

ROSSINI.

Restaurant

ANTIPASTA

GARLIC BREAD	5.95
GARLIC BREAD TOMATO	6.95
GARLIC BREAD CHEESE	7.50
BRUSCHETTA POMODORO	7.95
MIXED OLIVES	5.50
GREEN AND BLACK OLIVES SEASONED WITH GARLIC, MUSHROOMS, OREGANO SERVED WITH SLICE OF BREAD.	
CAPRESE	9.45
SLICES OF BUFFALO MOZZARELLA, TOMATOS DRIZZLING WITH EXTRA VIRGIN OLIVE OIL .	
CALAMARI	12.95
DEEP FRIED SQUID SEASONED WITH PINK PEPPER, SALT AND PARSLEY.	
MEATBALLS	10.95
HOMEMADE BEEF MEATBALL WITH GARLIC, BREAD, EGGS, PARMESAN, BLACK PEPPER SERVED IN TOMATO SAUCE AND SLICE OF BREAD.	
ANTIPASTO ROSSINI	14.95
SELECION OF ITALIANS MEATS AND CHEESE. MORTADELLA, COTTO HAM, PARMA HAM, MOZZARELLA , PARMESAN SERVED WITH HOMEMADE SLICE OF BREAD. (FOR 1 PERSON)	
FRITTO MISTO	15.95
DEEP FRIED CALAMARI, KING PRAWNS, WHITEBAIT SEASONED WITH PINK PEPPER, PARSLEY. (FOR 1 PERSON)	
GAMBERONI	14.95
PANFRIED KING PRAWNS COOKED IN GARLIC AND CHILLI BUTTER SERVED ON HOMEMADE BREAD.	
RIBS	11.95
SLOW COOKED RIBS GLAZING IN BARBECUE SAUCE.	
ARANCINI	9.95
(TRADITIONAL SICILIANS ARANCINI)	

PIZZA

ROSSINI PIZZA	14.95
WHITE BASE WITH PISTACHIO PESTO, BUFFALO MOZZARELLA, MORTADELLA, PISTACHIO CRUMBLE.	
MARGHERITA	10.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, BASIL, PARMESAN.	
PORTOBELLO	12.95
FIOR DI LATTE MOZZARELLA, PORTOBELLO MUSHROOMS, TOMATO SAUCE, PARMESAN, EXTRA VIRGIN OLIVE OIL.	
PROSCIUTTO E FUNGHI	13.95
FIOR DI LATTE MOZZARELLA, PROSCIUTTO COTTO, PORTOBELLO MUSHROOMS, TOMATO SAUCE, EXTRA VIRGIN OLIVE OIL.	
DIAVOLA	12.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, NDUJA, ITALIAN SPICY SALAMI, BASIL.	
PEPPERONI	11.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, PEPPERONI, PARMESAN, BASIL, EXTRA VIRGIN OLIVE OIL.	
MEAT FEAST	14.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, NDUJA, PEPPERONI, PROSCIUTTO COTTO, PARMESAN, EXTRA VIRGIN OLIVE OIL.	
CAPRESE	11.95
FIOR DI LATTE MOZZARELLA, FRESH CHERRY TOMATOS, OREGANO, BASIL, EXTRA VIRGIN OLIVE OIL.	
PIZZA ITALIA	13.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, PARMA HAM, CHERRY TOMATO, ROCKET, PARMESAN SHAVING.	
MARINARA	15.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, TUNA, GAMBERI, ANCHOVIES, RED ONION.	
VEGETARIANA (V)	12.95
TOMATO SAUCE, GRILLED VEGETABLES.	
TUNA	13.95
FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, TUNA, RED ONION.	
CALZONE PICCANTE	12.95
FIOR DI LATTE MOZZARELLA, SALAMI SPICY, NDUJA, TOMATO SAUCE	
CALZONE BARBECUE	14.95
FIOR DI LATTE MOZZARELLA, CHICKEN, PORTOBELLO MUSHROOMS, BARBECUE SAUCE.	

PASTA

ROSSINI PASTA	16.95
PENNE PASTA COOKED IN PISTACHIO PESTO AND CRISPY GUANCIALE.	
CARBONARA	14.95
SPAGHETTI PASTA COOKED IN EGGYOLK, PECORINO CHEESE, CRISPY GUANCIALE.	
AMATRICIANA	14.95
PENNE PASTA COOKED IN RICH TOMATO SAUCE , PECORINO CHEESE, CRISPY GUANCIALE.	
BOLOGNESE	13.95
TAGLIATELLE PASTA COOKED WITH HOMEMADE BOLOGNESE SAUCE MADE WITH TOMATO SAUCE, BEEF MINCE, ONION, CARROTS, CELERY.	
POLPETTE	13.95
SPAGHETTI PASTA COOKED WITH HOMEMADE MEATBALLS, TOMATO SAUCE, GARLIC, FRESH CHILLIES.	
LASAGNA	12.95
TRADITIONAL HOMEMADE LASAGNA.	
PENNE SALMONE	15.95
PENNE PASTA COOKED WITH SMOKED SALMON, DOUBLE CREAM, BISQUE, TOUCH OF TOMATO SAUCE, ONION, PARSLEY AND HINT OF BRANDY.	
PENNE ARRABIATA (V)	12.95
PENNE PASTA COOKED IN TOMATO SAUCE, FRESH CHILLIES, CHERRY TOMATOS, PARSLEY.	
SPAGHETTI ALLE VONGOLE	17.95
SPAGHETTI PASTA COOKED IN WHITE WINE SAUCE, CLAMS, GARLIC, FRESH CHILLIES, CHERRY TOMATO, PARSLEY.	
LINGUINE DI MARE	18.95
LINGUINE PASTA COOKED WITH FRESH MUSSELS, KING PRAWNS, CLAMS, BISQUE, GARLIC, CHERRY TOMATO, FRESH CHILLIES, PARSLEY, TOUCH OF WHITE WINE.	
PRAWNS AND COURGETTES	16.95
TAGLIATELLE PASTA COOKED WITH KING PRAWNS, COURGETTE, DOUBLE CREAM, GARLIC, TOUCH OF WHITE WINE.	
TAGLIATELLE AL FUNGHI PORCINI (V)	16.95
TAGLIATELLE PASTA COOKED IN PORCINI HOMEMADE SAUCE, MUSHROOMS, DOUBLE CREAM, GARLIC, PARSLEY.	
PENNE ALLA DIAVOLA	16.95
SLOW COOKED BEEF IN RICH TOMATO SAUCE, FRESH CHILLIES, MUSHROOMS, PARSLEY.	
PASTA GENOVESE	16.95
OUR SIGNATURE PASTA COOKED WITH SLOWLY COOKED BEEF, ONION SAUCE FROM REGION OF CAMPANIA.	
RAVIOLI ARAGOSTA	25.95
LOBSTER RAVIOLI COOKED IN PINK SAUCE, BISQUE, PINK PEPPER, LEMON ZEST, TOUCH OF WHITE WINE.	
TORTELLONI MUSHROOMS (V)	23.95
TORTELLONI PASTA FILLED WITH MUSHROOMS SAUCE COOKED IN DOUBLE CREAM, TRUFFLE OIL, GARLIC, SLICE OF TRUFFLE, PARSLEY, PARMESAN.	
RISOTTO AL FUNGHI (V)	15.95
ARBORIO RICE COOKED WITH MUSHROOMS, BUTTER, PARMESAN, PARSLEY, TOUCH OF WHITE WINE.	
RISOTTO DI MARE	18.95
ARBORIO RICE COOKED WITH FRESH MUSSELS, KING PRAWNS, CLAMS, BISQUE, GARLIC, CHERRY TOMATO, FRESH CHILLIES, PARSLEY, TOUCH OF WHITE WINE.	

MAIN COURSES

FILLETTO ROSSINI	29.95
8OZ GRILLED FILLET STEAK WITH MADEIRA SAUCE, PATE, SLICE OF BREAD SERVED WITH FRESH MIX VEGETABLES.	
FILLET STEAK	28.95
8OZ GRILLED FILLET STEAK SERVED WITH FRESH MIX VEGETABLES.	
RIBEYE STEAK	25.95
8OZ GRILLED RIBEYE STEAK SERVED WITH FRESH MIX VEGETABLES.	
POLLO PEPE	20.95
CHICKEN BREAST FILLET COOKED WITH BRANDY, DOUBLE CREAM, GRAVY SERVED WITH FRESH MIX VEGETABLES.	
POLLO CREMA	20.95
CHICKEN BREAST FILLET COOKED WITH MUSHROOMS, ONION, DOUBLE CREAM, TOUCH OF WHITE WINE SERVED WITH FRESH MIX VEGETABLES.	
LAMB SHANK	23.95
SLOW COOKED LAMB SHANK SERVED WITH MASH POTATOES, CARROTS, RED WINE SAUCE.	
STROGANOF	24.95
CHOICE OF PASTA OR ARBORIO RICE WITH BEEF FILLET STEAK COOKED WITH DOUBLE CREAM, MUSHROOMS, ONIONS, GRAVY, MUSTARD, TOUCH OF RED WINE.	

SAUCES FOR STEAK

PEPPERCORN SAUCE	3.95
RED WINE SAUCE	3.95
MUSHROOM SAUCE	3.95

FISH

BRANZINO	18.95
PAN FRIED SEA BASS FILLET SERVED WITH MIX VEGETABLES.	
SALMONE ROSSINI	22.95
FRESH FILLET SALMON COOKED IN PISTACHIO PESTO, WHITE WINE, GARLIC, SERVED WITH MIX VEGETABLES.	
SALMONE AURORA	21.95
FRESH SALMON FILLET COOKED IN CREAMY TOMATO SAUCE, BISQUE SERVED WITH MIX VEGETABLES.	

SIDES

CHIPS	4.50
BABY ROASTED POTATOES	5.25
SPINACH	5.25
BROCCOLI	5.25
MIX SALAD	4.50
RUCOLA SALAD	4.95
(RUCOLA LEAFS WITH CHERRY TOMATO, PARMESAN SHAVINGS, BALSAMIC GLAZE)	
GARLIC MUSHROOMS	5.25
MASH POTATOES WITH TRUFFLE	5.95

KIDS MENU

PENNE POMODORO	6.95
SPAGHETTI BOLOGNESE	6.95
SPAGHETTI MEATBALLS	6.95
KIDS PIZZA MARGHERITA	6.95
KIDS PIZZA PEPPERONI	6.95
KIDS PIZZA HAM AND MUSHROOMS	6.95
CHICKEN NUGGETS AND CHIPS	6.95

FOR OUR VEGETARIAN, VEGAN, AND GLUTEN-FREE CUSTOMERS, OPTIONS ARE AVAILABLE! Please feel free to ask any of our staff for assistance.