



# ROSSO DISERA

INDEPENDENT RESTAURANT SINCE 2007

## STUZZICHI' NIBBLES

**PA' E OJO VONO** £8,5 **VV,B**  
BASKET OF ALTAMURA BREAD AND OUR FOCACCIA, EXTRA VIRGIN OLIVE OIL **FRANTOIO AGOSTINI**

**LO PA'** £5,5 **VV,B**  
BASKET OF ALTAMURA BREAD

**LI SOTTACETI FATTI IN CASA** £7,5 **VV,GF,P**  
HOMEMADE SEASONAL PICKLED VEGETABLES (CARROTS, CUCUMBERS, CAULIFLOWER, ONIONS)

**LE GLIE** £8 **VV,GF**  
MARINATED OLIVES, CITRUS, GARLIC AND ROSEMARY

**BRESAOLA, RUCOLA E GRANA** £15 **GF,G,P**  
CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR GLAZE

**OLIVE ASCOLANE E CREMINI** £14,5 **A,B,D,G**  
BREADED DEEP FRIED PORK AND CHICKEN FILLED OLIVES AND DEEP FRIED HOMEMADE CUSTARD CREAM **AZ CARLONIS** **"WHEN YOU TRY THEM YOU ARE ADOPTED BY LE MARCHE", A MUST!**

## LI PRIMI PASTA

**SPAGHETTI CO LO SUGO FINTO** £15 **VV,A,B**  
OUR SPAGHETTI WITH TOMATO SAUCE,LIGHTLY FRIED WITH CELERY, CARROTS AND ONIO

**TAGLIATELLE RAGÙ DI CONIGLIO** £20,5 **A,B,D**  
TAGLIATELLE EGG PASTA, RABBIT WHITE RAGU, CRISPY PORK "GUANCIALE" AND CARROTS  
**OUR FLAGSHIP DISH, FROM THE COUNTRYSIDE**

**"LI PARENTI DE ROMA"** £19.5 **A,B,D,G**  
TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE  
**WHEN THE RELATIVES FROM ROME WERE VISITING LE MARCHE, WE WANTED TO MAKE SURE THEY WERE FEELING AT HOME AND TREATED LIKE KINGS!**

**PAPPARDELLE RAGÙ "DE LO VATTE"** £19,5 **A,B,D**  
PAPPARDELLE EGG PASTA, GOOSE, BEEF AND CHICKEN GIZZARD RAGU, TOMATO SAUCE  
**OUR "LA VERGARA" GRANDMAS' USED TO PREPARE THIS WHEN THE GRANDPAS WERE IN THE FIELDS, THRESHING**

**GNOCCHI AI FUNGHI** £18,5 **VV**  
FLOUR AND POTATOES GNOCCHI WITH MUSHROOM SAUCE, GARLIC, CHILLI. (MILDLY SPICY)

**VINCISGRASSI** £20 **A,B,D,G**  
EGG PASTA LAYERS FILLED WITH RAGU DE LO "VATTE" (GOOSE, BEEF AND CHICKEN GIZZARD RAGU, TOMATO) AND GRANA PADANO. NEXT LEVEL "LASAGNA".  
**LASAGNE VULGARIS. IN 1799 THE AUSTRIAN GENERAL ALFRED VON WINDISCH-GREATZ DEFEATED THE NAPOLEONIC TROOPS IN THE SIEGE OF ANCONA BECAUSE HE FELL IN LOVE WITH THIS DISH. THE MOST TRADITIONAL DISH FROM OUR REGION**

**GLUTEN FREE: PENNE/SPAGHETTI + £2.5 / GNOCCHI +£3**

# IL MARCHIGIANO



## NOSTRI

## TAGLIERI SHARING BOARDS FROM LE MARCHE - FOR 2

**PROSCIUTTO TAGLIATO A MÁ** £27 **GF**  
HAND SLICED PROSCIUTTO NOSTRANO  
**SALUMIFICIO DAVID E PRIORI**

**ANTIPASTO DE LA CASA** £30 **GF**  
HAND SLICED PROSCIUTTO NOSTRANO, LONZA, LONZINO, CIAUSCOLO, FEGATINO, SALAME DI FABRIANO, GRILLED VEGETABLES **SALUMIFICIO DAVID E PRIORI**

**SALUMI E FORMAGGI** £30 **GF,G**  
SELECTION OF SALUMI AND CHEESE PAIRED WITH HONEY AND JAM **DAVID E PRIORI | MARTARELLI FORMAGGI | AZ. AG. FONTEGRANNE |FABRIZI FAMILY**

**SELEZIONE DI FORMAGGI** £33 **V,GF,G**  
SELECTION OF CHEESE PAIRED WITH HONEY AND JAM **MARTARELLI FORMAGGI | AZ. AG. FONTEGRANNE| FABRIZI FAMILY**

**CRESCIA SFOGLIATA DI URBINO** £16 **V,B,D,G**  
URBINO'S TREASURED HOME-MADE GOLDEN FLATBREAD WITH GRILLED VEGETABLES AND PECORINO CHEESE  
**ADD ON FLATBREAD:**

**-PROSCIUTTO NOSTRANO + £4**  
**-HOME-MADE SALSICCIA FATTA IN CASA +£4**

## MENU ALLA CARTA

## LI SECONDI MAIN COURSE

**POLLO IN POTACCHIO** £ 21 **GF**  
TRADITIONAL MARINATED AND ROASTED CHICKEN, #TOMATOES, TAGGIASCA OLIVES  
**THE "POTACCHIO" IS A TYPICAL CULINARY PREPARATION WITH BRAISED MEAT, TOMATO, AND HERBS/SPICES. ALL COOKED IN A TERRACOTTA "POT"**

**COSTOLETTE DI AGNELLO E PATATE** £ 29 **GF, A**  
MARINATED GRILLED LAMB CUTLETS, ROASTED POTATOES

**FRECANTÓ** £20 **VV,GF**  
TRADITIONAL MIXED VEGETABLES STEW (POTATOES, AUBERGINES, COURGETTES, CARROTS, CABBAGE,TOMATOES)  
**THE "FRECANTÒ" ORIGINALLY USED TO BE THE RECOVERY OF ALL THE LEFTOVERS IN THE HUMBLE COUNTRYSIDE**

**CONIGLIO RIPIENO** £26 **A,B,G**  
STUFFED RABBIT MEDALLIONS, SAUTEED GREENS

**ORATA AL FORNO** £25 **GF, E**  
OVEN COOKED GILT-HEAD BREAM, ROASTED POTATOES, CHERRY TOMATOES AND OLIVES



**AUTHENTIC ITALIAN FOOD IMPORTED FROM "LE MARCHE REGION"**

## ANTIPASTI STARTERS

**BRUSCHETTA AI POMODORINI E BASILICO** £11 **VV,B**  
TOASTED ALTAMURA BREAD, TOMATOES, EXTRA VIRGIN OLIVE OIL (**AZ. AGOSTINI**) AND BASIL

**BRUSCHETTA SALSICCIA E PECORINO** £14,5 **B,G**  
TOASTED ALTAMURA BREAD, HOME-MADE SAUSAGE AND MELTED PECORINO CHEESE

**PROSCIUTTO E MELONE** £15 **GF**  
PROSCIUTTO CRUDO NOSTRANO AND MELON SLICES, ROCKET

**COZZE DE LI MARINÁ** £15 **GF,H**  
TRADITIONAL FISHERMEN'S SAUTEED MUSSELS WITH GARLIC, LEMON, BREAD

**CIAVARRO** SMALL £12/LARGE £18 **VV**  
LEGUMES SOUP WITH CANNELLI BEANS, BORLOTTI BEANS,CHICKPEAS, LENTILS, LEEK, ONION, GARLIC, CHILI PEPPER, ROSEMARY, TOMATO

**BURRATINA CO LE VERDURE DE NONNA** £16,5 **V,GF,G**  
BURRATA, GRILLED SEASONAL VEGETABLES, PARSLEY, EXTRA VIRGIN OLIVE OIL

**SALMONE MARINATO** £14 **V,GF,E,P**  
MARINATED SALMON SERVED WITH CITRUS AND RADICCHIO SALAD

**TRADITIONAL ADRIATIC SEASIDE VILLAGES DISH**

**LA GALANTINA, SOTTACETI, MAIONESE AI POMODORI**

**SECCHI** £16,5 **A,B,D,G,P**  
OUR CHICKEN AND PORK ROLL WITH EGGS AND PISTACHIOS, SERVED SLICED, PICKLED VEGETABLES, SUNDRIED TOMATO MAYO  
**DELICIOUS POOR DISH FOR SPECIAL OCCASIONS IN THE MARCHE COUNTRYSIDE**

## LI CONTORNI SIDES

**INSALATA MISTA** £5.5 **VV,GF,P**  
MIXED LEAVES SALAD, TOMATOES, CARROTS

**RUCOLA & GRANA** £7,5 **V,GF,G,P**  
ROCKET, GRANA PADANO, BALSAMIC GLAZE

**PATATE ARROSTO** £7 **VV,GF**  
ROASTED POTATOES

**ERBE STRASCINATE** £8.5 **VV,GF**  
SAUTEED GREENS, GARLIC, CHILLI(CABBAGE, CHARD, CHICORY)

**VERDURE GRIGLIATE** £9 **VV,GF**  
TRADITIONAL SEASONAL GRILLED VEGETABLES (COURGETTES, AUBERGINES, PEPPERS, TOMATO)

## SET MENU

### STARTERS

**BRUSCHETTE POMODORI E BASILICO** **VV,B**  
TOASTED BREAD, TOMATOES, OLIVE OIL

**BRESAOLA, RUCOLA E GRANA** **GF,G,P**  
CURED BEEF, ROCKET, GRANA, BALSAMIC VINEGAR GLAZE

**LA GALANTINA** **A,B,D,G,P**  
OUR CHICKEN AND PORK ROLL WITH EGGS AND PISTACHIOS, SERVED SLICED WITH PICKLED VEGETABLES, SUNDRIED TOMATO'S MAYO

**COZZE DE LI MARINÁ** **GF,H**  
TRADITIONAL SAUTEED MUSSELS WITH GARLIC, LEMON, BREAD

### MAINS

**GNOCCHI AI FUNGHI** **VV**  
FLOUR AND POTATOES GNOCCHI WITH MUSHROOM SAUCE, GARLIC, CHILLI

**"LI PARENTI DI ROMA"** **A,B,D,G**  
TRADITIONAL CARBONARA SAUCE, ITALIAN EGGS, PORK GUANCIALE

**TAGLIERE SALUMI E FORMAGGI** **GF,G**  
SELECTION OF SALUMI AND CHEESE PAIRED WITH HONEY AND JAM

### DESSERTS

**TIRAMISÙ** **B,D,G,L**  
SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

**PANNACOTTA** **V,GF,G,L**  
VANILLA PANNACOTTA, POACHED MIX BERRIES, CRUMBLE

**TORTA CIOCCOLATO"CAPRESE"** **VV,GF, L**  
FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

**2 COURSES £26**  
**3 COURSES £30**

**ADD ONE DRINK**

**WHITE OR RED WINE 125ml £8.5**  
**OR APEROL SPRITZ £11**



**EVERY DAY UNTIL 7 P.M**

**VV= VEGAN/V=VEGETARIAN/GF=GLUTEN FREE**

**A=CELERY/ B=CEREALS/ G=CRUSTACEANS/ D=EGGS/ E=FISH/ F=LUPIN/ G=MILK/ H=MULLUSCS/ I=MUSTARD/ L=NUTS/ M=PEANUTS/ N=SESAME/ O=SOYA/ P=SULPHUR ANS SULPHITES**

**A discretionary service charge of 8% will be added to the bill**

# ROSSO DISERA

INDEPENDENT RESTAURANT SINCE 2007

## DESSERTS

**TIRAMISÚ** £9 B,D,G,L

SAVOIARDI DIPPED IN COFFEE, MASCARPONE CHEESE AND CACAO

**CHEESECAKE** £9 V,B,G,L

CHEESECAKE, ANISE ALCOHOL FROM OUR REGION, HONEY AND ALMONDS

**PANNACOTTA** £9 V,GF,G,L

VANILLA PANNACOTTA, POACHED MIX BERRIES, CRUMBLE

**SALAME CIOCCOLATO** £8,5 V,B,D,G

DESSERT MADE OF CHOCOLATE AND BISCUITS WHICH RESEMBLES A SALAMI IN SHAPE

**MILLEFOGLIE** £9,5 B,D,G,M

PUFF PASTRY, CHANTILLY CREAM, POACHED BERRIES, CARAMELISED PEANUTS

**TORTA AL CIOCCOLATO "CAPRESE"** £8,5 VV,GF,L

FLOURLESS CHOCOLATE CAKE MADE OUT OF ALMONDS

**CANTUCCI E VINO COTTO** £12 B,L

OUR HOMEMADE BISCUITS AND ALMOND TO DIP IN OUR TRADITIONAL FORTIFIED WINE

**SELEZIONE FORMAGGI** £16 V,GF,G

SELECTION OF CHEESE PAIRED WITH HONEY AND JAM

## IL MARCHIGIANO



## DRINKS

### SOFT DRINKS

**FRESH ORANGE JUICE** £6

**BIBITE ITALIANE** £5

LIMONATA, ARANCIATA, CHINOTTO, SPUMA ADRIATICA, GASSOSA

**STILL WATER 75CL** £6

**SPARKLING WATER 75CL** £6

### ALCOHOLIC DRINKS

**APEROL SPRITZ** £13.5

**CAMPARI SPRITZ** £13,5

**ITALIAN BEER 33CL** £7

**CRAFT MARCHE BEER 33CL** £8,5

**CRAFT MARCHE BEER 50CL** £14,5

**BEER ZERO ALCOHOL** £8

### CAFFÈ

**SINGLE ESPRESSO** £3,3

**AMERICANO SINGLE SHOT** £3,8

**CAPPUCCINO/LATTE** £4,3

**FLAT WHITE** £4,5

**MOCHA** £4,5

**HOT CHOCOLATE** £4,3

**TEAS AND INFUSIONS** £3,8

BREAKFAST, PEPPERMINT, EARL GREY, RED FRUITS, GREEN, CAMOMILE

**MACCHIATO** +0.30€

**EXTRA SHOT** +€1

**CORRETTO** +€2

**DECAFFEINATED** +€0.5

**EXTRA TEA BAG** +€0.5

**DAT MILK** + €0.70

### AMMAZZACAFFÈ

35 ML

#### DIGESTIVES FROM LE MARCHE

**AMARO SIBILLA - VARNELLI** £9

**AMARO DELL'ERBORISTA** £9

**ANICE SECCO - VARNELLI** £8,5

**ANISETTA - MELETTI** £8,5

**GRAPPA BIANCA** £9,5

**GRAPPA BARRICATA** £9,5

**MORETTA DI FANO** £8,5

#### DIGESTIVES

**LIMONCELLO** £8,5

**AMARETTO SARONNO** £8,5

**JACK DANIELS** £8,5



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5 MONMOUTH ST,  
COVENT GARDEN,  
LONDON WC2H 9DA



70 HEATH ST,  
HAMPSTEAD,  
LONDON NW3 1DN

VV= VEGAN/V=VEGETARIAN/GF=GLUTEN FREE

A=CELERY/ B=CEREALS/ C=CRUSTACEANS/ D=EGGS/ E=FISH/ F=LUPIN/ G=MILK/ H=MULLUSCS/ I=MUSTARD/ L=NUTS/ M=PEANUTS/ N=SESAME/ O=SOYA/ P=SULPHUR

A discretionary service charge of 8% will be added to the bill