

# rosello

## STARTERS

SOUP OF THE DAY **VG** £9.00

*Please ask a member of staff*

BREAD & OLIVES **V** £9.00

*Marinated Mediterranean olives | artisan breads | extra virgin olive oil | aged Modena balsamic vinegar*

GARLIC BREAD **V** £6.50

*Freshly baked garlic bread*

ADD MOZZARELLA **V** £2.00

BRUSCHETTA **V** £8.00

*Warm crostini | vine-ripened tomatoes | red onion | fresh basil | garlic | extra virgin olive oil | shaved Parmesan*

INSALATA TRI-COLORE **V** £10.00

*Campania Buffalo Mozzarella | beef tomato | avocado | basil | oregano | extra virgin olive oil*

SMOKED SALMON £11.95

*Scottish smoked salmon | Atlantic prawns | Marie Rose sauce | dill & lemon oil dressing*

FICHI, PROSCIUTTO E CAPRINO £10.00

*Fresh figs | 24-Month Aged Parma Ham | goat's cheese | honey drizzle*

CALAMARI £11.00

*Crispy fried calamari rings | tartare sauce | lemon wedge | mixed leaf salad*

CAPELANTE **GF** £14.50

*Pan-seared scallops | wild woodland mushrooms | white wine cream sauce*

GAMBERONI **GF** £12.50

*Pan-fried king prawns | white wine | tomato cream sauce | chilli garlic | cherry tomatoes*

COZZE MARINARA **GF** £12.00

*Fresh Fowey mussels | shallots | white wine | chilli garlic | parsley | lemon cream sauce | warm crostini*

FRITTO MISTO £15.95

*Crispy fried calamari | king prawns | tiger prawn | green-lipped mussel | lemon wedge*

ANTIPASTI TO SHARE £19.95

*Parma ham | Salami Napoli | bresaola | mortadella | Gorgonzola Dolce | Grana Padano | marinated olives | artichokes | warm crostini*

## PASTA & RISOTTO

LINGUINE AI FRUTTI DI MARE £20.95

*Linguine pasta, calamari, king prawns, fresh mussels, black olives, cherry tomatoes, garlic & a hint of chilli, cooked in a white wine & tomato sauce.*

RAVIOLI ALL'ARAGOSTA £20.95

*Fresh pasta parcel, filled with lobster, cooked with creamy lobster sauce & cherry tomatoes.*

LINGUINE AI GAMBERONI E SCAMPI DELLO CHEF £24.95

*Prawns, scampi, white wine, lemon, chilli, garlic, tomato sauce, courgette (zucchini).*

LASAGNA £16.95

*Home-made fresh lasagna sheets, Bolognese ragu, béchamel, Grana Padano, tomato sauce & mozzarella.*

PENNE | TAGLIATELLE BOLOGNESE £14.95

*Slow cooked Bolognese, pick your pasta, Grana Padano.*

TAGLIATELLE | LINGUINE | PENNE ALLA CARBONARA £14.95

*Select your pasta choice, smoked pancetta, white wine, egg yolk & cream, black pepper, grated Parmesan.*

LINGUINE ROSELLO AL SALMONE £14.45

*Linguine pasta, fresh salmon, chilli, garlic, cherry tomato, dill, English mustard, lobster bisque sauce, peas, baby spinach.*

PENNE ALL'ARRABBIATA **V VG** £15.95

*Penne pasta, tomato sauce, chilli, garlic, fresh basil.*

PENNE AI GAMBERONI £19.95

*Pan-fried king prawns, white wine, tomato sauce & cream, chilli, garlic, cherry tomatoes.*

PENNE CON POLLO £17.50

*Red peppers, chicken, mushroom, chilli, garlic hint, tomato sauce, double cream, topped with Parmesan shavings.*

RISOTTO AI FRUTTI DI MARE **GF** £20.95

*Arborio rice, king prawns, mussels, calamari, white wine, chilli, garlic, parsley, lobster bisque.*

RISOTTO ALLE CAPELANTE E GAMBERONI **GF** £21.95

*Asparagus, chilli, garlic, lemon, white wine, saffron & mascarpone.*

RISOTTO AL POLLO **GF** £18.45

*Arborio rice, chicken, mushroom, asparagus, mascarpone, topped with Parmesan shavings.*

RISOTTO VERDE **V GF** £15.95

*Arborio rice, green peas, fresh baby leaves spinach, mascarpone, asparagus, topped with Parmesan shavings.*

### DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.