

ROSSO DISERA

INDEPENDENT RESTAURANT SINCE 2007



STUZZICHI' NIBBLES

PA' E OJO VONO £8.5 VV.B

BASKET OF ALTAMURA BREAD AND OUR FOCACCIA, EXTRA VIRGIN OLIVE OIL FRANTOIO AGOSTINI

LO PA' £5.5 VV.B

BASKET OF ALTAMURA BREAD AND OUR FOCACCIA

LI SOTTACETI FATTI IN CASA £7 VV, GF, P

HOMEMADE SEASONAL PICKLED VEGETABLE (CARROTS, CUCUMBERS, CAULIFLOWER, ONIONS)

LE GLIE £8 VV, GF

MARINATED OLIVES, CITRUS, GARLIC AND ROSEMARY

BRESAOLA, RUCOLA E GRANA £15 GF, G, P

CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR GLAZE

OLIVE ASCOLANE E CREMINI £13.5 A, B, D, G

BREADED DEEP FRIED PORK AND CHICKEN FILLED OLIVES AND DEEP FRIED HOMEMADE CUSTARD CREAM AZ CARLONIS "WHEN YOU TRY THEM YOU ARE ADOPTED BY LE MARCHE", A MUST!

LI PRIMI PASTA

SPAGHETTI CO LO SUGO FINTO £14.5 VV, A, B

OUR SPAGHETTI WITH TOMATO SAUCE ON A "SOFFRITTO" OF CELERY, CARROTS AND ONION

TAGLIOLINI RAGÙ DI CONIGLIO £20 A, B, D

TAGLIOLINI EGG PASTA, RABBIT WHITE RAGU, CRISPY PORK "GUANCIALE" AND CARROTS
OUR FLAGSHIP DISH, FROM THE COUNTRYSIDE

"LI PARENTI DE ROMA" £18.5 A, B, D, G

TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE
WHEN THE RELATIVES FROM ROME WERE VISITING LE MARCHE, WE WANTED TO MAKE SURE THEY WERE FEELING AT HOME AND TREATED LIKE KINGS!

TAGLIATELLE "DE LO VATTE" £19 A, B, D

TAGLIATELLE EGG PASTA, GOOSE AND BEEF, CHICKEN GIZZARD RAGU
OUR "LA VERGARA" GRANDMAS' USED TO PREPARE THIS WHEN THE GRANDPAS WERE IN THE FIELDS, THRESHING

GNOCCHI AI FUNGHI £18 VV

FLOUR, EGGS AND POTATOES GNOCCHI WITH MUSHROOM SAUCE, GARLIC, CHILLI. MILDLY SPICY

VINCISGRASSI £19.5 A, B, D, G

"VATTE" (GOOSE BEEF AND CHICKEN GIZZARD RAGU, TOMATO) AND GRANA PADANO. NEXT LEVEL "LASAGNA".

LASAGNE VULGARIS. IN 1799 THE AUSTRIAN GENERAL ALFRED VON WINDISCH-GREATZ DEFEATED THE NAPOLEONIC TROOPS IN THE SIEGE OF ANCONA BECAUSE HE FELL IN LOVE WITH THIS DISH. THE MOST TRADITIONAL DISH FROM OUR REGION

GLUTEN FREE: PENNE/SPAGHETTI + £2.5 / GNOCCHI +£3

I NOSTRI TAGLIERI MARCHIGIANI SHARING BOARDS FROM LE MARCHE-IDEALLY FOR 2

PROSCIUTTO TAGLIATO A MÀ £26 GF

HAND SLICED PROSCIUTTO NOSTRANO SALUMIFICIO DAVID E PRIORI

ANTIPASTO DE LA CASA £28 GF

HAND SLICED PROSCIUTTO NOSTRANO, LONZA, LONZINO, CIAUSCOLO, FEGATINO, SALAME DI FABRIANO, GRILLED VEGETABLES SALUMIFICIO DAVID E PRIORI

SALUMI E FORMAGGI £29 GF, G

SELECTION OF SALUMI AND CHEESE PAIRED WITH HONEY AND JAM DAVID E PRIORI | MARTARELLI FORMAGGI | AZ. AG. FONTEGRANNE | FABRIZI FAMILY

SELEZIONE DI FORMAGGI £32 V, GF, G

SELECTION OF CHEESE PAIRED WITH HONEY AND JAM MARTARELLI FORMAGGI | AZ. AG. FONTEGRANNE | FABRIZI FAMILY

CRESCIA SFOGLIATA DI URBINO £15 V, B, D, G

URBINO'S TREASURED HOME-MADE GOLDEN FLATBREAD WITH GRILLED VEGETABLES AND PECORINO CHEESE

-ADD PROSCIUTTO NOSTRANO £4

-ADD HOME-MADE SALSICCIA FATTA IN CASA £4

MENU ALLA CARTA

LI SECONDI MAIN COURSE

POLLO IN POTACCHIO £19 GF

TRADITIONAL MARINATED AND ROASTED CHICKEN, #TOMATOES, TAGGIASCA OLIVES
THE "POTACCHIO" IS A TYPICAL CULINARY PREPARATION WITH BRAISED MEAT, TOMATO, AND HERBS/SPICES. ALL COOKED IN A TERRACOTTA "POT"

COSTOLETTE DI AGNELLO E PATATE £29 GF, A

MARINATED GRILLED LAMB CUTLETS, ROASTED POTATOES

FRECAntO £19 VV, GF

TRADITIONAL MIXED VEGETABLES STEW (POTATOES, AUBERGINES, COURGETTES, CARROTS, TOMATOES)
THE "FRECAntO" ORIGINALLY USED TO BE THE RECOVERY OF ALL THE LEFTOVERS IN THE HUMBLE COUNTRYSIDE

CONIGLIO RIPIENO £25 A, B, G

STUFFED RABBIT MEDALLIONS, SAUTEED GREENS

ORATA AL FORNO £25 GF, E

OVEN COOKED GILT-HEAD BREAM, ROASTED POTATOES, CHERRY TOMATOES AND OLIVES.

SET MENU

STARTERS

BRUSCHETTE POMODORI E BASILICO VV, B

TOASTED BREAD, TOMATOES, OLIVE OIL

BRESAOLA, RUCOLA E GRANA GF, G, P

CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR GLAZE

LA GALANTINA A, B, D, G, P

CHICKEN AND PORK GALANTINA WITH EGGS AND PISTACHIOS, PICKLED VEGETABLES, SUNDRIED TOMATO MAYO

COZZE DE LI MARINÀ GF, H

TRADITIONAL MUSSELS SAUTEED WITH GARLIC, LEMON, BREAD

MAINS

GNOCCHI AI FUNGHI VV

FLOUR, EGGS AND POTATOES GNOCCHI WITH MUSHROOM SAUCE, GARLIC, CHILLI

"LI PARENTI DI ROMA" A, B, D, G

TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE

TAGLIERE SALUMI E FORMAGGI GF, G

SELECTION OF SALUMI AND CHEESE PAIRED WITH HONEY AND JAM

DESSERTS

TIRAMISÙ B, D, G, L

SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

PANNACOTTA V, GF, G, L

VANILLA PANNACOTTA, POACHED MIX BERRIES, CRUMBLE

TORTA CIOCCOLATO "CAPRESE" VV, GF, L

FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

DRINKS

GLASS:

HOUSE WINE 125ml

or APEROLSPRITZ



2 COURSES £25

3 COURSES £30

PAIR WITH

HOUSE WINE £8.5

APEROL SPRITZ £11

EVERY DAY UNTIL 7 P.M

VV= VEGAN/V=VEGETARIAN/GF=GLUTEN FREE

A=CELERY/ B=CEREALS/ =CRUSTACEANS/ D=EGGS/ E=FISH/ F=LUPIN/ G=MILK/ H=MULLUSCS/ I=MUSTARD/ L=NUTS/ M=PEANUTS/ N=SESAME/ O=SOYA/ P=SULPHUR ANS SULPHITES

A discretionary service charge of 8%

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DESSERTS

TIRAMISÚ £8.5 B,D,G,L

SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

CHEESECAKE £9 V,B,G,L

CHEESECAKE, ANISE ALCOHOL FROM OUR REGION, HONEY AND ALMONDS

PANNACOTTA £8 V,GF,G,L

VANILLA PANNACOTTA, POACHED MIX BERRIES, CRUMBLE

SALAME CIOCCOLATO £8 V,B,D,G

DESSERT MADE OF CHOCOLATE AND BISCUITS WHICH RESEMBLES A SALAMI IN SHAPE

MILLEFOGLIE £9.5 B,D,G,M

PUFF PASTRY, CHANTILLY CREAM, POACHED BERRIES, CARAMELISED PEANUTS

TORTA AL CIOCCOLATO "CAPRESE" £8 VV, GF, L

FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

CANTUCCI E VINO COTTO £10 B,L

OUR HOMEMADE BISCUITS AND ALMOND TO DIP IN OUR TRADITIONAL FORTIFIED WINE

SELEZIONE FORMAGGI £14 V,GF,G

SELECTION OF CHEESE PAIRED WITH HONEY AND JAM

IL MARCHIGIANO



DRINKS

SOFT DRINKS

FRESH ORANGE JUICE £6

BIBITE ITALIANE £5

LIMONATA, ARANCIATA, CHINOTTO, SPUMA CEDRO, SPUMA ADRIATICA, SPUMA BIONDA, GASSOSA

STILL WATER 75CL £6

SPARKLING WATER 75CL £6

ALCOHOLIC DRINKS

APEROL SPRITZ £13.5

CAMPARI SPRITZ £13.5

ITALIAN BEER 33CL £7

CRAFT MARCHE BEER 33CL £8.5

CRAFT MARCHE BEER 50CL £14.5

BEER ZERO ALCOHOL £8

CAFFÈ

SINGLE ESPRESSO £3.3

AMERICANO SINGLE SHOT £3.3

CAPPUCCINO/FLAT WHITE/LATTE £4.3

MOCHA £4.3

HOT CHOCOLATE £4.3

TEAS AND INFUSIONS £3.8

BREAKFAST, PEPPERMINT, EARL GREY, RED FRUITS, GREEN, CAMOMILE

MACCHIATO +0.30€

EXTRA SHOT +€1

CORRETTO +€2

DECAFFEINATED +€0.5

EXTRA TEA BAG +€0.5

OAT MILK +€0.70

AMMAZZACAFFÈ 35 ML

DIGESTIVES FROM LE MARCHE

AMARO SIBILLA - VARNELLI £9

AMARO DELL'ERBORISTA £9

ANICE SECCO - VARNELLI £8.5

ANISETTA - MELETTI £8.5

GRAPPA BIANCA £9.5

GRAPPA BARRICATA £9.5

MORETTA DI FANO £8.5

DIGESTIVO "A SORPRESA"! £9

DIGESTIVES

LIMONCELLO £8.5

AMARETTO SARONNO £8.5

JACK DANIELS £8.5



ROSSODISERA



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WWW.ROSSODISERA.CO.UK



5 MONMOUTH ST.
COVENT GARDEN,
LONDON WC2H 9DA



70 HEATH ST.
HAMPSTEAD,
LONDON NW3 1DN

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A discretionary service charge of 8%