

# ROSSODISERA

## IL MARCHIGIANO

### SET MENU

SERVED EVERYDAY FROM 12PM TO 7PM

2 Courses £ 14.90 – 3 Courses £ 18.90

#### Starters

##### Insalata di Farro

Cold salad of Farro (spelt or Emmer wheat), bresaola (cured beef), peas, courgettes, carrots, black olives, Grana Padano flakes, balsamic vinegar glaze

##### Lingua di manzo con sottaceti GF

Boiled ox tongue served with homemade pickles (beef, onion, cloves, carrots, celery, peppers, cauliflower, white wine, vinegar, sugar and seed oil)

##### Verdure arrosto della nonna VV GF

Seasonal vegetables and “San Marzano” tomatoes ripened under the southern Italy’s sun, traditionally roasted with rosemary and garlic with Extra Virgin Olive Oil, salt and pepper

#### Main courses

##### Spaghetti al pomodoro fresco e basilico VV GF

Spaghetti with fresh tomato sauce, garlic and basil oil

##### Salumi e formaggi

Platter of cured meats and cheeses from Le Marche Region, served with Italian jams and honeys

##### Coniglio in porchetta con “erbe strascinate”

Boneless and stuffed rabbit medallions served with a side of pan sautéed wild Italian chicory

#### Desserts

##### Torta del giorno V

Cake of the day (please ask the waiter) served with whipped cream

##### Millefoglie con crema pasticciera e salsa al cioccolato V

Thin puff pastry layers filled with custard and topped with chocolate sauce