



___PARTY MENU | Fish based___

2 Courses £32 | 3 Courses £39

VV = Vegan

Pairing We suggest

STARTERS

COZZE de LI MARINÀ

Mussels sauteed with garlic, parsley, chilli and lemon
[FISH, GLUTEN, PARSLEY]

*Verdicchio / Ribona
Bianchello / rosè /
bubbles*

*Verdicchio /
Bianchello / Ribona*

PASTA

SPAGHETTI con LE VONGOLE

Spaghetti with clams, chilli and parsley
[FISH, GLUTEN, PARSLEY]

Rosè (Lacrima)

*rich structured white /
light/medium red
bubbles*

DESSERT

PANNA COTTA con SALSA DI FRUTTI DI BOSCO e CRUMBLE

*Double cream pudding, red berries culís, almond flour crumble
[MILK, NUTS]*

or

SALAME al CIOCCOLATO

Our Traditional Salame... Made of Chocolate
[GLUTEN, MILK]

*sweet wine /
bubbles*

*Vin Cotto /
best with Visciola*

*bubbles /
sweet wine*



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