



LU SET MENU

Served Until 7pm

2 Courses £ 25 3 Courses £ 30

VV = Vegan
GF = Gluten free

BRUSCHETTE POMODORINI & BASILICO **VV**

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

*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*

GNOCCHI AI FUNGHI **VV**

Gnocchi (dumplings of potatoes and flour) mushrooms, garlic, chilli and parsley

*medium-light red /
rosè (Lacrima)*

“LI PARENTI DE ROMA”

Spaghetti, Traditional Carbonara sauce, Pork guanciale, Ground Peppercorns

*structured white /
light/medium red
bubbles*

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