

ZUPPA

Minestrone Soup – 14,000

Vegetable soup

Zuppa del Giorno – 14,000

Soup of the day

ANTIPASTI & INSALATE

Bruschetta Assortite – 25,000

Bruschetta selection – tomato, chard & mushroom, smoked salmon – extra virgin olive oil

Calamari Fritti – 21,000

Deep fried baby squid, lemon, herb dip

Duo di Salmone – 26,000

Smoked fresh salmon, stracciatella, mesclun, dill mustard, lemon dressing

Vitello Tonnato – 31,000

Roasted Dutch white veal, tuna mayo sauce

Insalata Caprese (V) – 29,000

Buffalo mozzarella, fresh tomato, basil, extra virgin olive oil

Insalata di Mare – 28,000

Mixed seafood, fresh mint sauce

Insalata Finocchi (V) – 17,000

Fresh fennel, mesclun salad, orange, pomegranate, roasted walnuts, apple vinegar, extra virgin olive oil

Insalata di Polpo – 19,000

Chargrilled octopus, mixed greens, black olives, tomato confit, oregano, lemon oil

Insalata Siciliana – 24,000

Shrimps, avocado, cherry tomato, mesclun, stracciatella cheese, lemon oil

Insalate del Giorno – 15,000

Panini del Giorno – 22,000

Pranzo Rossini

Salad of the day
and choice of selected

🍷 Pizza | 🍷 Pasta | Panini

with one soft drink

38,000

Salad of the day
and choice of dessert

with one soft drink

30,000

PROSCIUTTERIA ROSSINI

Served with toasted bread & garnishes

Selection of Italian cold cuts & cheese (P) – 35,000

Mixed Italian cold cuts (P) – 30,000

Mixed Italian cheese (V) – 28,000

PIZZE

🍷 Margherita (V) – 18,000

Tomato sauce, mozzarella, fresh basil

🍷 Stracciatella – Bresaola – 26,000

Tomato sauce, mozzarella, stracciatella cheese, homemade bresaola, fresh basil

🍷 Quattro Stagioni (P) – 24,000

Tomato sauce, ham, artichoke, mushrooms, olives, mozzarella, fresh basil

🍷 Diavola (P) – 25,000

Tomato sauce, spicy salami, mozzarella

🍷 Quattro Formaggi (V) – 22,000

Tomato sauce, fontina, taleggio, gorgonzola, mozzarella

🍷 Verdure (V) – 20,000

Tomato sauce, zucchini, eggplant, bell pepper, mushrooms, mozzarella

ROSSINI (V, N) – 29,000

Fresh goat cheese, mozzarella, mushrooms, black olives, walnuts, pesto sauce

PASTE E RISOTTO

(Ask for your gluten free pasta)

- 🍝 **Spaghetti al Pomodoro & Bufala DOP (V) – 19,000**
Spaghetti, fresh tomato sauce, basil, buffalo mozzarella
- Spaghetti Con Crema di Tartufo Nero (V) – 39,000**
Spaghetti, black truffle paste, truffle oil, pecorino cheese, basil
- 🍝 **Trofie al Pesto (V, N) – 22,000**
Trofie pasta, pesto Genovese - basil, garlic, pine seeds, Parmigiano-Reggiano
- Linguine allo Scoglio – 33,000**
Calamari, shrimp, zucchini, lemon zest, parsley
- 🍝 **Ravioli Spinaci e Ricotta (V) – 23,000**
Fresh stuffed pasta, spinach & ricotta filling, tomato sauce
- 🍝 **Lasagna Bolognese – 27,000**
Lasagna, minced beef, tomato sauce, parmesan cheese
- Risotto ai Funghi Porcini (V, A) – 35,000**
Carnaroli rice, porcini mushrooms, Pecorino Sardo
- Risotto con Gamberi (A) – 35,000**
Carnaroli rice, shrimps, tomato sauce

SECONDI PIATTI

- Spigola Arrosto al Forno – 35,000**
Oven-roasted sea bass, roasted potato cubes, cherry tomatoes, capers, olives
- Vitello alla Milanese – 47,000**
Breaded veal escalope, potato wedges, cherry tomatoes confit
- Scallopina di Pollo al Limone – 23,000**
Lemon chicken escalope, mashed potatoes
- Pollo alla Diavola – 26,000**
Roasted chicken, chili, rosemary, Mediterranean vegetables
- Filetto di Manzo – 48,000**
Charcoal-grilled Australian Angus beef filet, crispy polenta fries, gorgonzola sauce
- Salmone ROSSINI – 35,000**
Pan fried salmon filet, Mediterranean vegetables, dill sauce
- Capesante Scottate con Melanzane – 38,000**
Seared Japanese scallops, roasted eggplant, goat cheese, black olives

DOLCI

- Tiramisu – 14,000**
Rossini's signature tiramisu
- Panna Cotta e Fragole – 12,000**
Panna cotta, fresh strawberries, basil
- Torta Caprese – 12,000**
Flourless chocolate almond cake, espresso granita, vanilla chantilly
- Cannoli al Forno – 14,000**
Pastry dough filled with ricotta cheese, dried fruits
- Festival della Pasticceria – 9,000/piece**
Daily selection of signature pastries & tarts
- Gelati & Sorbetti – 5,000/scoop**
Artisanal ice creams and sorbet creations

(V)-vegetarian | (N)-nuts | (P)-pork | (A)-alcohol

*Some of the menu items may contain nuts, seeds, milk, egg or/and other allergens.

We understand the danger to those with severe allergies.

Please ask to speak to the restaurant manager for further advice.

*All our prices are in Lebanese Pounds inclusive of VAT.