

OYSTERS

Steve Feletti: Moonlight Flat Oysters – Sydney Rock Batemans Bay, NSW	
Moonlight Kiss	
Single.....	7
Half Dozen.....	39

SALUMI SELECTION

San Daniele Prosciutto (50g)	15
Capocollo (50g)	14
Wagyu Bresaola (50g).....	18
Mortadella (50g)	14

FORMAGGI

Chef’s Selection of 3 Cheeses	36
Single Cheese (One Serve)	14
Parmigiano Reggiano DOP	
Comte Seignemartin 18 Months Aged	
Woombye Brie – Triple Cream	

ANTIPASTI

House-Marinated Mt Zero Olives	13
Rosemary Focaccia	14
EV00, Aged Balsamic Vinegar	
Burrata.....	30
w. Tomato Coulis, Marinated Cherry Tomatoes, Basil Oil	
Sundried Tomato Pasta Arancino.....	8
w. Basil Emulsion	
Prosciutto and Parmigiano Croquette	8
w. Fig Puree	
Calamari Fritti.....	29
w. Lime Aioli & Black Salt	
Tuna Crudo	29
w. Smoked Crème Fraiche, Apple, Cucumber, Salmon Roe	

PIZZA

Margherita*.....	25
San Marzano Sugo, Fior Di Latte, Basil, EV00	
Marinara*.....	21
San Marzano Sugo, Oregano, Garlic Oil, EV00	
Ortolana*.....	28
Fior Di Latte, Wood Fire Roasted Capsicum & Eggplant, Ricotta, Basil	
Diavola*.....	32
San Marzano Sugo, Fior Di Latte, Salami, Nduja, Basil, Chilli	
Capricciosa*.....	30
San Marzano Sugo, Fior Di Latte, Prosciutto Cotto (Ham), Artichokes, Mushroom, Kalamata Olives	
Prosciutto.....	34
San Marzano Sugo, Grana Padano, San Daniele Prosciutto, Fresh Buffalo Mozzarella, Basil	
Mortadella Portafoglio	33
Summer Pesto, Fior Di Latte, Mortadella, Stracciatella, Pistachio, Basil	
Calzone*.....	29
San Marzano Sugo, Fior Di Latte, Ricotta, Prosciutto Cotto, Mild Salami	
Gamberi	34
Yellow Tomato Passata, Fior Di Latte, Prawns, Nduja, Basil	
Rossi Diavola.....	38
San Marzano Sugo, Fior Di Latte, Salami, Nduja, Stracciatella, Basil, Chilli Honey	
Salsiccia	33
San Marzano Sugo, Provolone Dolce, Fennel Sausage, Grana Padano, Oregano	
Gluten Free Pizza	+4
Traces of gluten may be present. Please tell us if you are coeliac.	

*Please check our *What’s On* menu for more information

PASTA

Bay Lobster Spaghetтини.....	49
w. Tomato & Prawn Bisque, Zucchini, Chilli	
Wagyu Beef Ragu	47
w. Pappardelle, Beef & Pork, Pecorino	
White Lamb Ragu	45
w. Fresh Casarecce, Braised Lamb, Soffrito, Pecorino	
Gnocchetti Sardi.....	39
w. Basil Pesto, Sundried Tomato, Pancetta, Pinenuts	
Add Burrata.....	+9

CARNE

From Gary’s Award Winning Quality Meats	
Picanha (250g)	76
Black Opal Wagyu x Black Angus, +9 Marble Score	
Rib-Eye (800g)	146
Four Weeks Dry Aged, Grass Fed, Gippsland, VIC	
Add Smoked Bone Marrow & Garlic Herb Butter.....	+5

SIDES

Italian Fries	13
w. Rosemary Salt	
Broccolini.....	18
w. Anchovies, Garlic, Chilli, Butter	
Rocket	15
w. Pecorino, Pear, Pine Nuts, Balsamic	

DOLCE

Tiramisu.....	19
Espresso, Mascarpone, Savoiardi	
Sorbetto Di Limone.....	17
Lemon Sorbet, Lemon Curd, White Chocolate Crumble	
Rossi Affogato.....	25
Frangelico, Fresh Espresso, Vanilla Ice Cream, Raspberry Cacao nib	

NONNA’S SELECTION

A handpicked selection of our most loved and popular dishes.	
The Rossi “Feed Me” menu is crafted for sharing and designed to be enjoyed with friends and family.	
Perfect for all group sizes.....	75pp



Function enquiries email: dine@rossi.bar
20% Surcharge: Public Holidays
10% Surcharge: Saturdays & Sundays
Credit Card Surcharges Apply
@rossibar



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