



LU SET MENU

Served Weekdays Until 7pm

2 Courses £20 | 3 Courses £25

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



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