

# ROSANNA'S



Brunch Lunch & Dinner

## CICCHETTI

Sicilian Olives [vg] [gf]	3.5
Beef Ragu Arancino, ragu', pecorino cheese, mozzarella	5.9
Norma Arancino, fried aubergine, pecorino cheese, mozzarella & basil [v]	5.9
Pizzetta all'Aglio, garlic & butter pizzetta	6
Pizzetta Margherita, tomato sauce, mozzarella, fresh basil [v]	7.5
Pizzetta al Formaggio & Tartufo, italian cheese, truffle oil & parmigiano[v]	9
Pizzetta Salame Milano, tomato sauce, mozzarella, italian salame	9
Fried Halloumi Soldiers, with house sweet & sour dressing [v]	7
Crispy Calamari, fried courgette, house sweet & sour dressing	9
Tuna Tartare, avocado, cherry tomato, honey & citrus dressing [gf]	12
Whole Burrata Mozzarella, tomato, evo on toasted sour dough [v]	10
Classic Bruschetta, garlic, basil & oregano marinated tomato [vg]	5
Pane & Olio sourdough bread & EVOO [v]	4.5

## APERITIVI

Aperol spritz; aperol,prosecco & soda	8
Sorrento spritz; limoncello,prosecco & soda	8
Countreau spritz; countreau, fresh lime juice & soda	8.5
Elderflower spritz; St germain elderflower, prosecco & soda	8.5
Strawberry spritz; finlandia, prosecco, strawberry pure & soda	8.5
Glass of prosecco	8.5

#RosannaSpritzBar

## ROSANNA'S GIN & TONIC

- Skinny Pink Gin;** 9  
 Italian juniper, Sicilian pink grape fruit and rhubarb are the key botanical of **Malfi Gin Rosa**. We serve this colourfull burst of sicilian sunshine with lots of ice, fresh lemon juice and topped with fever-tree light tonic.
- Mediterranean Air;** 9  
 distilled in Vilanova, a small village near Barcellona, the highly aromatic Arbequina olive is the key botanical in **Gin Mare**. We'll serve the gin over ice with olive & lemon , topped with mediterranean fever-tree tonic.
- From Sorrento to Salerno;** 9  
 Sicilian blood orange, lemon peel and grapefruit make the key botanical in **Malfi Gin con Arancia**. We're mixing it up by seving it over ice with fresh orange and topped with fever-tree aromatic tonic.
- A Gin Made Oddly;** 9  
 distilled with specially selected rose petals and cucumber we'll serve **Hendricks** over ice with a dash of elderflower liqueur and a slice of fresh cucumber topped with fever-tree tonic.

## MAKE YOUR OWN GIN & TONIC

Tanqueray 43%	4	7	Fevertree tonic	2.8
Gin Mare 43%	4.5	7.5	Fevertree slim tonic	2.8
Hendrick's 41%	4	7	Fevertree elderflower	2.8
Malfy Rosa 41%	4.5	7.5	Fevertree mediterranean	2.8
Malfy con Arancia 41%	4.5	7.5	Fevertree aromatic	2.8
<b>Guest Gin</b>	5	8.5		

## COCKTAILS

Cucumber & Elderflower Tom Collins; Hendrick's, St germain elderflower, fresh lemon & soda			9
Negroni Classico; tanqueray, campari & red vermouth			9.5
Cosmopolitan absolut citron, cointreau, cranberry juice & fresh lime			9.5
Daiquiri bacardi, freshly squeezed lime & strawberry puree			9
Margarita, tequila blanco, triple sec, fresh squeezed lime with a salt rim			
Classic Lime	8.5	Watermelon	9.5
Passion fruit	9.5	Strawberry	9.5
Pornstar Martini; absolut vanilla, passoa, passion fruit & prosecco			9
Espresso Martini; fair trade Italian espresso, kahlua, finlandia & sugar			9
Cuba Libre; Bacardi rum, freshly squeezed lime & coke or diet coke			8
Bloody Mary ; finlandia, salt & pepper, big tom, tobasco, worcestershire sauce, celery bitters			8.5
Sicilian Orange Sour; malfi gin con arancia, fresh lime juice & sugar syrup			8.5
Amaretto Sour; amaretto di saronno, fresh lime juice & sugar syrup			8.5
Old Fashioned; bourbon wiskey, angostura bitter & brown sugar			9.5

## BIRRA | BEER

Birra Agata refreshing lager 4.7%   our house lager on tap named after Catania's St Agata	2.7	1/2 pint	5	pint
Birra Rosalia session ipa 3.7%   our house ipa on tap named after Palermo's St Rosalia	2.7	1/2 pint	5	pint
Birra Moretti 4.6%   bottle			4.5	
Peroni Nastro Azzurro 4.6%   bottle			4.5	
Alcohol free beer 0%   bottle			4	

## DISTILLATI | SPIRITS 25ml | 50ml

Finlandia 40%	4	7	Seedlip citrus grove 42 0%	4	7
Absolut; citron  vanilia 38%	4.5	7.5	Seedlip garden 108 0%	4	7
Bulleit Bourbon 45%	4.5	7.5	Amaro Averna 29%	4.5	7.5
Bacardi 37.5%	4	7	Limoncello di sorrento 25%	3	5
Vecchia Romagna Brandy 38%	4.5	7.5	Disaronno amaretto 38%	4.5	7.5
St germain elderflower 20%	4	7			

## COCKTAIL ANALCOLICO | ALC FREE COCKTAILS

Nogarita; seedlip grove 42, fresh squeezed lime & salt rim	8
Rosemary Collins; seedlip garden 108, light tonic & fresh rosemary tall glass	8
Sicilian Summer; lemonade, fresh lime juice & watermelon syrup	8

## BIBITE ITALIANE | ITALIAN SOFTS DRINKS

Limonata Lurisia sicilian lemonade	3.5
Aranciata Rossa Lurisia sparkling blood orange	3.5
Aranciata Lurisia sparkling orange	3.5
Chinotto Lurisia soft drink produced from the fruit of the myrtle-leaved orange tree	3.5

### What't Chinotto?

The unique aroma of Chinotto comes from the myrtle-leaved orange tree. Chinotto trees have been grown on the west side of the Liguria Riviera since 1500. Today In Savona, there is a Slow Food Presidium in charge of protecting this precious citrus fruits that gives Chinotto drink the typical amber taste that gives off an intense scent and has a unique bittersweet teste.

## BIBITE ANALCOLICHE | SOFTS DRINKS

Acqua Panna 70cl	4.5	Coke	3.3
San Pellegrino 70cl	4.5	Diet Coke	3.3
Juice; orange cranberry apple	3.3	Lemonade	3.3

# PROSECCO & WINE

## BOLLICINE | FIZZ

### Prosecco Via Vai,

10.5% Lively Prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth.

125ml 175ml bottle

8 29

### Prosecco Rose Via Vai

11% Fresh, crisp northern Italian sparkling rosé, fizzing with cranberries and red fruit and with a light, yeasty, aroma of biscuit.

30

### Metodo Classico Brut, Planeta

12.5% '20 vibrant Sicilian sparkling made from high altitude, volcanic Carricante vines, lushly perfumed with prickly pear, white flowers and grass. fresh & light.

60

### Blanc de Blancs Extra Brut Contratto

12.5% '15 piemonte champagne method, , fresh Intense, deep bouquet of white flowers, apple, strawberry and citrus with purity and precision.

85

## ROSE' | PINK

### Pinot Grigio Blush il Sospiro

12% '20 Sicily the definition of easy-drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries... which may be why its name translates as 'the sigh.'berries, crisp

125ml 175ml bottle

5 7 25

## BIANCO | WHITE

<b>Bianco Terre Siciliane, Connubio</b> 12.5% '20 Sicily Easy-drinking white made from Cataratto, a gentle, quaffable Sicilian grape variety; this is lightly perfumed with white blossom and herbs, with refreshing lemon on the tongue.	4.8	6.4	19.9
<b>Grillo, Cantine Volpi</b> 12.5% '20 Sicily yellow with greenish tints on appearance, it displays an intense aromas, elegant and fruity. On the palate it's dry and well-structured.	5.2	6.9	25
<b>Grecanico, Molino a Vento</b> 12.5% '19 Sicily fFragrant, fresh white from Sicily, floral on the nose, with refreshing flavours of lemon and lime.	5.5	7.5	28
<b>Vermentino, Villa Solais</b> 13% '20 A golden, herbal, aromatic wine made from Sardinia's best-known white grape, offering a pleasant mouthful of herbs and almonds.refreshing	6.4	8.9	33
<b>Malvasia del Salento, Varvaglione</b> 12.5% '20 puglia rich white Malvasia from southern Italy, offering a fine breeze of honeysuckle and vanilla and a honeyed mouthful of tropical fruit.			35
<b>Greco di tufo, Devon</b> 13.5% '19 Sicily delicious, rounded white from southern Italy, bursting with tropical fruit and almond flowers and with a lick of stone - the porous limestone known as tufo - on the finish.			45
<b>Etna bianco, Planeta</b> 12.5% '19 Sicilian white wine from volcanic soil, rounded, fruity and perfumed with yellow plums, white stone fruit and herbs.			50
<b>Cometa, Planeta</b> 13% '19 Sicily. Fiano comes from Campania; this Sicilian incarnation, all citrus, tropical fruit, pink grapefruit and wisteria, shows it's a good traveller.			60

## ROSSO | RED

**Rosso Terre Siciliane, Connubio** 4.8 6.4 19.9  
12.5% '18 Sicily a blend of red Sicilian varieties that's textured, fruity and flavourful, with floral notes and flavours of raspberry and redcurrant.

**Primitivo Boheme** 5.5 7.5 26  
13% '19 Puglia fruity Primitivo, spilling over with plums and black cherries, with a fine aroma of cracked black pepper.

**Nerello Mascalese, Molino a Vento** 5.8 7.9 29  
13.5% '19 Sicily Lighter-bodied Sicilian red, herbaceous, slightly spicy, with aromas of cinnamon and pepper and flavours of wild berry.

**Cappello di Prete, Francesco Candido** 8 9 33  
14% '17 Puglia an opulent, rounded wine, richly endowed with vanilla, velvet and spice.

**Plumbago Nero d'Avola Sicilia DOC, Planeta** 39  
13% '18 Sicily Named for a pretty, purple Sicilian flower, this is a pretty, purple wine, its aromas of ripe plums, wild blackberries and jasmine surpassed in the mouth by chocolate, forest floor and black truffle.

**Per' e Palummo, Cenatiempo** 48  
13% '17 Ischia a fragrance of violet and spice and a mouthful of red fruit, including strawberries and raspberries, from this medium-bodied south Italian red.

**Papale primitivo, Varvaglione** 58  
14.5% '17 Puglia Rich, rounded red wine from Puglia in southern Italy, soft, highly flavoured and scented with forest fruits, cracked black pepper and a dollop of blackberry jam.

**Santa cecila, Planeta** 75  
14.5% '17 Sicily a Sicilian heartthrob, rich with ripe blackberry, orange peel, carob and balsamic droplets and an underlayer of graphite keeping things respectable.

## VINO DA DESSERT | DESSERT WINE

**Pacenzia, Tenute Orestyadi 13.5% nv Sicily 50cl** 100ml bottle 7.5 31  
The patience is a quality that distinguish our Sicilian culture. The patience to wait that the warm Sicilian's sun rays and the slow motion of the time shapes the best grapes of our late harvest, granting us a wine with elegant flavours of candied citrus, of honey with marked notes of ripe fruits.

All vintages are subject to availability | nv means non vintage | all wines contain sulphites