

ROSA

ITALIAN

PIZZA
SPECIAL
2 FOR \$40
AVAILABLE
4:30PM-5:30PM
LAST ORDER AT 5:30PM

WOOD-FIRED BREAD

Parmesan, rosemary salt, olive oil ♥ 16

Folded garlic & herb ♥♥♣ 16

Folded garlic, mozzarella & herb ♥ 16

Bruschetta ♥ 16

focaccia, fresh tomato, basil, shallot, parmesan, balsamic

Add: beetroot & almond dip ♣ 6

SNACKS & SHARES

Burrata ♥♣ 24

wood-roasted peppers, balsamic, olive oil

Salumi plate ♣♣♣ 20

sopressa, prosciutto, salami, guindilla peppers

Fried calamari ♣♣♣♣ 18

lemon, aioli

Arancini ♥♣ 16

pumpkin, goat's cheese, parmesan, truffle mayonnaise

SIDES

Caprese ♥♣ 16

buffalo mozzarella, tomatoes, basil, balsamic

Rocket ♥♣ 10

parmesan, balsamic, olive oil

Chips ♥♣ 13

parmesan, truffle mayonnaise

PASTA

Gluten-friendly pasta available

Pappardelle ♣ 32

Slow-cooked lamb ragù, tomato, fennel, parmesan, thyme

Prawn spaghetti ♣♣♣♣ 30

local prawns, chilli, garlic, confit tomato, fresh herbs, lemon oil

Gnocchi ♥♣ 28

roast zucchini, pumpkin cream, baked ricotta, pine nuts, sage brown butter

MAINS

Rosa parmigiana 32

crumbed chicken breast, confit cherry tomatoes, fior di latte, prosciutto, rocket, parmesan

Barramundi ♣♣♣♣♣ 32

Pan-fried barramundi, eggplant caponata, kipfler potatoes, roast cherry tomato, lemon

KIDS

Pasta bolognese 15

Ham & cheese pizza 15

DESSERT

Affogato ♥♣ 18

vanilla gelato, espresso

Choice of: Brookie's Mac, Frangelico or Baileys

Gelato 9

Choice of: vanilla gelato ♥♣♣, chocolate gelato ♥♣♣, mango sorbet ♣♣♣

Nutella calzone ♥♥♣ 12

wood-fired pizza dough, nutella

Tiramisù ♥♣ 14

espresso, mascarpone, savoiardi biscuits, cocoa, Kahlua, Marsala

WOOD-FIRED PIZZA

Handmade gluten-friendly base 5

Margherita ♥ 24

tomato, fior di latte, basil

Buffalina ♥ 27

cherry tomato, buffalo mozzarella, basil

Hawaiian 27

tomato, fior di latte, smoked ham, pineapple

Diavola ♣ 27

tomato, hot salami, fior di latte, hot honey

Capricciosa 28

tomato, fior di latte, mushrooms, artichoke, smoked ham, olives

Rustica 29

confit potato, scamorza, fior di latte, pork and fennel sausage, rosemary

Gamberi ♣♣♣ 30

fior di latte, local prawns, zucchini, confit garlic, chilli flakes, parsley, lemon oil

Zucca ♥ 28

pumpkin cream, zucchini, eggplant, goat's cheese, rocket, parmesan

Carne 29

tomato, fior di latte, salami, pork and fennel sausage, smoked ham

Funghi ♥ 28

fior di latte, mixed mushrooms, taleggio, confit garlic, parmesan

Prosciutto 30

tomato, buffalo mozzarella, rocket, parmesan, freshly shaved prosciutto

Quattro Formaggi ♥ 27

tomato, fior di latte, taleggio, smoked scamorza, parmesan

Melanzana ♥ 25

tomato, eggplant, buffalo mozzarella, parmesan, basil

Inferno ♣ 26

tomato, fior di latte, red onion, hot salami, chilli cream cheese

ADD ON

Olives ♥ +2 | Mushrooms ♥ +2 | Artichokes ♥ +3 | Smoked ham +5

Hot salami ♣ +5 | Local prawns ♣♣ +9 | Anchovies ♣♣ +3

Mozzarella ♥ +4 | Goat's cheese ♥ +3 | Taleggio cheese ♥ +4

♥ Vegetarian ♣ Vegan Option ♣♣ Gluten Friendly ♣♣♣ Dairy Free ♣♣♣♣ Contains Nuts ♣♣♣♣♣ Contains Soy ♣♣♣♣♣ Contains Sesame ♣♣♣♣♣ Contains Egg ♣♣♣♣♣ Chilli ♣♣♣♣♣ Contains Seafood ♣♣♣♣♣ Local Seafood ♣♣♣♣♣ Imported Seafood

All care is taken when catering for special requirements, however, please note that the kitchen handles, nuts, seafood, sesame seeds, wheat flour, fungi, eggs and dairy products. Requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.