

rosello

FOOD MENU

APPETISERS

1 HOME-MADE BREAD & DIPS (V) (N)	£5.00	4 GARLIC BREAD	£6.00
<i>Basil pesto, tomato & chilli dip</i>		<i>Add tomato for £1.5 mozzarella for £2</i>	
2 FOCCACIA (V)	£7.50	5 CAPRINO (V)	£7.00
<i>Marinated olives, garlic aioli and balsamic reduction</i>		<i>Mini goats cheese, rolled into breadcrumbs, deep fried & served with rocket and balsamic reduction</i>	
3 ZUCCHINI FRITTI (V)	£5.00		
<i>Courgette fries, aioli dip</i>			

STARTERS

6. ZUPPA DEL GIORNO (V)	£7.00	11. CAPESANTE	£15.00
<i>Homemade soup of the day served with homemade bread, please ask a member of staff</i>		<i>Fresh scallops pan-fried with garlic, casa canavel Prosecco, a touch of chilli and lemon juice, baby mushrooms and home-made bread</i>	
7. BRUSCHETTA DI NAPOLI (V) (VG)	£7.50	12. INSALATA CAPRESE (V)	£8.50
<i>Fresh tomatoes marinated in olive oil, fresh basil and a touch of garlic, served on a crusty homemade bread</i>		<i>Fresh Buffalo cheese, beef tomatoes, basil and a drizzle of extra virgin olive oil</i>	
8. CALAMARI E FRITTI	£8.95	13. PORTOBELLO ALLA GRIGLIA CON CAPRINO (V) (N)	£9.50
<i>Deep fried calamari, tartar sauce, chilli, garlic and lemon</i>		<i>Grilled portobello mushrooms topped with crumbled goats cheese, pine nuts and aged balsamic vinegar</i>	
9. GAMBERONI PICANTE	£9.50	14. FEGATO DI AGNELLO	£8.50
<i>Pan fried king prawns with tomato sauce, touch of cream, white wine, chilli & garlic served with homemade bread</i>		<i>Lamb liver cooked in red wine sauce, veal jus, with baby shallots and fresh herbs served with homemade breads</i>	
10. BRODO DI COZZE	£9.25	15. AFFETTATI MISTI (sharing)	£15.50
<i>Fresh mussels fried with casa canavel prosecco, chilli, garlic, shallots, fresh parsley, served with homemade bread</i>		<i>Chefs selection of Italian cured meats, gorgonzola cheese, marinated olives, served with homemade breads</i>	

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(V) denotes vegetarian dishes

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SUNDAY 12 NOON TILL 9:00PM

RISOTTO

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| 16. RISOTTO AL FRUTTI DI MARE | £16.95 | 18. RISOTTO AL SALMONE (V) | £15.50 |
| <i>Arborio rice, saffron, king prawns, calamari, mussels, chilli, garlic and parsley</i> | | <i>Arborio rice cooked in fish stock with salmon, red peppers and garlic</i> | |
| 17. RISOTTO DI POLLO | £15.00 | 19. RISOTTO TARTUFATO AL PORCINI (V) (VG) | £14.00 |
| <i>Arborio rice cooked in vegetable stock with chicken, mushrooms, mascarpone cheese and spinach</i> | | <i>Arborio rice, cooked in vegetable stock with mixed wild mushrooms and truffle oil</i> | |
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PASTA

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| 20. SPAGHETTI BOLOGNESE | £12.00 | 25. LINGUINE CON TONNO CIPOLLA E NDUJA | £15.00 |
| <i>Slow cooked Bolognese served with tagliatelle pasta</i> | | <i>Linguine with tuna, onions, nduja sausage, garlic, fresh herbs and tomato sauce</i> | |
| 21. LASAGNA | £13.95 | 26. LINGUINE DI MARE | £16.95 |
| <i>Fresh flat pasta layers with classic Bolognese sauce, served with fresh herbs, topped with bechamel & mozzarella, baked on the oven, served with leaf salad</i> | | <i>Linguine with calamari, prawns, fresh mussels, black olives, cherry tomatoes, garlic and a hint of chilli, cooked in a white wine and tomato sauce</i> | |
| 22. SPAGHETTI CARBONARA | £12.00 | 27. LINGUINE CON VERDURE (V) (VG) | £13.00 |
| <i>Roman style spaghetti carbonara with crispy pancetta, cream and egg yolk, finished with black pepper and aged parmesan cheese</i> | | <i>Linguine with broccoli, peppers, aubergines and tomato sauce</i> | |
| 23. PENNE CON POLLO | £14.95 | 28. RAVIOLI DEL GIORNO | £15.00 |
| <i>Penne pasta, chicken, mushrooms, roasted peppers and salsa rosa, topped with parmesan cheese</i> | | <i>Homemade fresh ravioli pasta. Please ask a member of staff</i> | |
| 24. PENNE ARRABIATA (V) (VG) | £12.00 | 29. GNOCCHI LITTLE ITALY (V) | £13.50 |
| <i>Penne pasta with sweet san Marzano tomato sauce, lots of garlic and red pepper flakes-the angry sauce</i> | | <i>Home made - Oven baked Italian potato dumplings with gorgonzola cheese, spinach puree and cherry tomatoes on top</i> | |
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INSALATAS

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| 30. INSALATA DI BRANZINO | £18.50 | 31. INSALATA CON PERA E FORMAGGIO DI GOROGONZOLA (V) (N) | £13.50 |
| <i>Sea bass fillets, served with mixed leaves, cherry tomatoes, cucumber, fresh orange and a drizzle of extra virgin olive oil</i> | | <i>Pear salad, walnuts, gorgonzola cheese, mixed leaves, red onions and a drizzle of extra virgin olive oil</i> | |

PECE E CARNE

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| 32. BRANZINO | £21.95 | 37. POLLO MILANESE | £16.95 |
| <i>Two fillets of sea bass, with king prawns, fresh mussels and vegetables served with lemon sauce</i> | | <i>Free range chicken breast with breadcrumbs – deepfried, served with spaghetti pomodoro</i> | |
| 33. SALMONE AL FORNO | £18.00 | 38. AGNELLO BRASSATO | £19.95 |
| <i>Fresh salmon cooked in the oven served with thermidor sauce and vegetables</i> | | <i>Locally sourced lamb shank, cooked slowly for around five hours with seasonal vegetables, served with jus, vegetables and potatoes</i> | |
| 34. STUFFATO DI PESCE | £23.95 | 39. SCALOPINA ALLA ROMANA | £17.50 |
| <i>Tuscan seafood stew with king prawns, calamari, mussels and a seabass fillet in a spicy tomato sauce, served with home-made bread. Sea food-lover's dream</i> | | <i>Pan fried pork tenderloin, topped with sage and parmaham in a white wine and lemon sauce, served with vegetables and roasted new potatoes</i> | |
| 35. PESCE PORTOFINO (2 People) | £59.95 | 40. PETTO D'ANATRA | £19.95 |
| <i>Selection of fresh fish and shellfish grilled and served with lemon, parsley and extra virgin olive oil</i> | | <i>Tender duck breast, grilled and served with blackberry and black olives sauce, sauteed potatoes and vegetables</i> | |
| 36. POLLO DOLCE LATTE | £18.00 | | |
| <i>Free range chicken breast, with ricotta, pecorino cheese, spinach, blue cheese and leeks sauce, served with potatoes</i> | | | |

STEAKS

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| 41. BISTECCA DI MANZO | £24.00 | 42. FILLETO DI MANZO | £29.00 |
| <i>Sirloin steak, 8oz, served with chips and peppercorn sauce</i> | | <i>Prime fillet steak, 8oz, portobello mushroom, broccoli, creamy mushroom sauce and chips</i> | |

CHOICE OF SAUCES £2.95 EACH
Choices of Peppercorn or blue cheese
Choices of Diana sauce (mushroom sauce)

SIDE DISHES

Sauté potatoes	£5.00	Selection of vegetables	£6.00
Chips	£4.00	Tomatoes and onions salad	£7.00
Rocket & parmesan salad	£5.00	Spinach and garlic	£5.00
Onion rings	£4.00	Portobello Mushrooms	£5.00

PIZZA

45. PIZZA MARGHERITA (V) Tomato sauce, mozzarella and fresh basil	£12.00	50. DIAVOLA Tomato sauce, mozzarella, nduja & pepperoni	£14.50
46. PROSCIUTTO E FUNGHI Tomato sauce, ham, mushrooms	£13.00	51. GAMBERETTI Tomato sauce, mozzarella, king prawns, onions, nduja sausage	£15.95
47. VEGETARIANA Tomato sauce, mozzarella, olives, peppers artichokes, onions	£13.50	52. CALZONE Tomato sauce, mozzarella, ham, mushrooms, chicken, bolognese sauce	£15.95
48. CAPRICCIOSA Tomato sauce, mozzarella, ham, mushrooms, olives, artichokes	£14.50	53. BUFFALO Tomato sauce, buffalo, parmaham, rocket, cherry tomatoes	£14.95
49. FIORENTINA Tomato sauce, mozzarella, egg, fresh spinach, black olives	£14.50		

EXTRA TOPPINGS

Chicken, prawns, calamari, Parma ham, nduja, buffalo cheese	£2.5
Pepperoni, ham, anchovies, tuna, mushrooms, peppers, olives	£1.5
Sweetcorn, onions, jalapeños, rocket	£1

CHILDREN'S MENU (UNDER 12 ONLY)

54. PIZZA with a choice of three toppings (Ham, pepperoni, olives, mushrooms and sweetcorns)	£7.00	57. LASAGNA	£7.00
55. PASTA BOLOGNESE	£7.00	58. CHICKEN NUGGETS AND CHIPS	£7.00
56. PASTA CARBONARA	£7.00	59. FISH FINGERS AND CHIPS	£7.00

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