

- ANTIPASTI -

- Olive oil and garlic grilled sourdough \$10
- Warm mixed olives \$8
- Bello rosso tomatoes, oregano \$10
- Roast peppers, stracchino, pangrattato \$14
- Zucchini trifolati, garlic, chilli and mint \$12
- Grilled figs, balsamico \$14
- Burrata, olive oil \$17
- Eggplant caponata, ricotta salata \$14
- Scalia anchovies, dill butter and lemon \$18
- Yellowfin tuna crudo, salsa verde \$28
- Calamari fritti, lemon mayonnaise\* \$32
- Chilled King Prawns, lemon mayonnaise \$39
- Pork, veal and ricotta meatballs \$25

- Salumi 50g with Rosetta pickles:
- Prosciutto San Daniele \$12
  - Pino’s Mortadella \$8
  - Pino’s Wagyu Bresola \$14
  - Pino’s Ventricina \$11

- PIZZE -

- Margherita
- Fior di latte, basil \$24
- Marinara
- Garlic, oregano \$23
- Add Scalia anchovies \$9
- Add Ligurian olives \$4
- Inferno
- Fior di latte, nduja, chilli salami \$26
- Salsicce
- Fior di latte, pork sausage, chard \$28
- White clam
- Diamond clams, parsley, clam juice \$28
- Gamberi
- Fior di latte, prawns, pesto \$29

\*Supplied by Bruce Collis, Corner Inlet, Victoria

*Our antipasti are designed to build your own. These items all work together, so try a range of dishes. We recommend one or two plates per person to share.*

- SOMMELIER’S WINE PAIRING -

*We have selected some our favourite wines to serve by the glass with antipasti; wines that are as comfortable with a fish crudo as they are with fresh cheese.*

- Our suggestions by the glass to match your antipasti:
- N.V Martinez Secco, Marsala, *Sicilia* \$12
  - 2016 Falanghina, Macchialupa, Campania \$14
  - 2015 Verdicchio di Matelica, Bisci, *Marche* \$16
  - 2017 Garganega, Campagnola 'Le Bine', *Veneto* \$16
  - 2017 Nerello Mascalese, Graci, Etna, *Sicilia* \$24
  - 2017 Montepulciano, Cirelli, *Abruzzo* \$16

- With salumi:
- 2015 Sangiovese, I Veroni ‘I Dōmi’, *Toscana* \$18

- 2017 Pinot Grigio, Tiefenbrunner, *Alto-Adige* \$16

- 2018 Riesling, Mount Horrocks, *Clare Valley* \$17

- 2015 Cannonau, Argiolas ‘Costera’, *Sardegna* \$20

- 2015 Sangiovese, I Veroni ‘I Dōmi’ *Toscana* \$18

- 2018 Fiano, Grosset ‘Apiana’, *Clare Valley* \$22

- 2017 Nebbiolo Rose, Domenica, *Beechworth* \$16

- PASTA -

- Squid and ink risotto \$32
- Casarecce cacio e pepe \$27
- Tagliolini, spanner crab, garlic, chilli \$36
- Orecchiette, broccolini, anchovy, chillli \$28
- Maccheroncini all’Amatriciana \$28
- Potato gnocchi, duck ragu \$29
- Fettuccine, ragu Bolognese \$29

- SECONDI -

- Eggplant alla Parmigiana \$29
- Grilled fish, salmoriglio and lemon\* mp
- Gremolata-crumbed fish, tomato and capers\* mp
- Roast free range chicken, tomato and, chilli \$32
- Torello Rosé Veal cotoletta \$49
- Grilled pork sausages, peperonata \$29
- Cape Grim beef fillet, dragoncello \$49

- CONTORNI -

- Braised peas, pancetta and onions \$12
- Twice cooked crispy potatoes \$14
- Green salad \$10

- SOMMELIER’S WINE PAIRING -

- 2018 Fiano, Grosset ‘Apiana’, *Clare Valley* \$22
- 2017 Chardonnay, Vasse Felix, *Margaret River* \$20
- 2016 Falanghina,Macchialupa, *Campania* \$14
- 2017 Garganega, Campagnola 'Le Bine', *Veneto* \$16
- 2016 Chardonnay, Vie di Romans, *Friuli* \$34
- 2017 Montepulciano, Cirelli, *Abruzzo* \$16
- 2014 Nero d’Avola, Hauner ‘Salina Rosso’, *Sicilia* \$18

- 2018 Barbera, Unico Zelo, *Clare Valley* \$14
- 2015 Verdicchio di Matelica, Bisci, *Marche* \$16
- 2018 Riesling, Mount Horrocks, *Clare Valley* \$17
- 2017 Montepulciano, Cirelli, *Abruzzo* \$16
- 2014 Nero d’Avola, Hauner ‘Salina Rosso’, *Sicilia* \$18
- 2015 Cannonau, Argiolas ‘Costera’, *Sardegna* \$20
- 2017 Shiraz, John Duval ‘Entity’, *Barossa Valley* \$28

- RESERVE WINES BY THE GLASS -

*This is our selection of rare wines that we can offer by using the Coravin system. We serve these wines in half glass 75ml, glass 150ml and carafe 250ml.*

- 2016 Chardonnay, Vie di Romans, *Isonzo, Friuli* \$17 / 34 / 85
- 2010 Ribolla Gialla, Radikon, *Friuli* \$23 / 46 / 115
- 2011 Nebbiolo, Paolo Scavino, *Barolo, Piemonte* \$23 / 46 / 115
- 2016 Nerello Mascalese, Crasa ‘SRC’, *Sicilia* \$18 / 36 / 90
- 2012 Aglianico, Feudi di San Gregorio, *Campania* \$19 / 38 / 95

*We are excited to announce that you can now earn and redeem your Qantas frequent flyer points*

*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. Please note all credit card payments will incur a 1.0% to 1.5% processing fee for credit and 0.5% to 1.0% for debit, depending on card. A 15% surcharge applies on all public holidays. For tables of 10 or more guests, your bill will include a service charge of 10%, this service charge is at your discretion.*