



----- **LU SET MENU** -----

Served Weekdays Until 7pm

2 Courses £19

3 Courses £23

Wine
We suggest

LA NOSTRA GALANTINA, SOTTACETI, MAIONESE AI POMODORI SECCHI

Our Chicken, Pork & Egg Galantina, Pistachios, Pickled Vegetables,
Sundried Tomato Mayo

Verdicchio / Ribona
Bianchetto / rosè /
bubbles

ZUPPA DI CIAVARRO VV

Legumes, Chick Peas, Pearl Barley & Tomato Sauce traditional Soup

light red / rosè
(Lacrima)

BRUSCHETTE AI POMODORINI E BASILICO VV

Tomatoes & Basil Bruschette, Extra Virgin Olive Oil

Verdicchio /
Bianchetto / Ribona

SPAGHETTI AL RAGU DE LO VATTE

Spaghetti, Traditional Beef & Goose Ragù

medium red

CRESCIA DI URBINO, VERDURE GRIGLIATE E CACIOTTA

Urbino's Treasured Golden Flatbread with Grilled Vegetables and Caciotta Cheese

structured white /
light/medium red
bubbles

Add Prosciutto Nostrano Marchigiano SUPPLEMENT £4

Add Home-Made Sausage SUPPLEMENT £4

TAGLIERE DI SALUMI E FORMAGGI

Selection of Salumi and Cheese from le Marche

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

medium red /
rich white / bubbles

SPAGHETTI AL SUGO FINTO DI POMODORO VV

"Fake" Ragù sauce made with Vegetables and Tomato Sauce.

light red / rosè
(Lacrima)

TIRAMISU

Motivational Dessert

Sweet wine /
Bubble

SALAME AL CIOCCOLATO

Our Traditional Salame... Made of Chocolate

Vin Cotto /
best with Visciola

CIAMBELLONE, CREMA AL LIMONE, FRUTTI DI BOSCO VV

Daily Baked Ciambellone Cake, Lemon Cream, Mix Berries

Bubbles /
Sweet wine



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