETTA

- FOUR COURSE SET MENU \$150 -

- ANTIPASTI MISTI -

These dishes will be served for the shared table

House made ricotta with roasted heirloom tomatoes and Tuscan fettunta

Salumi with gnocco fritto and pickled onions and vegetables

Charcoal grilled prawns with orange gremolata and lardo

Pork, veal and ricotta polpette, tomato sugo

- PRIMI -

Please select one of the below pasta options in advance to be served to the whole table

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

- DOLCI -

Tiramisú

Chocolate, peanut and coconut semi freddo

Mascarpone and white chocolate cremeux with citrus sorbet

Formaggio