



LU SET MENU

Served Weekdays Until 7pm

2 Courses £22 | 3 Courses £27

VV = Vegan  
GF = Gluten free

**BRUSCHETTE POMODORINI & BASILICO** VV

Tomatoes & Basil Bruschette, Extra Virgin Olive Oil (by Azienda Agostini)

*Pairing We suggest*

Verdicchio / Ribona  
Bianchello / rosè /  
bubbles

**BRESAOLA, RUCOLA & GRANA**

Cured Beef, Rocket, Grana, Balsamic Vinegar

light red / rosè  
(Lacrima)

**COZZE de LI MARINÀ**

Mussels sauteed with garlic, parsley, chilli, lemon and Extra Virgin Olive Oil

Verdicchio /  
Bianchello / Ribona

**SPAGHETTI "CO LO SUGO FINTO"** VV

Spaghetti, Traditional Tomato Sauce, Basil

medium-light red /  
rosè (Lacrima)

**"LI PARENTI DE ROMA"**

Spaghetti, Traditional Carbonara sauce, Pork guanciale, Peppercorns

structured white /  
light/medium red  
bubbles

**TAGLIERE di SALUMI & FORMAGGI**

Selection of Salumi and Cheese from le Marche

Salumeria dell'Abbazia | Salumificio Tomassoni | Martarelli Formaggi | Az. Ag. Fontegranne

medium red /  
rich white / bubbles

**TIRAMISÙ**

Motivational Dessert!

sweet wine /  
bubbles

**SALAME al CIOCCOLATO**

Our Traditional Salame... Made of Chocolate

Vin Cotto /  
best with Visciola

**PANNA COTTA ai FRUTTI DI BOSCO** GF

Vanilla panna cotta, Poached mix berries, Crumble

bubbles /  
sweet wine



@Rossodisera\_uk



/RossodiseraFood



@RossodiseraFood