

Osteria Al Rossini

From our Kitchen Passionately

STARTERS

<i>Tomatos Soup with caramelized Buffalo Mozzarella with Lard Pine Nuts and Basil</i>	€ 10
<i>Eggplant pie with Casera Cheese cream</i>	€ 11
<i>Salmon marinated with Lime sour Cream and dehydrated Raspberries</i>	€ 13
<i>Seafood salad steamed served with a small glass of Mojito</i>	€ 14
<i>Culatello Ham with reduction of Bufala Cheese and Melon</i>	€ 16
<i>Red Tuna Carpaccio with Capers Dried Tomatoes and Chives</i>	€ 16
<i>Beef Tartare French style with roasted white Bread</i>	€ 16
<i>Gazpacho of melon and strawberries with steam shrimp</i>	€ 16

FIRST COURSES

<i>Purple Gnocchi with Asparagus Cheese Cream and roasted Pine Nuts</i>	€ 11
<i>Cacio e Pepe Pasta</i>	€ 11
<i>Rise with Chanterelles and Stracchino Cheese cream</i>	<small>min 2 pers</small> € 14
<i>Special Spaghetti with Clams and Tuna Bottarga first choice</i>	€ 15
<i>Tagliolino Pasta with Prawns Pumpkin flowers and Lemon scent</i>	€ 16
<i>Paccheri Pasta with Red Tuna stewed Eggplant</i>	€ 16

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SECOND COURSES

<i>Australian Angus cut with Rosemary Potatoes</i>	€ 17
<i>Red Tuna with Caramelized red Onion and sweet and sour Sauce</i>	€ 20
<i>Fried Seafood "home made"</i>	€ 20
<i>Iberian Lamb cooked at low temperature with crispy Spinach</i>	€ 22
<i>Slice of Yellowtail Lemon flavor with gratinated Asparagus</i>	€ 24
<i>Catch of the day</i>	cad. € 26
<i>Scottish Angus Rib with Asparagus and crunchy Egg</i>	gr 500 € 32

DESSERT

<i>Sorbet with Strawberries, Limoncello and Basil</i>	€ 7
<i>English Soup with Strawberries cream</i>	€ 7
<i>Tiramisu with Raspberries</i>	€ 7
<i>Tarte Tatin with Ice Cream</i>	€ 7
<i>Fruit basket with Ice Cream</i>	€ 7
<i>Dark Chocolate Pie on pastry Cream</i>	€ 7
<i>Home made Cake</i>	€ 7
<i>Service</i>	€ 2,5