



Rossella

FAMILY TRATTORIA - SINCE 1960

San Valentino



STARTERS

Carpaccio di Manzo

£14

Fillet of beef carpaccio, capers, lemon dressing, rocket & basil.

Bruschetta con Pecorino al Tartufo

£12

Homemade bread topped with a cream of truffle pecorino, sautéed mushrooms, rocket, parmesan shavings, basil & extra virgin olive oil.

MAINS

Tagliolini ai Crostacei

£21

Handmade fresh tagliolini pasta with king prawns & fresh water shrimp in a white wine roast cherry tomatoes sauce.

Veal Saltimbocca

£23

Veal escalopes wrapped with prosciutto & sage, topped in a marsala wine sauce served with a creamy mash & green beans.

DESSERT

Cheesecake ai Frutti di Bosco

£9

Mascarpone and mixed berry cheesecake with a buttery biscuit base.



COCKTAIL

Pink Duckling

£13

Our own version of the pink squirrel relies on baileys, fragolino & single cream, a pink cocktail that taste like a dessert!

