



Info

Best seller

 Since 2015 **Damini Macelleria & Affini** has been the first butcher and restaurant in Europe to **receive a Michelin star**  by the chef Giorgio Damini.

RAW DISHES

Fish intended to be eaten raw or nearly raw undergoes a special preparatory treatment in compliance with the requirements of Regulation EC 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

In the absence of a fresh product, we warn customer that some products can be frozen or deep-frozen, we will take care to warn you.

Scan the QR code for the allergens list.



SERVICE
3,50

FOLLOW US ON  

info@rossirestaurant.com
www.rossirestaurant.com

Raw fish dishes

Our raw fish platter. 34,00

Scampi (each). 4,50

Red Sicilian prawns (each). 5,00

Tuna tartare, Aperol reduction, and fruit pearls. 19,00

Appetizers

LE CAPESANTE

Browned scallops with pork jowl chips and fresh pea mayonnaise. 19,50 

LA TECIADA

Pot of mussels, clams, king prawns, scampi and squid. 24,50

COZZE FUORI BUONE DENTRO

Peppered with mussels. 17,00

L'INSALATINA

Our seafood salad with crunchy vegetables. 19,50

IL CICCHETTO DEL ROSSI

Creamed salt cod, creamed snapper, marinated anchovies, sardines in saor, mantelship. 26,00

IL SALMONE MARINATO

Citrus-marinated salmon, crème fraîche, beetroot puffed rice chips. 20,00

IL TONNO FRITTO

Tuna nuggets in pistachio crust, nduja mayonnaise. 19,50

THE OCTOPUS

Seared octopus tentacle with lime-vanilla potato velouté. 21,00

LA CARNE CRUDA STELLATA  Hand-chopped beef tartare, stracciatella, fig jam, raspberry-onion sauce, basil emulsion. 22,00

IL PROSCIUTTO CRUDO IBERICO

Mangalica pork shoulder with PDO burrata and datterini bruschetta. 19,50

First Courses

LE VONGOLE PEVARASSE

Classic spaghetti with clams. 19,00 with grey mullet bottarga. +4,00

IL MARE IN "ROSSO"

Spaghettoni Matt "Monograno Felicetti" with seafood. 24,00

IL PACCHERO DELLA TERRAZZA

Paccheri "Monograno Felicetti" with scallops and king prawns. 20,00 

LA CARBONARA DI PESCE

Tagliatelle with prawn and grey mullet bottarga carbonara. 19,50

IL FUSILLONE MEDITERRANEO

Fusilloni with datterino tomato cream, tuna, fried julienned zucchini, and grated citron. 19,50

I GNOCCHI DEL ROSSI

Gnocchi with cheese and pepper and red Sicilian prawns. 20,00 

PRESSED MACCHERONCINI

Pressed maccheroncini, datterino sauce, buffalo mozzarella and pistachio grains. 18,00

LA CARBONARA DOC

Spaghetti with pork jowl, sheeps' cheese, egg and pepper. 14,00

AMATRICIANA

Penne with pork jowl and tomato sauce. 13,50

LA CLASSICA LASAGNETTA

Lasagna bolognese. 14,00

Side dishes

Mixed salad. 6,50

Grilled vegetables. 7,00

Roast potatoes. 6,00

Second Courses

FRIED FISH

Mixed fried fish with vegetables. 25,00 

Fried sardines with lime and pink pepper sauce. 15,50

GRILLED FISH

Grilled cuttlefish, squid and prawns. 24,50

Oven-baked amberjack steak with Belgian endive and wasabi mayonnaise. 28,00

Mixed Adriatic fish grill with grilled vegetables. 34,00

Tuna steak, mango and curry gel, sea asparagus. 26,00

FISH OF THE DAY

Grilled or cooked in salt. 7,50/100g
Baked with side dishes. 8,00/100g

GRILLED MEAT

Grilled beef fillet with grilled vegetables. 33,00

Thinly sliced rib-eye steak with rosemary and roast potatoes. 27,00

L'HAMBURGER STELLATO

Hamburger "Damini Selection" with mashed potato. 18,50 

LA MILANESE CON L'OSSO

Breaded Milanese style veal cutlet with chips. 18,00

Chips. 6,00

Focaccia with rosemary. 5,50

Focaccia with coarse salt. 5,50