

BREADS

ITALIAN BREAD (V) (VEG) Served with olive oil and balsamic gla ze.	4.5	ROASTED CAPSICUM & FE TA BREAD (V) 2 servings of bread.	9
BRUSCHETTA (V) (VEG) Traditional bruschetta with tomato and olive oil.	8.0	BRUSCHETTA WITH BOCCONCINI (V) 2 servings of bread.	9
GARLIC BREAD (V) (VEG) 2 servings of bread.	5.0	HERB BREAD 2 servings of bread.	5.0

WOOD FIRED PIZZA CRUSTS

GF OPTION \$ 3		BRUSCHETTA CRUST (V) (VEG) Bruschetta, diced tomato on an olive oil base. With bocconcini - extra \$3.5	17
GARLIC CRUST (V) (VEG) Garlic on an olive oil base. With cheese - extra \$3	12.5		
HERB CRUST (V) (VEG) Mixed herbs on an oli ve oil base. With cheese- extra \$3	12.5	ROASTED CAPSICUM AND FETA CRUST Roasted capsicum and feta on an olive oil base.	17

ENTRÉES

ANTIPASTO FREDDO A selection of cold meats and marinated vegetables served with Italian bread.	FOR 1 20.0 FOR 2 27.0 FOR 3 32.0 FOR 38.0	
SEASONED POTATO WEDGES (V) (VEG) Served with sweet chilli sauce and sour cream.		12
HOT CHIPS (V) (VEG) Served with tomato sauce.		9.50
CHILLI PRAWNS Tiger prawns served in our spicy homemade napoli sauce served with wood fired bread.	E 21 M 29	
GARLIC PRAWNS Garlic coated tiger prawns served in a creamy pink sauce with wood fired bread.	E 21 M 29	
CALAMARI FRITTI Seasoned calamari, served on a bed of rocket with tartar sauce.	E 21 M 29	
CHAR-GRILLED BABY OCTOPUS Marinated in garlic, lemon and olive oil with balsamic jus, served on a bed of rocket.	E 21 M 29	

SALADS

CAESAR SALAD Cos lettuce tossed with bacon, croutons and parmesan cheese shavings in a Caesar dressing.	19.0
GREEK SALAD (V) Mixed leaf salad, feta cheese, cherry tomatoes, olives and balsamic vinegar.	18.0
ITALIAN SALAD (V) (VEG) (GF) Mixed leaf salad, olives, tomato with char-grilled eggplant and roasted capsicum drizzled with balsamic vinegar.	18.0
GARDEN SALAD (V) (VEG) (GF) Lettuce, tomatoes, cucumber, olives and Spanish onion, drizzled with balsamic and olive oil.	16.0
ROCKET SALAD (V) (GF) Topped with parmesan shavings and balsamic vinegar.	18.0
ROSETTI SALAD Mixed lettuce, rocket, avocado, cherry tomatoes, Spanish onion and feta, drizzled with balsamic and olive oil.	20.0

SALAD EXTRAS

ADD A TOUCH OF TASTE IN ANY OF YOUR SALADS	ADD PRAWNS	8.5
ADD VEAL STRIPS	ADD OCTOPUS	8.5
ADD CHICKEN	ADD CALAMARI	8.5

Please inform our staff for any specific dietary requirements.

SEAFOOD

WOOD FIRED SCAMPI (GF) Four wild caught New Zealand scampi served on a bed of rocket leaves.	43.0
ATLANTIC SALMON FILLET (GF) Grilled Atlantic salmon fillet with a light honey and soy glaze on a bed of vegetables and roasted potatoes.	33.0
BBQ SKEWER KING PRAWNS ON ROCKET (GF) North Queensland king prawns barbecued and served on a bed of fresh rocket.	39.0
BBQ SKEWER KING PRAWNS ON RICE (GF) North Queensland king prawns barbecued and served on a bed of arborio rice, topped with creamy pink sauce.	42.0

STEAKS

350 GRAM T-BONE GRILLED (GF) With BBQ mushroom, served with garden salad and chips. Sauces: boscaiola, mushroom, peppercorn or diane - \$4.70	34.0
300 GRAM ROSETTI EYE FILLET GRILLED (GF) Wrapped with bacon and stacked on roasted potatoes with seasonal vegetables in a mushroom and peppercorn sauce	41.0
300GRAM CHEF’S EYE FILLEST GRILLED (GF) Topped with creamy brandy sauce and tiger prawns, served with seasonal vegetables and roasted potatoes.	44.0

CHICKEN

CHICKEN BREAST WITH SKEWERED KING PRAWNS (GF) Served in a creamy peppercorn sauce with roasted potatoes and vegetables.	34.0
CHAR-GRILLED CHICKEN BREAST (GF) Served on a bed of rocket topped with roasted capsicum, parmesan cheese shavings and a lemon jus dressing.	27.0
CHICKEN SCHNITZEL Crumbed chicken breast, lightly fried and served with chips and salad. Sauces: boscaiola, mushroom, peppercorn or diane - \$4.70	28.0
SEEDED MUSTARD CHICKEN (GF) Chicken breast with a creamy seeded mustard sauce served with vegetables and roasted potatoes.	28.0
CHICKEN BREAST WITH PRAWNS & AVOCADO (GF) Chicken breast with tiger prawns and avocado topped in a creamy pink sauce served with vegetables and roasted potatoes.	33.0
CHICKEN BOSCAIOLA (GF) Chicken breast cooked with bacon,mushrooms and shallots in a white cream sauce served with chips and salad.	28.0

VEAL

VEAL SCHNITZEL Crumbed veal steak, lightly fried and served with chips and salad Sauces: boscaiola, mushroom, peppercorn or diane - \$4.70	29.0
GRILLED VEAL SCALOPPINE (ASK FOR GF OPTION) Grilled veal served in our homemade napoli sauce with melted bocconcini cheese served on top of vegetables and roasted potatoes.	34.0
VEAL PARMIGIANA (ASK FOR GF OPTION) Tender veal escalopes topped with grilled eggplant mozzarella and napoli sauce served with vegetables and roasted potatoes.	34.0
PAN FRIED VEAL MUSHROOMS (ASK FOR GF OPTION) Tender veal served in a creamy mushroom sauce served with vegetables and roasted potatoes.	34.0

KIDS MEALS *CHILDREN UNDER 12 YEARS ONLY

CHICKEN NUGGETS & CHIPS	12.0	SPAGHETTI BOLOGNESE / BOSCAIOLA	13.0
CHICKEN SCHNITZEL & CHIPS	15.0	PENNE NAPOLI (V) (VEG)	12.0
CALAMARI & CHIPS	16.0	CHICKEN BREAST AND VEGETABLES (GF)	14.0
		STEAK AND VEGETABLES (GF)	15.0

Take away containers & pizza box \$1 each

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PASTA GLUTEN FREE PENNE PASTA - EXTRA \$ 3		
SPAGHETTI WITH SCAMPI		34.0
Wild caught New Zealand scampi tossed with diced tomato served al' olio.		
PENNE PRAWNS AND ROCKET		28.5
Sautéed tiger prawns tossed with rocket and mushrooms in a pink sauce.		
SPAGHETTI MARINARA		30.0
Prawns, calamari, octopus and mussels with garlic in our homemade napoli sauce.		
PENNE ARRABIATA (V) (VEG)		23.0
Pasta in a spicy homemade napoli sauce with chilli.		
PENNE WITH MUSHROOMS (V) (VEG)		24.0
Eggplant, olives and mushrooms tossed in our homemade napoli sauce.		
GNOCCHI NAPOLI (VEG)		27.0
Homemade gnocchi in a traditional napoli sauce.		
GNOCCHI GORGONZOLA (V)		29.0
Homemade gnocchi in a creamy gorgonzola cheese sauce.		
PENNE WITH CHICKEN		26.0
Roasted capsicum, onion and chilli in homemade napoli sauce.		
CREAMY PENNE WITH CHICKEN		27.0
Freshly diced chicken breast with bacon, mushrooms and shallots in a white cream sauce.		
TORTELLINI OR FETTUCCINE BOSCAIOLA		25.0
Bacon, mushroom and shallots in a white cream sauce.		
SPAGHETTI CASALINGA		28.0
Slow cooked veal with freshly diced tomatoes and onions in our homemade napoli sauce.		
SPAGHETTI BOLOGNESE		25.0
A rich combination of meat, tomato and onion in our homemade napoli sauce.		
SPAGHETTI WITH PRAWNS		28.0
Sautéed tiger prawns with roasted capsicum and bacon in a white cream sauce.		
FETTUCCINE PESTO WITH CHICKEN		27.0
Freshly diced chicken with sun-dried tomato and Danish feta in a pesto cream sauce.		
FETTUCCINE CARBONARA		26.0
Bacon and egg in a white cream sauce.		

RISOTTO		
VEGETARIAN RISOTTO (V) (VEG) (GF)		26.0
Season fresh vegetables served in our homemade napoli sauce.		
RISOTTO PRAWNS & ROCKET (GF)		28.0
Sautéed tiger prawns tossed with rocket and mushrooms in a creamy pink sauce.		
CHICKEN & MUSH ROOM RISOTTO (GF)		27.0
Freshly diced chicken with mushrooms in a creamy pink sauce.		
RISOTTO WITH PRAWNS & ASPARAGUS (GF)		28.0
Sautéed tiger prawns and asparagus in a creamy white sauce.		
RISOTTO MARINARA (GF)		30.0
Prawns, calamari, octopus, and mussels with garlic in our homemade napoli sauce.		

Don't forget to tag us on Instagram @rosettis_

TRADITIONAL WOOD FIRED PIZZA		
No Half & Half Pizzas Gluten Free Base - Extra \$ 3		
SUPREME - Ham, salami, mushroom, onion, capsicum, pineapple and olives.		26.0
SUPER SUPREME - Ham, salami, mushroom, onions, capsicum, pineapple, olives and anchovies.		27.0
HAWAIIAN - Ham and pineapple.		23.0
MEXICANA - Pepperoni, onion, ham, capsicum and chilli.		24.0
BBQ CHICKEN - Grilled chicken breast, mushroom and onion on a BBQ sauce base.		24.5
MARGHERITA - Mozzarella cheese on a tomato base with oregano. (V)		22.0
NAPOLETANA - Anchovies, olives, oregano and cheese on tomato base.		23.0
BBQ MEAT LOVERS - Pepperoni, ham, salami, onions and bacon on a BBQ base.		25.0
VEGETARIAN - Capsicum, mushroom, onion, olives and pineapple. (V)		24.0
CAPRICCIOSA - Olives, mushroom, ham and oregano.		24.0
PEPPERONI - Sliced Pepperoni on a tomato base topped with mozzarella cheese and oregano		22.0
GOURMET WOOD FIRED PIZZA		
No Half & Half Pizzas Gluten Free Base - Extra \$ 3		
ROSETTI - Double smoked ham, roasted eggplant, artichokes, olives and mushroom.		28.0
HORSLEY - Salami, sun-dried tomato, roasted capsicum, Danish feta, chilli flakes and crushed garlic.		28.0
EMERSON - Artichokes, grilled eggplant, mushroom and roasted capsicum. (V)		27.5
WETHERILL - Bocconcini, prosciutto topped with rocket leaves and drizzled with olive oil.		28.0
LILY - Diced tomato, shaved ham and pineapple.		25.5
HASSALL - Bocconcini, casalinga salami, olives, roasted capsicum and chilli.		27.5
VICTORIA - Tomato base, bocconcini, shaved parmesan and rocket drizzled with olive oil. (V)		27.0
ELIZABETH - King prawns, Tasmanian mussels, octopus, calamari and crushed garlic.		33.5
BRENAN - Prawns, cherry tomatoes, bocconcini, basil, Spanish onion and chilli.		30.0
MARINARA PICCANTE - King prawns, calamari tossed in chilli topped with Spanish onion and rocket on a napoli base.		31.5
QUATTRO FORMAGGI - Four cheese pizza; gorgonzola, bocconcini, mozzarella and parmesan. (V)		27.5
POTATO PIZZA WITH MOZZARELLA - An oil base with sliced potato, rosemary and cheese. (V)		25.0
CLASSICO - Prosciutto, sliced tomato, fresh basil and bocconcini cheese.		27.0
CALZONE - A closed pizza with bocconcini, mushroom and ham. (NO GF OPTION)		27.0

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