



\_\_\_PARTY MENU | Fish based\_\_\_

**2 Courses £38 | 3 Courses £46**

**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*

**FRITTURA di CALAMARI**

Deep fried calamari  
[ FISH - GLUTEN ]

*Verdicchio /  
Bianchello / Ribona*

**PASTA**

**CARBONARA DI MARE**

Spaghetti with "sea carbonara" sauce (smoked sword fish, egg yolk, onion,  
black pepper, parsley)  
[ FISH, GLUTEN, EGGS, 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 ]

*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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