



\_\_\_ PARTY MENU | Vegetarian \_\_\_

**2 Courses £32 | 3 Courses £39**

**VV** = Vegan

*Pairing We suggest*

**STARTERS**

**BRUSCHETTE POMODORINI & BASILICO** **VV**

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

*Verdicchio / Ribona  
Bianchello / rosè /  
bubbles*

**VERDURE GRIGLIATE** **VV**

Grilled vegetables (aubergines, courgettes, peppers) Extra Virgin Olive Oil

*light red / rosè  
(Lacrima)*

**CHEESE SELECTION**

3 Cheeses from Le Marche, Honey & Jam  
[MILK]

**PASTA**

**GNOCCHI CO' LI FUNGH**

Potatoes and flour gnocchi, fresh mushrooms, garlic,  
chilli and Extra Virgin Olive Oil  
[GLUTEN]

*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]

*sweet wine /  
bubbles*

**-or-**

**SALAME al CIOCCOLATO**

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

*Vin Cotto /  
best with Visciola*

*bubbles /  
sweet wine*



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