

{ DOLCI }

TIRAMISU

marscapone, savoardi sponge, espresso coffee - \$14 -

CHOCOLATE PUDDING

citrus, vanilla bean ice-cream - \$14 -

CHEESE SELECTION

of the day - \$14 -

ALL *

LEGEND

* VEGETARIAN + GLUTEN FREE

ROSATI

ITALIAN RESTAURANT

OPEN MONDAY - SATURDAY

Breakfast 7am - 10.30am Monday to Friday

Lunch 12 noon - 3pm Monday to Friday

Dinner 6pm - close Tuesday - Saturday

EVENTS IN ROSATI

A Melbourne icon since 1986, the converted Flinders Lane warehouse is a truly spectacular restaurant space that has become timeless in its design. Perfect for any occasion, Rosati can cater for:

- Large group bookings
- Exclusive functions of up to 300 seated, or 500 standing guests
- Semi private dining areas available for up to 35 guests
- Private dining available for up to 26 guests

EVENTS IN ARTHURS

Available for exclusive hire only, Arthurs is perfect for all private or corporate events. With its own entrance off ACDC Lane, Arthurs is available 7 days a week. Accomodating from 40-340 guests, this versatile subterranean space together with our professional service ensures a memorable event.

Ask to speak with our Functions Manager today to arrange a viewing of this great hidden space.



EXPRESS MENU

AVAILABLE FOR LUNCH 12NOON-3PM MONDAY TO FRIDAY

[PRIMI]

OLIVES italian marinated selection * + - \$9 -

ANTIPASTO daily selection - \$22 -

FOCACCIA fresh house baked, almond aioli * - \$8 -

TUSCAN STYLE POTATOES garlic, rosemary * + - \$9 -

SHOE STRING FRIES * + - \$9 -

COUNTER

→ FOOD LIST ←

BAGUETTES

chicken, mayonnaise, lettuce, tomato & herbs - \$9.50 -

prosciutto, mozzarella, lettuce & tomato - \$9.50 -

SMALL PANINI

SERVED FLAT PRESS TOASTED

ham & bocconcini - \$2.50 -

salami & bocconcini - \$2.50 -

FOCACCIA

SERVED FLAT PRESS TOASTED

ham, tomato, mozzarella & basil - \$9.50 -

salami, lettuce & ricotta - \$9.50 -

chicken, red capsicum & mozzarella - \$9.50 -

spinach, grilled eggplant & roasted red capsicum * - \$9.50 -

• FORMAGGI •

IMPORTED ITALIAN CHEESES
SERVED WITH QUINCE & LAVOSH
— \$10.50 EA —

PARMIGIANO sweet aged cow's milk, parma

PECORINO sheep's milk, tuscan

ASIAGO mild cow's milk, veneto

GORGONZOLA cow's milk, lombardy

FONTINA VAL D'AOSTA cow's milk, val d'aosta

CAPRINELLE goat's, cow's milk, pyrenees

TALEGGIO cow's milk, pasturo

{ SELECT ANY TWO CHEESES &
ANY TWO ITALIAN SLICED MEATS }
— \$38 —

• SALUMI •

ITALIAN SLICED MEATS
SERVED WITH CAPERBERRIES & CORNICHONS
listed from mild to spicy
— \$10 EA —

PROSCIUTTO 18 month parma

MORTADELLA pork shoulder with pistachio

WAGYU SALAMI lightly aged beef sausage

SOPRESSA mild, pressed salami

BRESAOLA air-cured beef

COPPA seasoned rolled pork shoulder

SPECK lightly smoked prosciutto

SALAME PICCANTE spicy italian sausage

SALUMI CALDI

SERVED HOT
cacciatorini, coppacollo, ligurian olives, baked focaccia
— \$16 —

[INSALATA]

CALAMARI FRITTO

rocket, lemon & garlic ⁺ - \$24 -

CAESAR SALAD

cos, pancetta, anchovies, parmesan,
croutons & poached egg - \$16 -

GRECO

tomato, feta, olives, cucumber & red onion * ⁺ - \$12 -

ROCKET

walnuts, pear, parmesan, shallots, balsamic * ⁺ - \$12 -

ROSATI CHOPPED SALAD

of the day - \$12 -

[PASTA]

SPAGHETTI BOLOGNESE

slow cooked pork and veal bolognese, fresh herbs - \$21 -

FUSILLI

guanciale, peas, chilli, garlic - \$22 -

FARFALLE SALMON

salmon, broccolini, cherry tomatoes & dill cream - \$27 -

HOUSE MADE LASAGNE

bolognese sauce, béchamel, mozzarella & parmesan - \$22 -

[RISOTTO]

RISOTTO FORMAGGI

cheese, caramelized onion & balsamic * ⁺ - \$21 -

RISOTTO DI PESCE

white fish, basil & preserved lemon ⁺ - \$26 -

{ GRILL }

GRILLED SCOTCH FILLET

(200g) potato mash, shallots, pancetta, red wine jus ⁺ - \$33 -

CONFIT CHICKEN

lentils, braised cabbage, red wine jus ⁺ - \$29 -