



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, indipendent** restaurant!

Online menu

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

or call us at : 020 7240 3683



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LI STUZZICHÌ

PA' e OJO VONO

VV

£ 7.5

Altamura Bread, Our Focaccia, EVO Oil *Frantoio Agostini*

LO PA'

VV

£ 4.5

Altamura Bread *Bread, "cuscì" com'è".*

LI SOTTACETI FATTI IN CASA

VV

£ 5.5

Homemade Seasonal Pickled Vegetable

Come li facia Nonna, ma senza Varattulu

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 MA

£ 25

Hand Sliced Prosciutto Nostrano - *Salumificio Tomassoni*

SALUMI & FORMAGGI

£ 28

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

ANTIPASTO DE LA CASA

£ 26.5

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

SELEZIONE di FORMAGGI

V

£ 29.5

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

PE CUMINCIA'

LA MINESTRA REALE

V

Fluffy diced Egg Dumpling in Vegetable Broth

Small

£ 9.5

The Royal Soup made in Marche.

Large

£ 16

BRUSCHETTE POMODORINI & BASILICO

VV

£ 9.5

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

PROSCIUTTO & MELONE

GF

£ 15

Slices of melon and Prosiutto nostrano

BRESAOLA, RUCOLA & GRANA

GF

£ 15

Cured Beef, Rocket, Grana, Balsamic Vinegar

SALMONE MARINATO, AGRUMI e RADICCHIO

£ 13

Marinated Salmon served with citrus and radicchio salad

*...like the one you would eat in a Chalet on the Beach at Lido di
Fermo*

BRUSCHETTA alla SALSICCIA FATTA DA NOI & CACIOTTA

£ 12.5

Bruschetta, Home-made Sausage, Caciotta Cheese

BURRATINA co LE VERDURE DE NONNA & PREZZEMOLO

GF

V

£ 15

Burrata, Grilled Seasonal Vegetables, Parsley, Oil

COZZE de LI MARINÀ

GF

£ 12

Mussels sauteed with garlic, parsley, chilli, lemon and EVO Oil

Our sailors fishermen do this way

OLIVE ASCOLANE (*by Az De Carlonis*)

£ 12.5

CREMINI FRITTI FATTI IN CASA

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.*

LA GALANTINA, SOTTACETI, MAIONESE ai POMODORI SECCHI

£ 14

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

*Once upon a time in Le Marche there was no wedding,
confirmation, communion or banquet where galantina was not
present as an important "celebration day" dish. Over time galantina
has gone a little forgotten, and our goal is to bring it back to the
center of the table*

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 Rummo AVAILABLE SUPPLEMENT £ 2

SPAGHETTI co LO SUGO FINTO **VV** £ 13

Spaghetti, Traditional Tomato Sauce, Basil

TAGLIULÌ RAGÙ di CONIGLIO £ 18.5

Tagliolini 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" £ 17.5

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!

GNOCCHI co LI FUNGHI **VV** £ 17

GLUTEN FREE option AVAILABLE SUPPLEMENT £ 3

Gnocchi made with flour and potatoes, fresh seasonal mushrooms, garlic, chilli pepper, Extra Virgin Olive Oil

TAGLIATELLE "DE LO VATTE" £ 18

Tagliatelle Pastificio Tomassini egg Pasta, Goose, Chicken gizzard 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) £ 18

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** £ 17.5

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

CONIGLIO RIPIENO co L'ERBE STRASCINATE £ 22

Boneless Stuffed Rabbit medallion, sautéed greens

COSTOLETTE DI AGNELLO alla GRIGLIA, PATATE, PEPERONI e MENTA **GF** £ 28

Marinated Grilled Lamb Cutlets, Potatos, Roast Peppers and Mint

FRECANTÒ VERDURE di STAGIONE **GF** **VV** £ 16.5

Traditional Seasonal Vegetables Stew

ORATA al FORNO £ 25

Traditional oven cooked gilt-head bream, potatos, datterino cherry tomatos, taggiasca olives

LI CONTORNI

INSALATA MISTA **GF** **VV** £ 5

Mixed Leaves Salad, Tomatoes

RUCOLA & GRANA **GF** **V** £ 6

Rocket, Grana Padano, Balsamic Glaze

PATATE NOVELLE ARROSTO **GF** **VV** £ 6

Roasted New Potatoes

ERBE STRASCINATE **GF** **VV** £ 7

Sauteed Greens, Garlic, Chilli

VERDURE GRIGLIATE **GF** **VV** £ 7

Traditional Seasonal grilled Vegetables

___ 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 £ 14

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

Azienda Agr. Moretti Alvaro

Poretti premium lager - <i>Alc. 4,6%</i>	cl 33	£ 6
CèReale Pils - <i>Alc. 6,7%</i>	cl 33	£ 7.5

SOFT DRINKS

Fresh Orange Juice		£ 5.5
Bibite		
<i>GASSOSA – LIMONATA – ARANCIATA – CHINOTTO</i>	27.50 cl	£ 4.5
<i>SPUMA DI CEDRO – SPUMA BIONDA – SPUMA ADRIATICA</i>		
<i>Azienda Giovanni Passarelli (MC)</i>		

WATER

We proudly use the best technology available to offer the purest and best tasting purified water to our guests. 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



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