



Discover the culinary tradition of **Le Marche** (*lay-Mar-kay*).

Our work in keeping regional traditions alive and sharing them with the world is praised both by the press and our customers.

Enjoy the meal and do not forget :
“Buon vino fa buon sangue” (Good wine makes good blood)

Thanks you for supporting our **small, independent** restaurant!

Online menu & wine list

Please visit our website:
rossodisera.co.uk/menu-coventgarden

or call us at : 020 7240 3683



@Rossodisera_uk



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rossodisera.co.uk

ROSSODISERA

IL MARCHIGIANO

LI STUZZICHÌ

PA' E OJO VONO AGOSTINI

VV

£ 7

Altamura Bread, Our Focaccia, Extra Virgin Olive Oil Frantoio Agostini

LI SOTTACETI FATTI IN CASA

VV

£ 5

Homemade Seasonal Pickled Vegetable
Come li faccia Nonna, ma senza Varattulu

LO PA'

VV

£ 4

Altamura Bread, Our Focaccia *Bread, "cusci' com'è".*

LE GLIE

VV

£ 7

Marinated Nocellara Olives, Citrus, Garlic and Rosemary

I NOSTRI TAGLIERI SALUMI E FORMAGGI

Sharing Boards of Salumi and Cheese from Le Marche

PROSCIUTTO TAGLIATO A MÀ

£ 23

Hand Sliced Prosciutto Nostrano - Salumificio Tomassoni

ANTIPASTO DE LA CASA

£ 25

*Prosciutto Nostrano, Lonza, Lonzino, Ciauscolo, Fegatino, Salame di Fabriano, Grilled Vegetables
Salumeria dell'Abbazia | Salumificio Tomassoni*

SALUMI E FORMAGGI

£ 27

*Selection of Salumi and Cheese, Honey & Homemade Chutney
Salumeria dell'Abbazia | Salumificio Tomassoni | Martarelli Formaggi | Az. Ag. Fontegranne*

SELEZIONE DI FORMAGGI

V

£ 29

Selection of Cheese, Honey & Homemade Chutney - Martarelli Formaggi | Az. Ag. Fontegranne

PE CUMINCIA'

LA MINESTRA REALE

V

Small

£ 9

Fluffy diced Egg Dumpling in Vegetable Broth
The Royal Soup made in Marche.

Large

£ 15

BRUSCHETTA ALLA SALSICCIA FATTA DA NOI, CACIOTTA

£ 12

Bruschetta, Home-made Sausage, Caciotta Cheese

BURRATINA CO LE VERDURE DE NONNA E PREZZEMOLO

V

GF

£ 15

Burrata, Grilled Seasonal Vegetables, Parsley Oil

OLIVE ASCOLANE (by Az De Carlonis) | CREMINI FRITTI FATTI IN CASA

£ 12

Deep Fried Pork and Chicken Filled Olives and Deep Fried Custard Cream, the Most Famous Dish from Le Marche

These fried stuffed olives with meat, mortadella and parmigiano are not on a science fiction novel but from Ascoli Piceno straight to our menu. The most accurate marchigian culinary experience... You are very welcome.

*NSALATA DI MARE MARCHISGIANA

GF

£ 17

Cuttlefish, Mussels, Clams, Prawns & Pickled Vegetable Salad,
...like the one you would eat in a Chalet on the Beach at Lido di Fermo

BRESAOLA, RUCOLA E GRANA

GF

£ 15

Cured Beef, Rocket, Grana, Balsamic Vinegar

BRUSCHETTE POMODORINI E BASILICO

VV

£ 9

Tomatoes & Basil Bruschette, Extra Virgin Olive Oil (by Azienda Agostini)

LA GALANTINA, SOTTACETI, MAIONESE AI POMODORI SECCHI

£ 14

Our Chicken and Pork Galantina with Eggs and Pistachios, Pickled Vegetables, Sundried Tomato Mayo

Un tempo nelle Marche non c'era matrimonio, cresima, comunione o pranzo dove la galantina non fosse presente come piatto importante da "giorno di festa". Con il tempo la Galantina è andata un po' dimenticata, e il nostro obiettivo è riportarla al centro della tavola.

V vegetarian

VV vegan

GF gluten free

GFA gluten free available

Our Dishes may contain allergens. A discretionary service charge of 12.50% will be added to your bill

ROSSODISERA

IL MARCHIGIANO

LI PRIMI

GLUTEN FREE PASTA GAROFALO AVAILABLE SUPPLEMENT £ 2

SPAGHETTI CO LO SUGO FINTO VV £ 13

Spaghetti, Traditional Tomato Sauce, Basil

TAGLIATELLE RAGÙ DI CONIGLIO £ 18

Tagliatelle Egg Pasta, Rabbit White Ragu, Pork Guanciale

It's our forte, our signature, our bright star, our flagship, the apple of my grandma's eyes.

"LI PARENTI DE ROMA" £ 17

Spaghetti, Traditional Carbonara Sauce, Italian Eggs, Pork Guanciale, Peppercorns

When the relatives from Rome were visiting Le Marche, we wanted to make sure they were feeling at home and treated like kings!

TAGLIULÌ DE LO VATTE £ 17

Tagliolini Egg Pasta, Goose and Beef Ragu

"Fior de sammucu, non serve che me guardi e fai l'ucchittu tanto lu ragazzu me lo so' rfattu più bellu assai de te e più graziusittu".

My grandma "La Vergara" used to humming this rimes when preparing this sauce while my Grandpa was in the fields, threshing.

VINCISGRASSI (GF not available) £ 17

The Most Traditional Dish From Our Region, Chicken Gizzard and Goose Ragu, Tomato and Grana Padano,

Imagine a Next Level "Lasagna"

Potemo vegne la guerra? Scine, ma solo co' li vincisgrassi.

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. History and menus are always written by the winners.

LI SECONDI

POLLO IN POTACCHIO GF £ 17

Traditional Marinated and Roasted Boneless Chicken Thighs, Tomatoes, Taggiasca Olives

CONIGLIO RIPIENO CO LE ERBE STRASCINATE £ 21

Boneless Stuffed Rabbit medallion, sautéed greens

COSTOLETTE DI AGNELLO ALLA GRIGLIA, PEPERONI E MENTA GF £ 27

Marinated Grilled Lamb Cutlets, Roast Peppers and Mint

FRECANTÒ DIVERDURE DI STAGIONE GF VV £ 16

Traditional Seasonal Vegetable Stew

ORATA, ZUCCHINE GRATINATE, BASILICO £ 25

Pan Fried Sea Bream, Grilled Gratinee Courgette with Breadcrumbs, Basil, Extra Virgin Olive Oil

LI CONTORNI

INSALATA MISTA £ 5

Mixed Leaves Salad, Tomatoes

RUCOLA & GRANA £ 6

Rocket, Grana Padano, Balsamic Glaze

PATATE NOVELLE ARROSTO £ 6

Roasted New Potatoes

ERBE STRASCINATE £ 7

Sauteed Greens, Garlic, Chilli

CRESCIA SFOGLIATA DI URBINO / Lunch ONLY

Urbino's treasured golden flatbread. *Crescia Sfogliata is a flaky, addictive flatbread*

VERDURE GRIGLIATE E CACIOTTA FRESCA DI URBINO £ 12
Grilled Vegetables, Urbino Caciotta Cheese

ADD Prosciutto Nostrano | Salumificio Tomassoni £ 4

ADD Our Home-Made sausage £ 4

V **vegetarian**

VV **vegan**

GF **gluten free**

GFA **gluten free available**

Our Dishes may contain allergens. A discretionary service charge of 12.50% will be added to your bill

COCKTAILS

SPRITZ Aperol - <i>Aperol, Tonic Water, Sparkling Wine</i>		£ 13
SPRITZ Campari - <i>Campari Dry, Tonic water, Sparkling Wine</i>		£ 13
MIMOSA Tradizione - <i>Marche Bollicine, Orange Juice</i>		£ 11
MIMOSA Rosa - <i>Marche Bollicine, Grapefruit Juice</i>		£ 11
MIMOSA Perseca - <i>Marche Bollicine, Peach Juice</i>		£ 11

BEERS

Poretti premium lager - <i>Alc. 4,6%</i>	cl 33	£ 6
CèReale Weiss - <i>Azienda Agr. Moretti Alvaro - Alc. 6,7%</i>	cl 50	£ 12.80
CèReale Aromatizz.Miele - <i>Azienda Agr. Moretti Alvaro - Alc. 6,7%</i>	cl 50	£ 12.80

SOFT DRINKS

Fresh Orange Juice		£ 5
Bibite <i>GASSOSA – LIMONATA – ARANCIATA – CHINOTTO</i> <i>SPUMA DI CEDRO – SPUMA BIONDA – SPUMA ADRIATICA</i> <i>Azienda Giovanni Passarelli (MC)</i>	27.50 cl	£ 4

WATER

Oxigenia		
We proudly use the best technology available to offer the purest and best tasting purified water to our guests.	25 cl	£ 2
100% Sustainable, <i>Still & Sparkling</i>	65 cl	£ 4
SAN BENEDETTO - <i>Still Water</i>	50cl	£ 4
SAN BENEDETTO - <i>Sparkling Water</i>	50cl	£ 4

COFFEE

Single espresso		£ 3
Cappuccino Latte Moka Flat White		£ 4