

# ROSSO DISERA

INDEPENDENT RESTAURANT SINCE 2007



## MENU ALLA CARTA

### 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

### LI PRIMI PASTA

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

OUR SPAGHETTI WITH TOMATO SAUCE ON A "SOFFRITO" 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

#### SPAGHETTONI ALLE VONGOLE £20 H

SPAGHETTONI WITH CLAMS, GARLIC, PARSLEY

#### 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 MÁ £26 GF

HAND SLICED PROSCIUTTO NOSTRANO  
SALUMIFICIO DAVID E PRIORI

#### ANTIPASTO DE LA CASA E FRITTINI £36

HAND SLICED PROSCIUTTO NOSTRANO, LONZA, LONZINO, CIAUSCOLO, FEGATINO, SALAME DI FABRIANO, DEEP-FRIED OLIVE ASCOLANE, HOME-MADE CREMINI AND PECORINO BITES  
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

### LI SECONDI

#### MAIN COURSE

#### POLLO IN POTACCHIO £19 GF

TRADITIONAL MARINATED AND ROASTED CHICKEN, ROSEMARY, GARLIC, TOMATOES

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

#### FRECANTÓ £19 VV,GF

TRADITIONAL MIXED VEGETABLES STEW (POTATOES, AUBERGINES, COURGETTES, CARROTS, TOMATOES)

#### 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

#### GRIGLIATA AGNELLO E MAIALE £33 GF

PORK LOIN, SAUSAGE, GRILLED LAMB ARROSTICINI (THIN LAMB SKEWERS), LAMB CUTLETS, SALAD

#### GRIGLIATA AGNELLO E POLLO £33 GF

GRILLED LAMB ARROSTICINI (THIN LAMB SKEWERS), LAMB CUTLETS, CHICKEN DRUMSTICKS AND WINGS WITH SALAD

### ANTIPASTI STARTERS

#### BRUSCHETTA AI POMODORINI E BASILICO £10 VV,B

TOASTED ALTAMURA BREAD, TOMATOES, EXTRA VIRGIN OLIVE OIL (AZ. AGOSTINI) AND BASIL

#### BRUSCHETTA SALSICCIA E PECORINO £14 B,G

TOASTED ALTAMURA BREAD, HOME-MADE SAUSAGE AND MELTED PECORINO CHEESE

#### PROSCIUTTO E MELONE £15 GF

PROSCIUTTO CRUDO NOSTRANO AND MELON SLICES, ROCKET

#### COZZE DE LI MARINÁ £15 H

TRADITIONAL FISHERMEN'S MUSSELS SAUTEED WITH GARLIC, LEMON, BREAD

#### LA MINESTRA REALE SMALL £12/LARGE £18 A,B,D,G

TRADITIONAL MARCHIGIAN VEGETABLE BROTH WITH FLUFFY AND SPONGY EGG CUBES.

#### BURRATINA CO LE VERDURE DE NONNA £16 V,GF,G

BURRATA, GRILLED SEASONAL VEGETABLES, PARSLEY, EXTRA VIRGIN OLIVE OIL

#### SALMONE AL SALE £14 E,P

SALMON MARINATED WITH ORANGE JUICE AND SALT, BREAD

#### 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 CONTORNI SIDES

#### INSALATA MISTA £5.5 VV,GF,P

MIXED LEAVES SALAD, TOMATOES, CARROTS

#### RUCOLA E GRANA £7 V,GF,G,P

ROCKET, GRANA PADANO, BALSAMIC GLAZE

#### PATATE ARROSTO £7 VV,GF

ROASTED POTATOES

#### ERBE STRASCINATE £8.5 VV,GF

SAUTEED GREENS, GARLIC, CHILLI

#### VERDURE GRIGLIATE £8.5 VV,GF

TRADITIONAL SEASONAL GRILLED VEGETABLES (COURGETTES, AUBERGINES, PEPPERS)

## SET MENU

### STARTERS

#### BRUSCHETTA SALSICCIA E PECORINO B,G

TOASTED BREAD, HOME-MADE SAUSAGE AND MELTED PECORINO CHEESE

#### BRESAOLA, RUCOLA E GRANA GF,G,P

CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR

#### BURRATINA V,GF,G

BURRATA, GRILLED SEASONAL VEGETABLES, PARSLEY, OLIVE OIL

#### COZZE DE LI MARINÁ GF,H

TRADITIONAL FISHERMEN'S MUSSELS SAUTEED WITH GARLIC, LEMON, BREAD

### MAINS

#### "LI PARENTI DE ROMA" A,B,D,G

STRONGLY TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE

#### POLLO IN POTACCHIO GF

TRADITIONAL MARINATED AND ROASTED CHICKEN, TOMATOES

#### FRECANTÓ VV,GF

TRADITIONAL MIXED VEGETABLES STEW

#### ORATA AL FORNO GF,E

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

### DESSERTS

#### TIRAMISÚ B,D,G,L

SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

#### MILLEFOGLIE B,D,G,M

PUFF PASTRY, CHANTILLY CREAM, POACHED BERRIES, CARAMELISED PEANUTS

#### SALAME CIOCCOLATO V,B,D,G

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

#### TORTA CIOCCOLATO "CAPRESE" VV,GF, L

FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

### DRINKS

#### GLASS:

HOUSE WINE 125ml

or APEROLSPRITZ



2 COURSES £31

3 COURSES £37

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/ C=CRUSTACEANS/ D=EGGS/ E=FISH/ F=LUPIN/ G=MILK/ H=MULLUSCS/ I=MUSTARD/ L=NUTS/ M=PEANUTS/ N=SESAME/ O=SOYA/ P=SULPHUR AND 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

### 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



TO LONDON

SUPPORT A SMALL AND INDEPENDENT RESTAURANT



FROM LE-MARCHE



## 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



CRESCIA  
PECORINO DI FOSSA



COZZE DE LI MARINA



VINCISGRASSI



SALUMI E FORMAGGI



OLIVE ASCOLANE E  
CREMINI



ROSSODISERA



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LONDON WC2H 9DA



70 HEATH ST.  
HAMPSTEAD,  
LONDON NW3 1DN

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

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

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