

# ROSSINI'S

## Antipasti — Appetizer






<b>cavolfiore, yogurt di capra e pesto di basilico</b> cauliflower, goat cheese yogurt and basil pesto	520	<b>polipo alla brace, crema di patate e polenta, olive secche e polvere di alghe</b> grilled octopus, corn polenta, potato sauce, black olive and seaweed dust	780
<b>battuto di manzo, consommé di manzo, acetosella ostrica Gillardeau panna cotta e sorbetto</b> Australian beef tartar with beef jelly, oxalis Gillardeau oyster pannacotta and sherbet	720	<b>vitello in salsa tonnata, sedano pepperoni e capperi</b> slow cook veal with caper, celery, capsicum and tuna sauce	630
<b>crudo di gambero rosso, limone e bottarga</b> Sicily red prawn, lemon curd and mullet roe	820	<b>capesante, mela verde, coulis di piselli, fiori</b> Hokkaido scallops, green apple, sweet peas coulis, late summer flowers	720
<b>l'antipasto da nord a sud</b> italian north to south cold cuts, burrata, pickles	650	<b>burrata, datterini, rucola selvatica, pistacchi</b> burrata, Sicilian datterini tomatoes, wild arugula, pistachios	520
<b>culatta di Modena 60 gr</b> artisan cured culatta ham 18 month aged from Modena	420	<b>Pizza Rossini</b> burrata cheese, culatta ham and rucola	490
<b>capocollo, Martina Franca 80 gr</b> artisan cured capocollo, 180 day aged from Apulia	380		

## Zuppe — Soup

<b>ribollita, uovo soffice</b> thick "tuscan" vegetables soup, soft hen egg	420	<b>crema di fagioli misti, fagioli croccanti e fegato d'oca</b> cream of beans soup and foie gras	520
<b>come un brodetto</b> seafood soup, bread crostino	520	<b>vongole veraci, mitili, fregula, n'duja, pomodorini ed erbe fresche</b> white wine 'manila' clams and black mussel fregula with n'duja, cherry tomatoes and herbs	520

## Primi piatti — Pasta course

<b>spaghetto gambero rosso di mazara polvere di pomodoro</b> spaghetti with Sicily red prawns essence red tomato dust	880	<b>risotto con burrata, aragostina, pomodoro secchi e alghe in polvere</b> carnaroli rice, burrata and rock lobster sun dried tomatoes and seaweed dust	720
<b>gnocchi di patate 3 variazioni, funghi porcini e taleggio</b> 3 way potatoes gnocchi porcini mushroom and taleggio cheese	620	<b>tagliatelle ragout d'agnello, piselli dolci, pecorino di fossa e menta</b> homemade tagliatelle with lamb ragout, sweet pea, fossa pecorino cheese and mint	590
<b>tortelli di vitello all'albese</b> milk fed veal tortelli, ricotta truffle cream	630	<b>risotto ai funghi nel "parmigiano" al tartufo nero</b> carnaroli rice, parmigiano reggiano seasonal mushroom risotto and black truffle	690

 Contains pork  Vegetarian  Signature (A) Contains alcohol  Contains tree nuts  Spicy

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish.

All prices are subject to 10 % service charge and 7 % government tax  
Special discount applies for Marriott Bonvoy and The Grande Club Members

December 2020

## Secondi — Main course

<b>medaglione di cervo, loto lamponi e cipolla rossa, Romanesco</b> venison, raspberry and red onion, Romanesco and persimmon	1,450	<b>controfiletto miyazaki wagyu, ☆</b> <b>purea di patate</b> miyaaki wagyu sirloin and potatoes puree'	2,450
<b>salmone in crosta alle erbe, avocado e riduzione di yuzu e carote</b> herb crusted Norwegian salmon with avocado in yuzu carrot reduction sauce	1,100	<b>costolette d'agnello alla griglia ☞</b> <b>con cous cous alle nocciole zucca</b> grilled lamb chops, hazelnut cous cous salad, roasted pumpkin	1,800
<b>filetto di vitello alla "Rossini" ☆</b> milk fed veal, foie gras, black truffle jus	1,800	<b>merluzzo nero, cozze e pomodoro confit</b> seared black cod, black mussel, tomatoes confit	1,650

## Contorni — Side dishes

<b>carciofi "Romana (1 pc)</b> artichoke "Romana"	140	<b>cannellini con pancetta 🐷</b> cannellini white beans with pancetta	140
<b>patate arrosto</b> roasted potatoes	140	<b>purea di patate</b> potato purée	140
<b>funghi misti</b> sautéed mushrooms	140	<b>foglie di spinaci in padella</b> sautéed spinach	140

## Dolci — Dessert

<b>tortino soffice al cioccolato ☞</b> chocolate lava with pistachio ice cream	320	<b>Rossini's tiramisú (A) ☞ ☆</b> espresso dipped lady fingers, mascarpone mousse and amaretto ice cream	280
<b>soufflé di cioccolato bianco con salsa di lamponi</b> white chocolate soufflé, raspberry sauce	320	<b>mela caramellata (A)</b> <b>gelato vaniglia e spuma al zabaione</b> caramel apple, vanilla ice cream sabayon espuma	320
<b>latte e miele (A)</b> milk and honey	280		

## Gelato — Ice cream

<b>artigianale: dal gelato (1 scoop)</b> artisanal ice cream: vanilla, pistachio, chocolate or hazelnut	130	<b>artigianale: sorbetti (1 scoop)</b> <b>artisanal sorbet:</b> lemon, strawberry or raspberry	130
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## Formaggi — Cheese

<b>carrello dei formaggi</b> Italian cheese for you or to be shared selection of 2, 4 or 6 types	250 / 480 / 620
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