

ROSSO DISERA

INDEPENDENT RESTAURANT SINCE 2007

STUZZICHI' NIBBLES

PA' E OJO VONO £8,5 **VV,B**
BASKET OF ALTAMURA BREAD AND OUR FOCACCIA, EXTRA VIRGIN OLIVE OIL **FRANTOIO AGOSTINI**

LO PA' £5,5 **VV,B**
BASKET OF ALTAMURA BREAD

LI SOTTACETI FATTI IN CASA £7,5 **VV,GF,P**
HOMEMADE SEASONAL PICKLED VEGETABLES (CARROTS, CUCUMBERS, CAULIFLOWER, ONIONS)

LE GLIE £8 **VV,GF**
MARINATED OLIVES, CITRUS, GARLIC AND ROSEMARY

BRESAOLA, RUCOLA E GRANA £15 **GF,G,P**
CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR GLAZE

OLIVE ASCOLANE E CREMINI £14,5 **A,B,D,G**
BREADED DEEP FRIED PORK AND CHICKEN FILLED OLIVES AND DEEP FRIED HOMEMADE CUSTARD CREAM **AZ CARLONIS** **"WHEN YOU TRY THEM YOU ARE ADOPTED BY LE MARCHE", A MUST!**

LI PRIMI PASTA

SPAGHETTI CO LO SUGO FINTO £15 **VV,A,B**
OUR SPAGHETTI WITH TOMATO SAUCE,LIGHTLY FRIED WITH CELERY, CARROTS AND ONIO

TAGLIATELLE RAGÙ DI CONIGLIO £20,5 **A,B,D**
TAGLIATELLE EGG PASTA, RABBIT WHITE RAGU, CRISPY PORK "GUANCIALE" AND CARROTS
OUR FLAGSHIP DISH, FROM THE COUNTRYSIDE

"LI PARENTI DE ROMA" £19.5 **A,B,D,G**
TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE
WHEN THE RELATIVES FROM ROME WERE VISITING LE MARCHE, WE WANTED TO MAKE SURE THEY WERE FEELING AT HOME AND TREATED LIKE KINGS!

PAPPARDELLE RAGÙ "DE LO VATTE" £19,5 **A,B,D**
PAPPARDELLE EGG PASTA, GOOSE, BEEF AND CHICKEN GIZZARD RAGU, TOMATO SAUCE
OUR "LA VERGARA" GRANDMAS' USED TO PREPARE THIS WHEN THE GRANDPAS WERE IN THE FIELDS, THRESHING

GNOCCHI AI FUNGHI £18,5 **VV**
FLOUR AND POTATOES GNOCCHI WITH MUSHROOM SAUCE, GARLIC, CHILLI. (MILDLY SPICY)

VINCISGRASSI £20 **A,B,D,G**
EGG PASTA LAYERS FILLED WITH RAGU DE LO "VATTE" (GOOSE, BEEF AND CHICKEN GIZZARD RAGU, TOMATO) AND GRANA PADANO. NEXT LEVEL "LASAGNA".
LASAGNE VULGARIS. IN 1799 THE AUSTRIAN GENERAL ALFRED VON WINDISCH-GREATZ DEFEATED THE NAPOLEONIC TROOPS IN THE SIEGE OF ANCONA BECAUSE HE FELL IN LOVE WITH THIS DISH. THE MOST TRADITIONAL DISH FROM OUR REGION

GLUTEN FREE: PENNE/SPAGHETTI + £2.5 / GNOCCHI +£3

IL MARCHIGIANO



NOSTRI

TAGLIERI SHARING BOARDS FROM LE MARCHE - FOR 2

PROSCIUTTO TAGLIATO A MÁ £27 **GF**
HAND SLICED PROSCIUTTO NOSTRANO
SALUMIFICIO DAVID E PRIORI

ANTIPASTO DE LA CASA £30 **GF**
HAND SLICED PROSCIUTTO NOSTRANO, LONZA, LONZINO, CIAUSCOLO, FEGATINO, SALAME DI FABRIANO, GRILLED VEGETABLES **SALUMIFICIO DAVID E PRIORI**

SALUMI E FORMAGGI £30 **GF,G**
SELECTION OF SALUMI AND CHEESE PAIRED WITH HONEY AND JAM **DAVID E PRIORI | MARTARELLI FORMAGGI | AZ. AG. FONTEGRANNE |FABRIZI FAMILY**

SELEZIONE DI FORMAGGI £33 **V,GF,G**
SELECTION OF CHEESE PAIRED WITH HONEY AND JAM **MARTARELLI FORMAGGI | AZ. AG. FONTEGRANNE| FABRIZI FAMILY**

CRESCIA SFOGLIATA DI URBINO £16 **V,B,D,G**
URBINO'S TREASURED HOME-MADE GOLDEN FLATBREAD WITH GRILLED VEGETABLES AND PECORINO CHEESE
ADD ON FLATBREAD:

- PROSCIUTTO NOSTRANO + £4
- HOME-MADE SALSICCIA FATTA IN CASA +£4

MENU ALLA CARTA

LI SECONDI MAIN COURSE

POLLO IN POTACCHIO £ 21 **GF**
TRADITIONAL MARINATED AND ROASTED CHICKEN, #TOMATOES, TAGGIASCA OLIVES
THE "POTACCHIO" IS A TYPICAL CULINARY PREPARATION WITH BRAISED MEAT, TOMATO, AND HERBS/SPICES. ALL COOKED IN A TERRACOTTA "POT"

COSTOLETTE DI AGNELLO E PATATE £ 29 **GF, A**
MARINATED GRILLED LAMB CUTLETS, ROASTED POTATOES

FRECANTÓ £20 **VV,GF**
TRADITIONAL MIXED VEGETABLES STEW (POTATOES, AUBERGINES, COURGETTES, CARROTS, CABBAGE,TOMATOES)
THE "FRECANTÒ" ORIGINALLY USED TO BE THE RECOVERY OF ALL THE LEFTOVERS IN THE HUMBLE COUNTRYSIDE

CONIGLIO RIPIENO £26 **A,B,G**
STUFFED RABBIT MEDALLIONS, SAUTEED GREENS

ORATA AL FORNO £25 **GF, E**
OVEN COOKED GILT-HEAD BREAM, ROASTED POTATOES, CHERRY TOMATOES AND OLIVES



ANTIPASTI STARTERS

BRUSCHETTA AI POMODORINI E BASILICO £11 **VV,B**
TOASTED ALTAMURA BREAD, TOMATOES, EXTRA VIRGIN OLIVE OIL (**AZ. AGOSTINI**) AND BASIL

BRUSCHETTA SALSICCIA E PECORINO £14,5 **B,G**
TOASTED ALTAMURA BREAD, HOME-MADE SAUSAGE AND MELTED PECORINO CHEESE

PROSCIUTTO E MELONE £15 **GF**
PROSCIUTTO CRUDO NOSTRANO AND MELON SLICES, ROCKET

COZZE DE LI MARINÁ £15 **GF,H**
TRADITIONAL FISHERMEN'S SAUTEED MUSSELS WITH GARLIC, LEMON, BREAD

CIAVARRO SMALL £12/LARGE £18 **VV**
LEGUMES SOUP WITH CANNELLI BEANS, BORLOTTI BEANS,CHICKPEAS, LENTILS, LEEK, ONION, GARLIC, CHILI PEPPER, ROSEMARY, TOMATO

BURRATINA CO LE VERDURE DE NONNA £16,5 **V,GF,G**
BURRATA, GRILLED SEASONAL VEGETABLES, PARSLEY, EXTRA VIRGIN OLIVE OIL

SALMONE MARINATO £14 **V,GF,E,P**
MARINATED SALMON SERVED WITH CITRUS AND RADICCHIO SALAD

TRADITIONAL ADRIATIC SEASIDE VILLAGES DISH

LA GALANTINA, SOTTACETI, MAIONESE AI POMODORI

SECCHI £16,5 **A,B,D,G,P**
OUR CHICKEN AND PORK ROLL WITH EGGS AND PISTACHIOS, SERVED SLICED, PICKLED VEGETABLES, SUNDRIED TOMATO MAYO
DELICIOUS POOR DISH FOR SPECIAL OCCASIONS IN THE MARCHE COUNTRYSIDE

LI CONTORNI SIDES

INSALATA MISTA £5.5 **VV,GF,P**
MIXED LEAVES SALAD, TOMATOES, CARROTS

RUCOLA & GRANA £7,5 **V,GF,G,P**
ROCKET, GRANA PADANO, BALSAMIC GLAZE

PATATE ARROSTO £7 **VV,GF**
ROASTED POTATOES

ERBE STRASCINATE £8.5 **VV,GF**
SAUTEED GREENS, GARLIC, CHILLI(CABBAGE, CHARD, CHICORY)

VERDURE GRIGLIATE £9 **VV,GF**
TRADITIONAL SEASONAL GRILLED VEGETABLES (COURGETTES, AUBERGINES, PEPPERS, TOMATO)

SET MENU

STARTERS

BRUSCHETTE POMODORI E BASILICO **VV,B**
TOASTED BREAD, TOMATOES, OLIVE OIL

BRESAOLA, RUCOLA E GRANA **GF,G,P**
CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR GLAZE

LA GALANTINA **A,B,D,G,P**
OUR CHICKEN AND PORK ROLL WITH EGGS AND PISTACHIOS, SERVED SLICED WITH PICKLED VEGETABLES, SUNDRIED TOMATO'S MAYO

COZZE DE LI MARINÁ **GF,H**
TRADITIONAL SAUTEED MUSSELS WITH GARLIC, LEMON, BREAD

MAINS

GNOCCHI AI FUNGHI **VV**
FLOUR AND POTATOES GNOCCHI WITH MUSHROOM SAUCE, GARLIC, CHILLI

"LI PARENTI DI ROMA" **A,B,D,G**
TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE

TAGLIERE SALUMI E FORMAGGI **GF,G**
SELECTION OF SALUMI AND CHEESE PAIRED WITH HONEY AND JAM

DESSERTS

TIRAMISÙ **B,D,G,L**
SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

PANNACOTTA **V,GF,G,L**
VANILLA PANNACOTTA, POACHED MIX BERRIES, CRUMBLE

TORTA CIOCCOLATO"CAPRESE" **VV,GF, L**
FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

2 COURSES £26
3 COURSES £30

ADD ONE DRINK

WHITE OR RED WINE 125ml £8.5
OR APEROL SPRITZ £11



EVERY DAY UNTIL 7 P.M

VV= VEGAN/V=VEGETARIAN/GF=GLUTEN FREE

A=CELERY/ B=CEREALS/ G=CRUSTACEANS/ D=EGGS/ E=FISH/ F=LUPIN/ G=MILK/ H=MULLUSCS/ I=MUSTARD/ L=NUTS/ M=PEANUTS/ N=SESAME/ O=SOYA/ P=SULPHUR ANS SULPHITES

A discretionary service charge of 8% will be added to the bill

ROSSO DISERA

INDEPENDENT RESTAURANT SINCE 2007

DESSERTS

TIRAMISÚ £9 B,D,G,L

SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

CHEESECAKE £9 V,B,G,L

CHEESECAKE, ANISE ALCOHOL FROM OUR REGION, HONEY AND ALMONDS

PANNACOTTA £9 V,GF,G,L

VANILLA PANNACOTTA, POACHED MIX BERRIES, CRUMBLE

SALAME CIOCCOLATO £8,5 V,B,D,G

DESSERT MADE OF CHOCOLATE AND BISCUITS WHICH RESEMBLES A SALAMI IN SHAPE

MILLEFOGLIE £9,5 B,D,G,M

PUFF PASTRY, CHANTILLY CREAM, POACHED BERRIES, CARAMELISED PEANUTS

TORTA AL CIOCCOLATO "CAPRESE" £8,5 VV,GF,L

FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

CANTUCCI E VINO COTTO £12 B,L

OUR HOMEMADE BISCUITS AND ALMOND TO DIP IN OUR TRADITIONAL FORTIFIED WINE

SELEZIONE FORMAGGI £16 V,GF,G

SELECTION OF CHEESE PAIRED WITH HONEY AND JAM

IL MARCHIGIANO



DRINKS

SOFT DRINKS

FRESH ORANGE JUICE £6

BIBITE ITALIANE £5

LIMONATA, ARANCIATA, CHINOTTO, SPUMA ADRIATICA, GASSOSA

STILL WATER 75CL £6

SPARKLING WATER 75CL £6

ALCOHOLIC DRINKS

APEROL SPRITZ £13.5

CAMPARI SPRITZ £13,5

ITALIAN BEER 33CL £7

CRAFT MARCHE BEER 33CL £8,5

CRAFT MARCHE BEER 50CL £14,5

BEER ZERO ALCOHOL £8

CAFFÈ

SINGLE ESPRESSO £3,3

AMERICANO SINGLE SHOT £3,8

CAPPUCCINO/LATTE £4,3

FLAT WHITE £4,5

MOCHA £4,5

HOT CHOCOLATE £4,3

TEAS AND INFUSIONS £3,8

BREAKFAST, PEPPERMINT, EARL GREY, RED FRUITS, GREEN, CAMOMILE

MACCHIATO +0.30€

EXTRA SHOT +€1

CORRETTO +€2

DECAFFEINATED +€0.5

EXTRA TEA BAG +€0.5

DAT MILK + €0.70

AMMAZZACAFFÈ

35 ML

DIGESTIVES FROM LE MARCHE

AMARO SIBILLA - VARNELLI £9

AMARO DELL'ERBORISTA £9

ANICE SECCO - VARNELLI £8,5

ANISETTA - MELETTI £8,5

GRAPPA BIANCA £9,5

GRAPPA BARRICATA £9,5

MORETTA DI FANO £8,5

DIGESTIVES

LIMONCELLO £8,5

AMARETTO SARONNO £8,5

JACK DANIELS £8,5



f **ROSSODISERA**

@ **ROSSODISERA_UK**

globe **WWW.ROSSODISERA.CO.UK**



5 MONMOUTH ST,
COVENT GARDEN,
LONDON WC2H 9DA



70 HEATH ST,
HAMPSTEAD,
LONDON NW3 1DN

VV= VEGAN/V=VEGETARIAN/GF=GLUTEN FREE

A=CELERY/ B=CEREALS/ C=CRUSTACEANS/ D=EGGS/ E=FISH/ F=LUPIN/ G=MILK/ H=MULLUSCS/ I=MUSTARD/ L=NUTS/ M=PEANUTS/ N=SESAME/ O=SOYA/ P=SULPHUR

A discretionary service charge of 8% will be added to the bill