

ROSSO'S \$35 TWO COURSE LUNCH MENU

(Includes a complimentary glass of sparkling wine, wine or Peroni beer)
(11.30 AM – 3:00 PM). Last order 2:30 PM

ENTREES

Garlic Bread

*

Braised beef and tomato arancini on bed of greens with tomato butter sauce

*

Oven baked field mushrooms with prosciutto, mozzarella and cream

*

Calamari fritti with tartare and fresh lemon

*

Bruschetta with tomato, garlic and basil

*

Rocket, pear and blue cheese salad

*

Garden Salad

MAIN COURSE

Pappadelle pasta with Bolognese sauce

*

Grilled Barramundi with salad

*

Chicken Parmigiana with chips/salad

*

Braised meatballs with potato mash

*

Cozze – Chilli mussels in tomato base with garlic bread

*

Penne Cacciatore-Italian sausage, olive, sundried tomato, ricotta, tomato, sugo

*

Fettuccini carbonara (bacon, mushroom, cream)

*

Pork schnitzel with chips

*

Add a side salad \$5.50

Add chips \$4.50

Add mushroom or pepper sauce \$3.50

Upgrade your drink to a cocktail \$6 or tap beer (425ml) for \$4
(Lunch Special is not valid with any other discounts or promotions)



MENU

Like us on



10% surcharge applies on public holidays and Sunday

Breads

- Freshly baked bread with olive oil, balsamic and butter \$6.00
- Garlic bread \$7.50
- Garlic cheesy jalapeno bread \$10.00
- Bruschetta with tomato, basil, olive oil \$15.50

Starters

- Tasting Plate \$25.00
Italian sausage, calamari, fetta, olive, chillies, garlic Bread
- Garlic Prawn (10 pieces) \$21.50
Served with creamy garlic sauce/ house made sugo, olive oil and fresh herbs
- Calamari Fritti \$18.50
Fried squid with tartare sauce and fresh lemon
- Arancini (3) \$16.50
Braised beef and tomato risotto balls with shaved parmesan
- Funghi (VO) \$16.00/\$27.00
Oven baked mushroom stuffed with prosciutto and mozzarella cheese
- Chicken BBQ Wings (6/12pcs) \$10.0/\$16.0
Succulent BBQ wings tossed in smokey sauce
- Cozzo Bianco \$19.00
Mussels cooked with white wine, parsley, garlic, cream and fresh bread

Pastas

- Spaghetti Marinara (GFO) \$30.50
Fresh seafood in tomato sugo
- Penne Ala Vodka (GFO) (VO) \$27.50
Chicken, mushroom, artichoke, vodka, tomato and cream
- Lasagna \$25.50
Traditional beef lasagna with bechamel sauce
- Gnocchi Pomodoro (GFO) \$25.00
Our famous gnocchi in a traditional tomato sugo

- Fettuccini Pomodoro (GFO) \$22.00
Traditional tomato sugo
- Gnocchi Gorgonzola (GFO) \$27.00
Our famous gnocchi in a Danish blue cheese cream sauce with garlic and spinach
- Fettuccini Carbonara (GFO) \$26.00
Bacon, mushroom, parsley, cream and egg sauce
- Fettuccini Gamberi (GFO) \$31.00
Prawns, garlic, sundried tomato pesto, spring onion, cream and white wine (no nuts)
- Ravioli \$28.00
Spinach and cheese ravioli in cream, garlic and walnut sauce, topped with rocket and shaved parmesan cheese
- Penne Con Polpette \$27.50
Meatballs braised in tomato ragu sauce with parmesan cheese
- Spaghetti Bolognese (GFO) \$26.00
Traditional pork and beef base ragu sauce
- Penne Cacciatore (GFO) (VO) \$27.00
Italian sausage, olives, chili, sundried tomatoes, sugo, basil and ricotta
- Papadelle Ragu \$31.00
Beef cheeks braised in slowly cooked tomato base ragu sauce
- Spaghetti Con Calamari Ceci (GFO) \$28.00
E.V. olive oil, calamari, spinach, garlic and chili
- Spaghetti Aglio & Olio (GFO) \$23.00
Fresh diced tomato cooked in olive oil, garlic & chili

GLUTEN FREE PASTA AVAILABLE
(\$3 SURCHARGE)
(We use penne as our gluten free option)

Sides

- Garden Salad \$10.00
- Greek Salad \$14.00
- Caesar Salad \$14.00
- Rocket and Pear Salad.....\$14.00
Rocket and pear, blue cheese, red Onion, balsamic (contains nuts)
- Broccoli and Parmesan Salad..... \$12.00
Broccoli with shaved parmesan and balsamic dressing
- Fries with garlic mayo\$8.50
- Potato mash\$7.00

Pizzas

- Capriossa \$25.00
Sausage, bacon, mushroom, tomato, olive, mozzarella, capsicum and onion
- Rustica \$22.00
Ham, pineapple, onion and mozzarella
- Carne \$27.00
Meatballs, bacon, sausage, chicken, jalapenos, onion, mozzarella and bbq garlic aioli
- Pollo \$25.50
Chicken, mushroom, capsicum, sundried tomato, onion, mozzarella and garlic aioli
- Margherita \$22.00
Tomato, bocconcini, basil and mozzarella
- Vegetarian \$24.00
Mushroom, olive, pineapple, capsicum, fetta, onion, tomato and mozzarella
- Formaggio \$24.00
Mozzarella, parmesan, cheddar and gorgonzola
- Gamberi \$28.00
Garlic prawns, bacon, olive and sundried tomato dressing
- Romano \$24.00
Ham, mushroom, olive, tomato, ricotta and mozzarella
- Traditional Pepperoni..... \$22.00
Pepperoni and mozzarella

GLUTEN FREE PIZZA BASES AVAILABLE \$3 EXTRA
GFO - (GLUTEN FREE OPTION)
GF - (GLUTEN FREE)
VO - (VEGETARIAN OPTION)
V - (VEGETARIAN)

LOYALTY CLUB
JOIN OUR LOYALTY CLUB TO RECEIVE
MONTHLY SPECIALS VIA EMAIL

Meats/Poultry/Seafood

- Cotoletta (with Chips & Salad) \$28.50
Traditionally fried pork schnitzel. Served with fresh lemon
- Cotoletta \$35.00
With spaghetti bolognese
- Chicken Parmigiana \$28.50
Classic parmi with chips and salad
- Classic parmi with spaghetti bolognese \$35.00
- Pollo Riepito \$34.00
Chicken breast filled with ricotta, spinach wrapped in prosciutto baked in oven. Served with mustard cream sauce, mash and fried onions
- Chef recommends SURF AND TURF IT Extra \$8.00
- Bistecca \$36.00
New York cut sirloin from south west (350g), topped with garlic prawns. Served with fried onions, chips or potato mash
- Chef recommends SURF AND TURF IT Extra \$8.00
- Add a side sauce of pepper or mushroom...Extra \$3.50
- The Big Rib \$60.00
Rib-eye on the bone (600g). Served with creamy potato mash, broccolini and fried onions
- Add a side sauce of pepper or mushroom...Extra \$3.50
- Add a side of garlic prawns Extra \$8.00
- Osso Bucco \$34.00
Beef shank slowly oven braised with white wine, tomato, celery, carrot, onion, garlic and parsley. Served with creamy mash and shaved parmesan
- Scallopini Col Limone \$32.00
Traditional pork Scallopini in lemon and garlic sauce. Served with potato mash and sautéed broccoli
- Polpette \$30.00
Traditional meatballs braised in tomato ragu sauce. Served on garlic creamed butter bean puree with rocket and shaved parmesan
- Cozze Piccante \$32.00
Chili mussels (1kg) in tomato base and fresh bread
- Misto Mare (GFO) \$42.00
Grilled barramundi, creamy garlic prawns, fried calamari, chips, salad, fresh lemon and tartare sauce
- Pesce (GFO) (GF) \$36.00
Grilled barramundi fillet. Served on Mediterranean veg in a sundried tomato cream sauce and fresh lemon with chips or mash.
- Squid and Greek \$32.00
Fried tender calamari. Served with a traditional Greek salad, tartare sauce, fresh lemon and chips