

LUNCH

Antipasti to Share

Pane - Artisan sourdough or foccacia	7
with aged balsamic and EVO	
add prosciutto (18 month)	14
add wagyu beef salami or Italian mortadella	11
add wagyu bresaola	15
add whipped ricotta with truffle honey	14
add Sicilian pickled white anchovy fillets,	12
add warm Sicilian olives	11
Bruschetta (v) fresh tomato & basil	18
Herby Garlic Pizza Crust (v)	15
Roman style thin pizza crust by the slice on display	19
gluten free pizzas	4 extra
Stracciatella & Prosciutto or Caponata (v) (serves 4-5)	
Creamy mozzarella, walnuts, pesto	
& garlic pizza crust	29
NEW Carpaccio Tuna, scallop, ocean trout and tonnato sauce	29
Funghi Fritti (v) fried parmesan crumbed field mushrooms	
with truffle aioli	(e)23 (m) 30
Polpette Sicilian beef meatballs (6) with tomato sugo	27
NEW Reuben Toastie by Rosso Pastrami, Russian sauce,	
sauerkraut, dill pickles and provolone	23
NEW Rosso Toastie Prosciutto, buffalo, basil and tomato	24

Salads to Share

Mixed Green Salad	12
Rocket, Lemon, Pear and Parmigiano Salad	13
Rosso Salad Avocado, pomegranate, fennel, Spanish onion	
and radicchio with apple cider dressing	20
Buffalo Milk Mozzarella Salad served with summer	
tomatoes, basil,olives and oregano	24
Super Food Salad a combination of avocado, mixed pulses	
and grains with tangy apple cider dressing	20
Add ons Grilled haloumi	8
Grilled chicken tenderloin	8
House cured ocean trout	12

House Specialties

Pasta and Risotto of the Day - see specials	
Agnolotti Di Manzo Cacio e Pepe Homemade beef filled	
ravioli with a pepper and pecorino emulsion	35
Add fresh truffle (seasonal)	15
Fregola toasted pebble-shaped pasta with prawns ,	
bisque, chilli and peas. Amazing!	30
Ravioli Di Zucca (v) home made roasted pumpkin ravioli	
with burnt butter sage and hazelnuts	33
Paccheri Alla Matriciana crispy guanciale (cured pork	
cheek), cherry tomatoes, chilli & pecorino	28
Spaghetti allo scoglio fresh seafood , parsley, garlic	
& chilli in a light seafood broth - amazing	40
Pappardelle con Ragu Di Anatra hand made egg	
ribbon pasta with our famous duck ragu	35
Tagliatelle con Funghi Porcini	
Pancetta, peas & porcini mushrooms	32
Gnocchetti house gnocchi with blue swimmer crab	
in a spicy light tomato crab bisque broth. OMG	39
Pasta alla Norma (v) aubergine , tomato, basil & ricotta	27

Classics

Lasagna di Casa home made pasta with bolognese sauce	29
Cannelloni (v) filled with ricotta and spinach	29
Bolognese, Carbonara, Boscaiola, Napoli or Basil Pesto	
spaghetti, tagliatelle or rigatoni	(E) 26 (M) 30

Seafood

Celebrating
17 Years

Pesce Del Giorno (fish of the day) see specials	
Calamari Fritti (gf) lightly dusted fried or grilled calamari	
in zimino	(e) 26 (m)35
Acqua Pazza (Fish Stew) fresh seafood in a	
tomato, basil & chilli broth w/- sourdough	55
Gamberi baked split king tiger prawns ,	
lemon, garlic butter & Italian salad	52
Grigliato Misto mixed grilled seafood with a	
zingy house dressing	55
Cozze fresh blue mussels , vermouth, garlic,	
chilli with sourdough	(e) 27 (m)42
Risotto ai Frutti Di Mare Seafood medley & bisque	44

Mains

Vitello tender veal fillets with a choice of	
lemon jus, red wine jus or masala	44
add mixed mushrooms	7
Cotoletta alla Milanese Parmesan crumbed veal	
fillet & Italian salad	42
Manzo (beef of the day) see specials	
Galletto Baked spatchcock , tomatoes, mint,	
olives, capers & sherry vinegar	42

Sides

Italian fries with parmesan & aoli	11
Seasonal mixed greens with olive oil, lemon and garlic	15
Sicilian Caponata (v) baked vegetable stew	17

Kid's menu available on request

Ask our staff for **gluten free options (v) = Vegetarian**
10% **surcharge** on **Sundays and Public Holidays** Corkage \$4 pp (Thurs night only)