

Rosatti Restaurante

STARTERS

- 43** - Classic bruschetta, tomato, oil, garlic and oregano **6,90**
- 41** - Focaccia with olive oil and garlic **7,90**
- 06** - Diavola-style king prawns with pancetta and chili, pil-pil **10,90**
- 10** - Fresh national squid rings fried in olive oil and served in alioli sauce **10,90**
- 17** - Shrimps and philadelphia croquettes (homemade) **8,90**
- 11** - Prawn cocktail with avocado and melon with Lollo rosso and pink sauce **11,90**
- 01** - Vitello Tonnato (beef steak served with tuna sauce) **11,90**
- 09** - Seafood salad with octopus, squid, shrimps, clams, mussels & endive in smoked sauce **11,90**
- 22** - Fried camembert cheese and served with delicious red fruit sauce **8,90**
- 05** - Lobster Arancini (long breaded and fried rice with lobster) **12,50**
- 19** - Carpaccio red veal with rocket and parmesan **11,90**
- 04** - Red tuna steak tartare **13,90**
- 23** - Tartare with octopus, avocado and mashed potatoes **15,50**
- 08** - Fresh and smoked salmon tartar with mango and avocado **13,10**
- 02** - Burrata with cured ham, melon and foie gras small toasts **13,90**
- 31** - Scallops au gratin with lobster and avocado (3 pieces) **14,40**
- 20** - "Gilardeau" fresh oysters (2 pieces) **11,90**
- 14** - Tutto Mare: prawns, clams, mussels, sautéed with garlic, wine, lemon and chili **12,90**
- 29** - Papillote King Prawns served with rosé sauce (5/6 pieces) **12,90**
- 16** - Poke bowl Hawai, Hawai of bluefin tuna loin, with ginger, exotic spices and papaya **14,50**
- 25** - Caprese salad: tomato, fresh mozzarella "bufala", basil, avocado, toast with cream asparagus **11,50**

Bread, Butter and Cutlery **1,90**

Food allergies available on request

V.A.T Included

5 STARS ITALIAN PASTA

- 65 - Spaghetti Gamberi Pil-Pil, with prawns, garlic and chili **13,90**
- 70 - Penne with Chicken Curry, with chicken and curry **12,90**
- 59 - Tagliatelle Oriente, with beef, peppers, chili and tomato **12,90**
- 58 - Fettucine Alfredo extra with chicken, butter, cream and parmesan cheese **12,90**
- 68 - Rigatoni al Tonno, with tuna, garlic, oil, chili and onion **12,90**

TRADITIONAL ITALIAN PASTA

- 72 - Linguini Frutti di Mare, prawns, clams, mussels sautéed garlic, white wine and cherry tomato **16,90**
- 60 - Spaghetti Carbonara, bacon, egg, cream and parmesan cheese **15,50**
- 61 - Spaghetti Bolognese, with minced beef **13,90**
- 63 - Classic Lasagne with minced beef **15,50**
- 62 - Papardelle Pil-Pil, garlic, oil, chilli and prawns **13,90**
- 66 - Tagliatelle al Salmone, smoked salmon, goat's cheese, mushrooms, cream and tomato **15,90**
- 73 - Spinach tortellini ricotta cheese filling served with cream gorgonzola sauce and touch of tomato **14,90**
- 78 - Ravioli Gran Soley, filled with ricotta cheese, parmesan and walnuts, served with Caesar's mushrooms, king prawns, garlic, almonds and sherry vinegar **15,90**
- 69 - Penne Arrabiata with tomato sauce and chili **12,90**
- 79 - Spaghetti with Mediterranean lobster **29,90**

V.A.T Included

RISOTTO AND PAELLA

Min. 2 pers. - Price per persona

- 52 - Risotto al Funghi, porcini and parmesan: Casar's mushrooms, truffle and parmesan cheese **15,50**
- 51 - Lobster risotto, sautéed with vegetables, lobster, cherry tomatoes & brandy **32,50**
- 53 - Meat and fish paella: prawns, mussels, clams, squid, chicken, pork and veal **14,90**
- 54 - Seafood paella: scallops, dublin bay prawns, prawns, clams and mussels **15,90**
- 55 - Chef's Paella: vegetable, chicken and prawns **14,90**
- 49 - Lobster Paella **32,50**

PIZZAS

- 350 - **Margherita 11,50**
(tomato, mozzarella and basil)
- 353 - **Ortolana 13,90**
(tomato, mozzarella, grilled fresh vegetables & rockets)
- 354 - **Capricciosa 13,90**
(tomato, mozzarella, ham, mushrooms, peppers, artichokes and olives)
- 356 - **Cotto 12,90**
(tomato, mozzarella, ham and mushrooms)
- 356 - **Tonno 13,90**
(tomato, mozzarella, tuna, onion and capers)
- 357 - **Formaggi 13,90**
(tomato, mozzarella, parmesan, ricotta and gorgonzola)
- 358 - **Salami 14,30**
(tomato, mozzarella, spicy salami and gherkins)
- 361 - **Carbonara 14,30**
(tomato, mozzarella, cream, bacon and egg)
- 362 - **Crudo 14,90**
(tomato, mozzarella and Parma ham)
- 363 - **4 Stagioni 14**
(tomato, mozzarella, mushrooms, artichokes, dried tomato, ham and olives)
- 369 - **Exotic 14,30**
(tomato, mozzarella, ham, fresh pineapple)
- 370 - **Vórdic 16,50**
(tomato, mozzarella, goat cheese, salmon and onion)
- 376 - **Marinera 16,90**
(tomato, mozzarella, seafood, anchovies, capers and olives)

V.A.T Included

FISH

- 95** - Sea bass Cartoccio, baked sea bass with shrimps, chilli, white wine and sundried tomatoes **23,90**
- 101** - Baked salmon with king prawns in a light tarragon cream sauce **22,90**
- 105** - Grilled fillet of turbot with sautéed clams in white wine & garlic **29,90**
- 97** - Grilled swordfish (see our selection sauces) **19,70**
- 99** - Sole Meunier, floured sole and served with lemon, garlic, parsley and Chardonnay sauce **29,90**
- 93** - Sea bass approximately 900-1000 g. baked in a layer of salt mixed with egg white which makes a juicy fish cooked to perfection.
Min. 2 pers., price p.p. **25,50**
- 103** - Hake in puff pastry with prawns and bacon, black truffle and mushrooms **22,90**
- 94** - Grilled sea bass (see our selection sauces) **19,90**
- 98** - Grilled sole (see our selection sauces) **28,50**
- 100** - Crunchy salmon: grilled and baked with herbs and ginger **19,90**

SAUCES - GARNISH

All dishes are served with a garnish of your choice
(the price is included)

- A** - Fresh grilled vegetables / green asparagus / sautéed potatoes
- B** - Mashed potatoes
- C** - Fried potatoes (fresh) in olive oil

Sauces to accompany our grilled fish 3.50 €

- A** - Tartar: mayonnaise, gherkins, capers, mustard, shallots
- B** - Orange: sweet oranges and flavoured with Cointreau
- C** - French dressing: oil, garlic, egg yolk and lemon

V.A.T Included

MEAT

- 131** - Boeuf stroganoff, beef fillet with mustard, cream, onions, and mushrooms
Served with rice **18,90**
- 129** - Entrecote Argentina Angus, grilled Argentine entrecote. Aprox. 250 g. **23,90**
- 120** - Medallions of chicken, stuffed with spinach and goat's cheese, served with a mushroom sauce **16,50**
- 135** - Grilled beef sirloin (fillet of beef) with a sauce of your choice (see our sauces)
Aprox. 250g **27,90**
- 122** - Beef Bourguignon, beef stew, French bourguignon style with red Borgoña wine,
served with mashed potatoes **19,90**
- 137** - Chateaubriand, beef sirloin baked in cognac and Port wine, with truffle pâté,
Bearnaise sauce included, Aprox. 250 g. **31,50**
- 136** - Filet Mignon, medallions of beef sirloin steak in deglasée green pepper sauce,
Aprox. 250 g. **27,90**
- 126** - Wellington pork tenderloin stuffed with truffle and mushrooms, in puff pastry and
served in a aged red wine sauce **19,90**
- 127** - CLambs chops Socttadito, grilled and served with a sauce of your choice
(see our sauces) **25,50**
- 121** - Chicken Cordon Bleu, breaded fillets stuffed with ham and cheese with alioli **15,50**
- 132** - Escalope Milanese, breaded chicken fillet with Regina sauce (tomato sauce with
garlic, mozzarella and oregano) **14,50**

SAUCES - GARNISH

All dishes are served with a garnish of your choice
(the price is included)

- A** - Fresh grilled vegetables / green asparagus / sautéed potatoes
- B** - Mashed potatoes
- C** - Fried potatoes (fresh) in olive oil

Sauces to accompany our grilled meat 3.50 €

- A** - Green pepper
- B** - Roquefort cheese
- C** - Béarnaise: vinegar, shallots, egg yolk, parsley, chevril, pepper

OUR HIGHLY RECOMMENDED DISHES

STARTERS

- 05** - Lobster Arancini (long breaded and fried rice with lobster) **12,50**
09 - Seafood salad with octopus, squid, shrimps, clams, mussels and endive **11,90**
04 - Red tuna steak tartare **13,90**
01 - Vitello Tonnato (beef steak served with tuna sauce) **11,90**

PAELLA

(Min. 2 pers./ price per persona)

- 54** - Seafood paella: scallops, dublin bay prawns, prawns, clams and mussels **15,90**

100% ITALIAN TRADITIONAL PASTA

- 72** - Lingüini Frutti di Mare, prawns, clams, mussels sautéed garlic, white wine **16,90**
73 - Spinach tortellini ricotta cheese filling served with cream gorgonzola sauce **14,90**
60 - Spaghetti Carbonara, bacon, egg, cream & parmesan cheese **15,50**
66 - Tagliatelle al salmón, smoked salmon, goat's cheese, mushrooms **15,90**

FISH AND MEAT

- 101** - Baked salmon with king prawns in a light tarragon cream sauce **22,90**
99 - Sole Meunier, floured sole and served with lemon, garlic, parsley **29,90**
95 - Sea bass Cartoccio, baked sea bass with shrimps, chilli, white wine **23,90**
105 - Grilled fillet of turbot with sautéed clams in white wine & garlic **29,90**
136 - Filet Mignon, medallions of beef sirloin steak in deglasée green pepper sauce, Aprox. 250g. **27, 90**
122 - Beef Bourguignon, beef stew, French bourguignon style with red Borgoña wine, served with mashed potatoes **19,90**
137 - Chateaubriand, beef sirloin baked in cognac and Port wine, with truffle pâté, Bearnaise sauce included,, aprox. 250 g. **31,50**
129 - Entrecote Argentina Angus, grilled Argentine entrecote, aprox. 250 g. **23,90**

SIDE DISHES FOR FISH AND MEAT (Included)

- A** - Fresh grilled vegetables / green asparagus / sautéed potatoes
B - Mashed potatoes
C - Fried potatoes (fresh) in olive oil

V.A.T Included

SPECIAL MENU

STARTERS TO CHOOSE

- Fresh national squid rings fried in olive oil and served in alioli sauce
- Shrimps and philadelphia croquettes (homemade)
- Diavola-style king prawns with pancetta and chili, pil-pil

MAIN DISHES TO CHOOSE

The dishes will be served with fresh vegetables and potatoes

- Linguini ai Frutti di Mare, prawns, clams, mussels sautéed garlic, white wine and cherry tomato
- Crunchy salmon: grilled and baked with herbs and ginger
- Grilled sea bass (see our selection sauces)

2 DISHES 24,90 €

100% HANDMADE DESSERT SUPPLEMENT

TIRAMISÚ ... 8,90

Savoiardo (soletilla lady fingers), Amaretto di Saronno, coffee, mascarpone and cocoa

PROFITEROLES ... 9,30

Mascarpone cream fillings and hot chocolate topping

CRÊME BRÛLÉE CLASSIC ... 7,90

Classic crème brûlée

V.A.T Included

POSTRES - DESSERT

NUESTROS POSTRES ESPECIALES 100% ARTESANALES OUR SPECIAL DESSERTS 100% HANDMADE

TIRAMISÚ ... 8,90

Savoiardo (soletilla lady fingers), Amaretto di Saronno, coffee, mascarpone and cocoa

Savoiardo (bizcocho de soletilla), Amaretto di Saronno, café, mascarpone y cacao

PROFITEROLES ... 9,30

Mascarpone cream fillings and hot chocolate topping

Profiteroles, rellenos de crema mascarpone y cobertura de chocolate caliente

CRÊME BRÛLÉE CLASSIC ... 7,90

Classic crème brûlée

Crema brulee clásica

CRÊPE SUSETTE ... 10,90

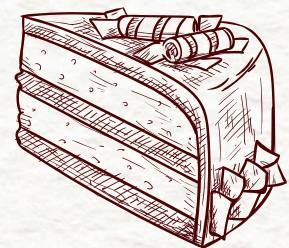
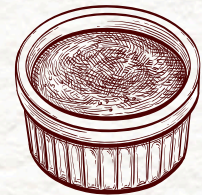
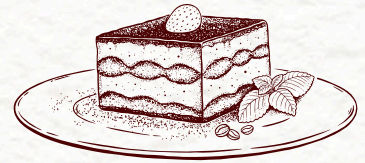
Crêpe Susette with orange and cognac

Crêpe Susette con naranja y coñac

TARTA CHOCOLATE ESPECIAL ... 8,90

Special chocolate cake, made without flour, with almond paste and quality chocolate

Tarta de chocolate especial, elaborada sin harina, con pasta de almendras y chocolate de calidad



HELADO DE MELÓN ... 11,90

Ice cream served with melon and Grand Mariner, in a baked meringue

Helado servido con melón y Grand Marnier, al merengue gratinado

HELADO REHOGADO ... 11,90

Ice cream dipped in coffee and whisky

Helado rehogado en café y whisky

FRESAS CON MASCARPONE ... 9,50

Strawberries with mascarpone

Fresas con mascarpone

HELADO CON ZABAGLIONE ... 10,50

Warm Zabaglione served with ice cream

Helado servido con Zabaglione caliente

COPA DE HELADO ... 7,90

Ice cream cup (vanilla, chocolate, lemon)

Copa de helado (vainilla, chocolate, limón)