

## CRUDI

Tuna crudo with bagna cauda, shaved witlof and bottarga \$30

Carpaccio of smoked swordfish with salsa verde \$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

Lardo \$12

Finocchiona \$15

Cacciatorino \$12

Wagyu bresaola \$23

Ventricina \$23

## ANTIPASTI

House made ricotta with Wagyu bresaola, pickled mushrooms and radicchio \$27

Beetroot, pecorino and pangrattato salad \$29

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 confit potatoes, caperberries, smoked tomatoes \$30

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

## PRIMI

Risotto with Jerusalem artichokes, thyme and formaggella di capra \$30

Risotto with market seafood and bottarga \$38

Spinach rigatoni with peas, asparagus and stracciatella \$32

Orecchiette with broccolini, anchovy, garlic and chilli \$29

Fregola sarda with pippies, chilli and garlic \$35

Tagliolini with spanner crab, garlic, chilli and parsley \$35

Bavette with South Australian prawns, garlic and toasted pistachio \$35

Spaghetti with mussels, green beans and pangrattato \$29

Strozzapreti with pecorino and pepper \$29

Bucatini alla amatriciana, tomato, guanciale, garlic and chilli \$29

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

Pappardelle with braised pork, oregano and shaved parmesan \$29

Tagliatelle, ragu Bolognese \$29

## ARROSTO

*(24hrs notice required)*

Wood fire roast whole goat shoulder with wood roasted seasonal vegetables \$160

*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

Roast snapper fillet with zucchini panzanella \$49

Veal cotoletta with radicchio, mushrooms and parmesan \$52

Charcoal grilled duck breast with vignole and saba \$49

Osso Buco, braised veal shin, pancetta and cipollini onions \$39

Wood fired pork chop 350g with confit garlic, chilli, sage jus \$49

## 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

Pinnacle grass fed hanger steak 250g \$49

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 baby snapper baked with oregano, sage, thyme and garlic \$MP

Blue Mountains corn fed chicken with Piennolo tomatoes, nduja and herbs \$39

## CONTORNI

Mixed leaves, radish, baby cucumber and oregano dressing \$14

Shaved fennel, radicchio and ruby grapefruit \$13

Sauteed broccoli and cavolo nero with broccoli puree, garlic and chilli \$14

Eggplant parmigiana \$14

Slow cooked organic carrots with mascarpone, gorgonzola and walnuts \$13

Twice cooked crispy potatoes with garlic and thyme \$14

## FORMAGGI

*\$18 single serve - \$35 selection of three*

Mauri Gorgonzola Bonta delle bonta

Robiola Rochetta

Casa Madaio Cinerino

## DOLCI

Buffalo yoghurt panna cotta with blood orange & almond milk granita \$26

Chocolate, peanut and coconut semi freddo \$25

Bombolini with homemade rhubarb & strawberry jam, chantilly cream \$25

Chocolate gianduja with Baileys gelato \$25

Mascarpone & white chocolate cremeux with citrus sorbet \$23

Tiramisù \$23

## GELATI & SORBETTI

*1 flavour \$9 - 2 flavours \$14 - 3 flavours \$19*

Fior di latte, milk and cream

Chocolate

Lemon

## PASTICCINI

Cannoli di Ricotta \$4

Petit Fours

*Individual Serve \$12 - Selection Serving per person \$15*

Hazelnut Cannoli, Passionfruit tart,

Bacio di dama, Raspberry Sorbet, Chocolate Bonbons

*Rockpool Dining Group is now partnered with Qantas Frequent Flyer. We invite you to earn or redeem points in all of our restaurants.*

*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%.*