

ROSSINI'S

Antipasti — Appetizer

Cavolfiore, yogurt 🍷🌿 di capra e pesto di basilico Cauliflower, goat cheese yogurt and basil pesto	520++	Capesante, mela verde, ☆ coulis di piselli, fiori Hokkaido scallops, green apple, sweet peas coulis, late summer flowers	720++
Vitello in salsa tonnata, sedano, peperoni e capperi Slow cook veal with caper, celery, capsicum and tuna sauce	630++	Gamberi rossi con "ndjua" 🍷🌿 mayo e fonduta di scamorza affumicata Red Prawns with "ndjua" mayonnaise and smoked scamorza cheese fondue	720++
Burrata, datterini, 🍷🌿 rucola selvatica, pistacchi Burrata, Sicilian datterini tomatoes, wild arugula, pistachios	520++	L'antipasto da nord a sud 🍷 Italian north to south cold cuts, burrata, pickles	650++
		Pizza Rossini 🍷 Burrata cheese, culatta ham and rucola	620++

Zuppe — Soup

Ribollita, uovo soffice 🍷 Thick "tuscan" vegetables soup, soft hen egg	420++	Vongole veraci, mitili, fregula, n'duja, pomodorini ed erbe fresche ☆ 🍷 White wine 'manila' clams and black mussel fregula with n'duja, cherry tomatoes and herbs	550++
Come un brodetto Seafood soup, bread crostino	530++		

Primi piatti — Pasta course

Tagliatelle ragout d'agnello, piselli dolci, pecorino di fossa e menta Homemade tagliatelle with lamb ragout, sweet pea, fossa pecorino cheese and mint	590++	Tortelli di vitello all'albese ☆ Milk fed veal tortelli, ricotta truffle cream	650++
Tagliolini all'uovo con gamberi rossi crudi, 🌿 780++ stracciatella, pesto di rucola e nocciole, lime Tagliolini with red prawns tartare, stracciatella cheese, arugula and hazelnuts pesto, lime		Risotto ai funghi nel "parmigiano" ☆ 🍷 al tartufo nero Carnaroli rice, seasonal mushroom and black truffle	690++
		Risotto con topinanbour e gamberi rossi Jerusalem artichoke risotto with red prawns	720++

🍷 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 2021

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Secondi — Main course

Salmone in crosta alle erbe, avocado e riduzione di yuzu e carote 990++
Herb crusted Norwegian salmon with avocado in yuzu carrot reduction sauce

Polipo brasato, salsa di caponata 730++
Braised octopus, with caponata sauce

merluzzo nero, salsa di patate e alghe, frutti di mare, zest di limone 1,700++
Tooth fish with potatoes seaweed foam, seafood and lemon zest

Costolette d'agnello alla griglia, con cous cous alle nocciole zucca 1,600++
Grilled lamb chops, hazelnut cous cous salad, roasted pumpkin

Filetto di vitello alla "Rossini" ☆ 1,860 ++
Milk fed veal, foie gras, black truffle jus

Controfiletto miyazaki Wagyu (300 gr) cime di rapa e conserva di albicocche e carota 2,980++
Miyazaki wagyu sirloin, broccoletti and apricot & carrot chutney

Dolci — Dessert

Rossini's tiramisú (A) 290++
Espresso dipped lady fingers, mascarpone mousse

Tortino soffice al cioccolato 320++
Chocolate lava with pistachio ice cream

Greek yogurt panna cotta 290++
With honey and raspberry coulis

latte e miele (A) 320++
Milk and honey

Budino di cioccolato al latte, coco in polvere, fragole e sorbetto al mango 330++
Milk chocolate custard, coconut dust, strawberry and mango sherbet

Artigianale: dal gelato ai sorbetti (1 scoop) 120++

Artisanal ice cream: vanilla, pistachios chocolate or hazelnut

Artisanal sorbet: lemon, strawberry or raspberry

Formaggi — Cheese

Carrello dei formaggi 380/480/620++
Italian cheese for you or to be shared selection of 2, 4 or 6 types

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

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

Castelmagno, cow milk, semi hard, origin piedmont

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

Pecorino di pienza, sheep cheese, origin Tuscan

Caciottone di capra a pepe

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

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