

LA ROSA

THE STRAND | WINE BAR AND OSTERIA

By PENICOLINO

SYDNEY FESTIVAL FEASTS MENU

An entrée and main course | \$55

Served with a glass of select red or white wine

ENTREES

BRUSCHETTE MISTE - Mixed Bruschette - Tomato & Olive, White Anchovy, Cicoria, Nduja

VIGNAROLA SALAD - Zucchini Flowers, Almonds, Onion, Quail Eggs, Fennel, Artichoke, Organic Gorgonzola

PORK POLPETTINE - Semolina Gnocchi Romana, Heirloom Tomato, Renaissance Pancetta, Olive & Chili Salsa

FRITTURA DI CALAMARI - Fried Southern Calamari, Crispy Saltbush, Zucchini, Anchovy Aioli

ARTISAN PASTA & RISOTTO

(available as either an entrée or main course)

SPAGHETTONI - Stinging Nettle Puree, Hazelnut

CAPELLINI - Angel Hair Pasta, Braised Free Range Chicken & Rosemary Sauce

ROMAN RAVIOLI CACIO E PEPE - Ricotta & Pecorino DOP Ravioli, Tellicherry Black Pepper

BUCATINI INTEGRALI - Rye Flour Bucatini, Spencer Gulf Prawns & Calamari, Olives, Tomato, Chili, Garlic

RISOTTO BIANCO AI PIOPPINI - Pioppini Mushroom Risotto, Truffled Pecorino

MAIN COURSES

POLPO UBRIACO DEI CASTELLI - "Drunken" Tasmanian Octopus, Chili, Olive, Fennel, Caper, Italian Parsley, Moscato Secco, Pizza Bianca

TRIPPA ALLA ROMANA - San Marzano Tomato Braised Tripe, Pecorino Romano, Grilled Pane di Casa, Alto Robust EVOO

TIELLA DI GAETA - Gaeta Barramundi & Salt Fish Pie, Pickled Turnip, Cime di Rapa

SALTIMBOCCA DI PESCE - Eyre Peninsula Leather Jacket, Sage, Lardo, Cavolo Nero, Pine Nuts, Lemon Burnt Butter

LASAGNE AL FONDO E FINFERLI - Pork & White Rock's Veal Lasagne, Truffled Chantarelle Fondo Bruno