



___PARTY MENU | Meat based___

2 Courses £36 | 3 Courses £44

VV = Vegan

Pairing We suggest

STARTERS

SELEZIONE di SALUMI

Selection of cured meats from Le Marche Region

PANE di ALTAMURA e FOCACCIA

Altamura Bread and our home made focaccia

OLIVE e CREMINI FRITTI ALL'ASCOLANA

Traditional meat stuffed olives coated with egg and bread crumb and deep fried

VERDURE de LA NONNA

Grilled aubergines, courgettes, red and yellow peppers, E.V.O. oil, garlic and parsley dressing

*medium red /
rich white / bubbles*

*Montepulciano /
Sangiovese/
Lacrima Superiore*

*Verdicchio Superiore/
Bianchello / Ribona*

PASTA

TAGLIATELLE CO' LO SUGO de LO VATTE

Tagliatelle egg-pasta, goose and beef ragù (goose and beef minced meat, tomato sauce, grana padano, carrots, onion, eggs, black pepper)

*medium-light red /
rosè (Lacrima)*

*structured white /
light/medium red
bubbles*

DESSERT

PANNA COTTA con SALSA DI FRUTTI DI BOSCO e CRUMBLE

*Double cream pudding, red berries culis, 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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