

Osteria Al Rossini

Dalla nostra cucina con passione

Starters

<i>Aubergines Cake on Cheese Cream</i>	€ 11
<i>Codfish Capuccino with salted Pancake and Bottarga Fish</i>	€ 13
<i>Culatello Ham with colored Pears and Pecorino Cheese from Tuscany</i>	€ 15
<i>Joked of Meat with Quail Egg</i>	€ 16
<i>Tuna Tartare on Avocado cream and Glazes Fruits</i>	€ 16
<i>Shrimps with Chickpeas, purple Potato and Dill</i>	€ 16
<i>Octopus on soft Cream of Corn and mediterranean Sauce</i>	€ 16

First Courses

<i>Potato Gnocchi with Pumpkin cream and toasted Almonds</i>	€ 11
<i>Rice with Chard and sweet Cheese</i>	<small>min 2 pers</small> € 13
<i>Small Pasta Cake with Parmesan and Deer Sauce</i>	€ 14
<i>Linguine Pasta with Tuna and Pecorino Cheese</i>	€ 14
<i>Sepia Tagliolini Pasta with Shrimps, Bottarga and Orange Zests</i>	€ 15
<i>Spaghetti with Clams and Bottarga</i>	€ 15

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Second Courses

<i>Salt Cod terrina with Mashed Potatoes with Erbs</i>	€ 16
<i>Australian Angus cut with Sauteed Parmesan Potatoes</i>	€ 17
<i>Selection of Home Made Fried Food</i>	€ 20
<i>Baked Turbot with Celery Cream and Turnip Greens</i>	€ 20
<i>Pluma Iberica cooked low temperature with Puntarelle Pepper</i>	€ 22
<i>Fillet with Unsweetened Cocoa Powder with Cream of Mustard, Broccoli and Roman Cabbage</i>	€ 26
<i>Catch of the day</i>	cad. € 26
<i>Dish of our Tradition (ask for details)</i>	S.q.
<i>Vegan Dish (ask for details)</i>	S.q.

Dessert

<i>Dark Chocolate Cake with Orange Cream</i>	€ 7
<i>Zuppa Inglese with Chocolate and Almonds Grain</i>	€ 7
<i>Small Cake of Ricotta Chees with Raisin and Coconut Cream</i>	€ 7
<i>Tiramisù with Blueberries</i>	€ 7
<i>Milfoil with Chocolate Mousse and Berries</i>	€ 7
<i>Fresh Fruit with Ice Cream</i>	€ 7
<i>Speciality if our Chef</i>	€ 7
<i>Service</i>	€ 2,5