

ROSSINI'S

Dall'orto from the garden

3 course 1,380

4 course 1,850

5 course 2,350

appetizer or soup, main, dessert
appetizer or soup, pasta, main, dessert
appetizer, soup, pasta, main, dessert

D'Amare from deep blue ocean

3 course 2,150

4 course 2,650

5 course 3,200

antipasti - appetizer

melanzana alla "Parmigiana" 🍆 570
modern eggplant "Parmigiana"

burrata, datterini, 🍅 🍆 580
rucola selvatica, pistacchi
burrata, sicilian datterini tomatoes,
wild arugula, pistachios

**salmone marinato e affumicato,
parmigiana cipolline agrodolce,
sabbia di cipolla** 780

rosemary smoked salmon, parmesan cream,
sweet pickled baby onions, onion powder

**tonno scottato con prosciutto toscano
e peperoni** 🍷 🍷 810
seared tuna with Tuscany ham
almond and red pepper crumbs

zuppe - soup

ribollita, uovo soffice 🍷 450
thick "tuscan" vegetables soup, soft hen egg

come un brodetto 520
seasonal seafood soup, bread crostino

primi piatti - pasta course

**sedanini con cime di rapa
e pecorino romano** 🍷 590
homemade sedanini with broccoletti sauce
and pecorino romano cheese

**cannelloni di sedano rapa e funghi
mandorle e pistilli di zafferano** 🍷 🍆 550
celeriac and mushrooms cannelloni
with almond and saffron threads

**paccheri alla veneziana, pane tostato, (A)
erbe del terrazzo** 710
paccheri, venetian jumbo crab sauce,
toasted bread crumbs, herbs

risotto al burro di alghe, porcini e aragostina 760
carnaroli rice, seaweed butter,
porcini mushroom and rock lobster

secondi - main course

**gnocchi con castagne, patate, tartufo nero
parmigiano e nocciola** 🍷 🍆 670
soft potato "gnocchi" chestnut, potatoes
hazelnut and parmesan cheese

**risotto ai funghi nel "parmigiano"
al tartufo nero** 🍷 670
carnaroli rice, parmigiano reggiano
seasonal mushroom risotto and black truffle

**cernia al forno con carciofi
e fagioli all' n'duja salsa allo zafferano** 🍷 1,450
garaoupa with artichoke,
n'duja beans with saffron broth

**merluzzo nero, fonduta di patate,
san daniele, olive** ☆ 🍷 1,500
seared black cod, potato foam,
san daniele ham dust and olives

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

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 intolerances. Our chefs will be delighted to prepare your favorite dish. Gluten free options available on request.

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

Special discounts apply for SPG and The Grande Club Members

ROSSINI'S

La carne from the butchery

3 course 2,300

4 course 2,700

5 course 3,200

appetizer or soup, main, dessert
appetizer or soup, pasta, main, dessert
appetizer, soup, pasta, main, dessert

I piatti della ricerca chef menu

3 course 2,400

4 course 3,000

5 course 3,500

antipasti - appetizer

**vitello in salsa tonnata, sedano,
peperoni e capperi** 630
slow cook veal with caper, celery,
capsicum and tuna sauce

**fegato grasso, cipolla rossa brasata
mela cotogna e brioche al cacao** 730
pan fried foie gras, quince braised red onion
cocoa brioche

l'antipasto da nord a sud 🐷 650
italian north to south cold cuts, burrata, pickles

**cappesante, mela verde, ☆
coulis di piselli, fiori** 750
hokkaido scallops, green apple,
sweet peas coulis, late summer flowers

astice con barbabietola e gorgonzola 790
Boston lobster, beet root with gorgonzola sauce

zuppe - soup

**uovo morbido con crema di cavolo romano,
ricotta forte, tartufo nero, pane croccante** 590
soft poached egg, romanesco broccoli, ricotta
forte cheese, black truffle e crispy bread

**vongole veraci, mitili, fregula, 🐷 🌿
n'duja ,pomodorini ed erbe fresche** 620
white wine 'manila' clams and black mussel
fregula with n'duja, cherry tomatoes and herbs

primi piatti - pasta course

**tagliatelle ragout d'agnello, piselli dolci,
pecorino di fossa e menta** 590
homemade tagliatelle with lamb ragout,
sweet pea, fossa pecorino cheese and mint

tortelli di vitello all'albese 610
milk fed veal tortelli,
ricotta truffle cream

**risotto carnaroli con salsiccia, 🐷
verza e funghi trombetta** 650
carnaroli rice with sausage,
savoy cabbage and black trumpet mushroom

tortelli alla "Carbonara" 🐷 610
homemade tortelli "Carbonara"

secondi - main course

**petto di faraona, castagne e zucca
cuore di lattuga al tartufo nero** 🌿 1,060
guinea fowl breast, chestnut
pumpkin and truffle lettuce

**lombo d'agnello, 🐷
fagioli cannellini e pancetta** 1,500
lamb loin, cannellini beans, pancetta

**maialino da latte purea di patate dolci, 🐷 1,500
lenticchie cipolla bruciata,
salsa di miele zenzero e mostarda**
suckling pig, sweet purple puree, lentil and
onion with honey ginger mustard sauce

**controfiletto miyazaki wagyu (A) ☆ 2,150
cipolle al balsamico, purea di patate
miyazaki wagyu sirloin,
banana shallot and potatoes puree'**

**filetto di vitello alla "rossini" ☆ 1,820
milk fed veal, foie gras,
black truffle jus**

**sottocosta di manzo arrosto 1,950
con cavolo nero patate affumicate
e salsa di cipolla bruciata**
slow roast USA short rib beef,
smoked potatoes puree', burnt onion sauce

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