

ROSSINI'S

antipasti e insalate

capésante con peperoni arrostiti seared sea scallop with roasted capsicum	520
insalata d'astice con ceci ed emulsione al pepe verde lobster salad with chick peas and green pepper foati	appetizer 700 main 1,300
pesce veloce del baltico affumicato con finocchi e ginepro smoked cod fish with fennel salad and juniper berry	490
fegato grasso con lamponi seared foie gras with raspberry	790
"polenta conca" con ragout di funghi porcini e finferli polenta with porcini mushrooms and chanterelle ragout <i>alfredo russo for rossini's (V)</i>	590
battuta di fassona piemontese rucola e grana tartar of piedmontese fassona veal tartar with rocket and parmesan cheese	690
insalata di frutta e ortaggi con agretto di miele e balsamico healthy fruit and vegetable salad with balsamic honey dressing (V)	380
burrata con melanzane, olive e pane carasau burrata cheese with eggplant, black olives and carasau bread (V)	460
gran piatto di antipasto assortito assorted selection of italian charcuteries	690
focaccia al pomodoro e pesto pizza bread with pesto and tomato (V)	270

primi piatti

spaghetti con salsa di pomodori canditi spaghetti with candied tomatoe sauce (V)	appetizer 300 main 480
ravioli al granchio e broccoli ravioli filled with crab meat and broccoli	appetizer 300 main 520
pici con gamberi, asparagi e liquirizia pici pasta with prawns, asparagus and licorice	appetizer 300 main 480
gnocchi con pesto di rucola e basilico, ricotta potato gnocchi with rocket and basil pesto, ricotta cheese sauce (V)	appetizer 300 main 480
pansotti al tartufo home - made "pansotti" filled with roasted veal and truffle sauce	appetizer 320 main 510
lasagnetta al ragu e mozzarella di bufala lasagna with bolognese sauce and buffalo mozzarella	appetizer 320 main 510

if you have a special dietary request, please ask our chefs and they will be delighted to prepare your favorite dish.

(V) Vegetarian Dishes

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zuppe e risotti

risotto al gorgonzola e emulsione alla rapa rossa risotto with gorgonzola cheese and beetroot emulsion (V) <i>alfredo russo for rossini's</i>	appetizer 300 main 520
risotto di mare e prosecco risotto with seafood and prosecco	appetizer 300 main 560
se non e' zuppa e' pan bagnato seafood soup on garlic bread	540
crema ai porcini porcini mushroom cream (V)	420
crema di asparagi con tuorlo e parmigiano asparagus cream with egg yolk and parmesan cheese (V)	360

secondi

maialino da latte arrosto con cipolle all'agro italian roasted suckling pig with pickled onion	1,200
guancia brasata con spinaci al limone red wine braised veal cheek with lemon scented spinach	1,200
galletto alla diavola organic baby chicken marinated in herbs and chilli diavola style	850
bistecca di wagyu alla pizzaiola grilled wagyu rib-eye pizzaiola style	1,600
agnello con verze alla senape lamb rack with savory cabbage and mustard	990
coscia d'anatra arrostita profumata agli agrumi citrus scented roasted duck leg <i>alfredo russo for rossini's – www.dolcestilnovo.com</i>	960
orata in crosta di olive e patate mantecate all'olio sea bream in crust of olives and whipped potato	1,100
nasello con guazzetto piccante al nero e sedano rapa chilean sea bass with black ink spicy broth and celery root	920
rombo chiodato con crema di mais e funghi wild turbot with corn cream and mushrooms	1,300
barramundi al sale con caponata di verdure whole barramundi baked in salt, served with stewed vegetables -- for 2 people -- -- please allow 20 minutes of preparation time --	1,600

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dalla pasticceria

riso al latte con semifreddo alle ciliege milk risotto with cherry parfait <i>alfredo russo for rossini's</i>	290
spuma calda di cioccolato al caffè con granita ai lamponi hot chocolate espresso foam on raspberry crushed ice	290
zuppetta di agrumi e finocchi con sorbetto al pompelmo citrus and fennel broth with grapefruit sherbet	290
lasagnetta ai frutti di bosco, crema allo zafferano fresh berries lasagnetta with saffron cream	290
tiramisu' diverso variation on tiramisu'	290
souffle alla nocciola, salsa al gianduja e sorbetto al cioccolato hazelnut soufflé, gianduja sauce and chocolate sherbet	290
selezione dolci del Rossini's combination of Rossini's favorite desserts	300
gelati e sorbetti a scelta selection of home-made ice creams	250

i nostri formaggi

selezione di formaggi italiani al carrello selection of fine italian cheeses	120 per
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