



___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 FUNGHI

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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