

ROSETTA

EOFY Three Course Set Menu \$99pp

– ANTIPASTI –
(For the shared table)

Salumi misti, gnocco fritto, pickled vegetables

Pork, veal, ricotta polpette, tomato sugo

– SECONDI –

Risotto, mushroom, taleggio, crispy sage

Rigatoni, ragù bolognese

Charcoal grilled, line-caught market fish, salmoriglio

David Blackmore 28-month Wagyu Topside 9+ 230g (served medium rare)

– CONTORNI –
(Served with all Secondi)

Mixed leaves, radish, oregano dressing

– DOLCI –
Tiramisu

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