

MENU

Red Style Cutting Board of Salami and Cheese accompanied by Sweet and Sour Vegetables and Schiacciata with EVO oil and Rosemary (for 2 people)

22

Salmon Marinated 24h with Spices with Black Bread, Alpe Butter Ointment, Mayonnaise and Sprouts Salad

13

Meatballs Poached in Our Slow Cooked Tomato Sauce

12

Creamed Cod with EVO Oil, Milk and Sage with Crispy Black Polenta Chips and Fried Leek Hay

13

Black Angus Tartare Knife Beat Served with Fried Yolk and Crispy Vegetable Ratatouille

16

Calamarata with Norcia Sausage Ragout, Burrata Stracciatella and Aromatic Bread Crumble

15

Rustic Taglierini with Porcini Mushrooms, Parmesan Flakes and Sage Grass

15

Creamed Paccheri with Ristretto of Datterini cooked at low temperature, Burrata DOP, Basil and Parmigiano Reggiano flakes

13

Cavatelli with Fresh Spring Onion Sauce, Cherry Tomatoes, Argentine Prawns, Basil and Salted Pistachios

15

Carnaroli Creamed Parmigiana with Braised Beef Cheek and Reduction of Black Grapes

18

Grilled Angus Fillet Sliced with Herbs and Maldon Salt and Grilled Potatoes

23

Pluma Iberica Marinated in Orange and Grilled with Seasonal Vegetables

23

Red's Milanese with Potatoes Chips

20

Great Fried Calamari and Prawns served with crispy Purple Cabbage, Yogurt Sauce and Lemon

23

Black Code Carbonaro from Alaska with White Polenta Cream and Baked Black Olives

24

Please ask / inform our staff about food allergies / intolerances.

ROSSO®

F O O D A N D M O R E

— MENU — PINSAs

Margherita: Tomato, Mozzarella and Basil
9

Italia: Tomato, Mozzarella, Fresh Tomatoes, Mozzarella di Bufala DOP and Basil
11

Diavoliva: Tomato, Mozzarella, Spianata Calabria, Taggiasca Olives, Caper Flowers and Basil
12

Suprema: Mozzarella, Fried Calamari and Prawns, Cherry Tomatoes and Basil
16

Lorenzo: Mozzarella, Norcia Sausage Ragout, Burrata Stracciatella, Grana Flakes and Basil
16

Golosa: Tomato, Mozzarella, Cooked Ham, Wurstel, Spianata Calabria, Cacciatorino and Basil
16

Idea: Mozzarella, Seared Prawns, Ligurian Pesto, Pine Nuts, Bufala DOP, Cherry Tomatoes and Basil
17

Village: Garlic, EVO Oil, Culaccia Parmense 24 months, Burrata Pugliese DOP and Basil
17

Chef: Tomato, Mozzarella, Buffalo Flakes, Cooked Ham with Herbs, Taggiasca Olives, Grana Flakes and Basil
17

Porcinella: Mozzarella, Bresaola Punta d'Anca, Porcini Mushrooms, Grana Flakes and Basil
17

Vegetariana: Tomato, Mozzarella, Mixed salad of fresh seasonal vegetables, Taggiasca Olives, Pugliese PDO buffalo mozzarella and Basil
17

Lilly: Mozzarella, Meatballs with Tomato Sauce, Grana Padano Flakes and Basil
17

Pistacchietta: Mozzarella, Mortadella di Bologna Felina with Pistachios, Burrata Pugliese DOP, Salted Pistachios and Basil
17

Levante: Tomato, Anchovies from Sestri Levante, Yellow and Red Cherry Tomatoes from Vesuvius Mozzarella di Bufala DOP, Grana flakes and Basil
17

USA BBQ: Tomato, Mozzarella, Seed Breaded Chicken Nuggets, Potato Crispers, Caramelized Onion and Hickory BBQ
17

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F O O D A N D M O R E

— MENU —
Dessert

Tiramisu Revisited on English Coffee Cream and Crunchy Chocolate Biscuit
8

Artisan Cannoncini Filled with Custard Cream
6.5

Panna Cotta with Strawberries, Mint and Meringues
7

Panna Cotta with Coffee Cream, Dark Chocolate and Cocoa Biscuit
7

Green Apple Sorbet
5

Selection of artisan ice creams
(Cream, Pistachio, Yogurt)
7

Artisan Ice Cream with Buffalo Ricotta, Peaches and White Chocolate
7

Artisan Ice Cream with Gianduia Variegated Milk
7

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