

ROSSINI'S

antipasti - appetizer

melanzana alla "Parmigiana" 🍆🍷 modern eggplant "Parmigiana"	570	salmone marinato e affumicato, parmigiana cipolline agrodolce, sabbia di cipolla	780
burrata, datterini, 🍅🍆 rucola selvatica, pistacchi burrata, sicilian datterini tomatoes, wild arugula, pistachios	580	rosemary smoked salmon, parmesan cream, sweet pickled baby onions, onion powder	
l'antipasto da nord a sud 🐷 italian north to south cold cuts, burrata, pickles	650	crudo di gambero rosso, limone e bottarga	820
vitello in salsa tonnata, sedano, pepperoni e capperi	630	sicily red prawn, lemon curd and mullet roe	
slow cook veal with caper, celery, capsicum and tuna sauce		fegato grasso con ananas, ciliegia con pistachio di bronte e brioche al cacao	730
		pan fried foie gras, braised pineapple cherry, pistachios and cocoa brioche	

zuppe - soup

ribollita, uovo soffice 🍷 thick "tuscan" vegetables soup, soft hen egg	450	come un brodetto	520
		seasonal seafood soup, bread crostino	
uovo morbido con crema di cavolo romano, ricotta forte, tartufo nero, pane croccante	590	vongole veraci, mitili, fregula, n'duja, 🐷🍆	620
soft poached egg, romanesco broccoli, ricotta forte cheese, black truffle e crispy bread		pomodorini ed erbe fresche	
		white wine 'manila' clams and black mussel fregula with n'duja, cherry tomatoes and herbs	

primi piatti - pasta course

ravioli di ricotta e spinaci in foglie, 🍷 salsa al pomodoro homemade ravioli ricotta cheese, spinach and tomatoes	590	paccheri alla veneziana, (A) pane tostato, erbe del terrazzo	710
		paccheri, venetian jumbo crab sauce, toasted bread crumbs, herbs	
cannelloni di sedano rapa e funghi 🍅🍆 mandorle e pistilli di zafferano celeriac and mushrooms cannelloni with almond and saffron threads	560	risotto con carciofi, baccala' e bottarga	760
		carnaroli rice, artichoke, whisked baccala' and mullet roe	
tortelli di vitello all'albese	610	tagliatelle ragout d'agnello, piselli dolci, pecorino di fossa e menta	590
milk fed veal tortelli, ricotta truffle cream		homemade tagliatelle with lamb ragout, sweet pea, fossa pecorino cheese and mint	
gnocchi con asparagi verdi, 🐷🍆 spek ham funghi spugnole	590	risotto ai funghi nel "parmigiano" 🍷 al tartufo nero carnaroli rice, parmigiano reggiano	670
soft potato "gnocchi" green asparagus spek ham and morel mushroom		seasonal mushroom risotto and black truffle	

🐷 Contains pork 🍷 Vegetarian ☆ Signature 🌶️ Spicy 🍆 Contains tree nuts (A) Contains alcohol

All prices are subject to 10 % service charge and 7 % government tax.

Special discount apply for Marriott Bonvoy and The Grande Club Members

If you are concerned about food allergies, please alert your server prior to ordering.

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secondi - main course

lombo d'agnello, 🐷 fagioli cannellini e pancetta lamb loin, cannellini beans, pancetta	1,500	branzino con cannolicchi salsa di pere e prezzemolo seabass with razor clams, parsley pear sauce	1,450
maialino da latte in cottura lenta, 🐷 asparagi verdi, rabarbaro e cipolla bianca slow cook suckling pig shoulder with green asparagus, rhubarb and onion	1,500	merluzzo nero, fonduta di patate, 🐷 ☆ san daniele, olive seared black cod, potato foam, san daniele ham dust and olives	1,500
tagliata di manzo "Tomahawk" ☆ con aglio arrosto, patate al forno e verdure grigliate grilled Australian Tomahawk starting from 1.2 Kg served with roasted baby potatoes and mixed grilled vegetables per 100 grams	450	sottocosta di manzo arrosto con cavolo nero 1,950 patate affumicate e salsa di cipolla bruciata ☆ slow roast USA short rib beef, burnt onion sauce smoked potatoes pureé	
		filetto di vitello alla "rossini" ☆ milk fed veal, foie gras, black truffle jus	1,820

formaggi - cheese

carrello dei formaggi

for you or to be shared

selection of 2, 4 or 6 types of Italian cheese 250 / 480 / 620

raschera cow-goat and sheep milk, hard cheese,
origin piedmont

toma piemontese DOP, cow milk, semi hard,
origin piedmont

testun barolo, cow & sheep milk, barolo grape
marination, semi hard, origin piedmont

caciottone di capra a pepe
goat milk, soft, origin Tuscan

pecorino di pienza, sheep cheese, origin Tuscan

robiola di roccaverano DOP goat & cow milk,
soft cheese origin piedmont

castelmagno, cow milk, semi hard,
origin piedmont

dolci - dessert

tortino soffice al cioccolato 🍷 chocolate lava with pistachio ice cream	310	Rossini's fiamisú (A) 🍷 espresso dipped lady fingers, mascarpone mousse and amaretto ice cream	290
meringata vanilla meringue with fresh berries and strawberry sorbet	290	soufflé di cioccolato bianco con salsa di lamponi white chocolate soufflé, raspberry sauce	320
latte e miele milk and honey	310	semifreddo d'ortica salsa di pesche nettle parfait, peach sauce	320

gelato - ice cream

artisanal ice cream: vanilla, salted caramel, pistachio, chocolate or hazelnut (per scoop)	120	artisanal sorbet: lemon, strawberry or raspberry (per scoop)	120
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