



taggiasche olives (v,g) 9

natural oysters (g) 5 ea

### **starters**

hand made burrata cheese, tomatoes, basil (v,g) 22

grilled fremantle octopus 'puttanesca', chilli (g) 23

shark bay scallops, cauliflower puree, pancetta (g) 23

bresaola, fennel, gorgonzola, wildflower honey (g) 23

blue swimmer crab, capellini, chilli, tomato sugo 25

.....  
***three courses for \$75 every night***  
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### **mains**

homemade gnocchi, fontina, tomato sugo (v) 37

roasted pork belly, cauliflower puree, kale (g) 38

confit duck maryland, feta, grilled sweetcorn, bok choy (g) 38

market fish, asparagus, potato mash, 'aggas' (g) 42

scotch fillet, rosemary potatoes, broccolini, salsa verde (g) 44

### **sides**

broccolini, asparagus, olive oil (v,g) 12

pear, rocket, walnuts, parmesan (v,g) 15

roasted duck fat potatoes, rosemary (v,g) 12

(g) - gluten free, (v) - vegetarian



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