THE ROSSI
bar + kitchen

appetizers

CRISPY BRAISED PORK BELLY 12
whiskey-soaked Michigan cherries, herbaceous onion, brioche, whiskey gravy

APPLEWOOD-POACHED PRAWNS 13
bacon pecan pesto, Peruvian drop pepper salsa, mache, agrumato oil

CEVICHE 13
Maine lobster, prawns, almond gazpacho, jalapeño, radish, olive oil crostini

RICOTTA MEATBALL 9
smoked arrabbiata, Grana Padano

GRILLED LAMB LOLLIPOPS 14
bacon jam, chive vinaigrette

BURRATA 9
Maldon sea salt, Saba, Corto olive oil, fried leeks

HUDSON VALLEY FOIE GRAS 16
ask about today's preparation

CHEF'S PLATE 16 *add foie gras* 12
Chef's whim of charcuterie, cheese, cured olives, with pairings

YUKON GOLD FRENCH FRIES 5
lemon-basil aioli

salads

PROSCIUTTO-WRAPPED GRILLED CAESAR SALAD 8/12
white Spanish anchovies, Grana Padano, garlic and herb croutons

GOLDEN RAISIN, CASHEW, & BLACK PEPPER FETA 7/10
mesclun greens, red onion, balsamic vinaigrette

MARKET SALAD *market price*
ask about today's preparation

add grilled salmon 8 / *add grilled chicken* 6

brasserie

ESPRESSO-BRAISED SHORT RIB POUTINE 15
blistered padrons, fried egg, fontina, chèvre, Yukon Gold fries, rosemary

GRILLED SALMON SANDWICH 14
chèvre, spinach, tomato-basil chutney

GRILLED HAM & GRUYERE SANDWICH 12
Eleni-Christina brioche, one fried egg, mayo

ROSSI BURGER 13
a variation of our famous Club 185 cheeseburger; lettuce, onion, tomato, pickle, mayo

entrees

PISTACHIO-CRUSTED SALMON 27
red & green lentils, radish, lobster vinaigrette

HANGER STEAK AU POIVRE 26
polenta fried oysters, crispy chickpeas, herbaceous onion, shallot, Grana Padano aioli, merlot vinegar

SEARED RAINBOW TROUT 22
chèvre & potato puree, pickled carrot, beech mushrooms, dill, brown butter bread crumbs

FREGOLA RISOTTO 19
asparagus, zucchini, leeks, toasted pecan, Humboldt Fog, lemon

ROASTED FREEBIRD CHICKEN 22
farro, zucchini, asparagus & red onion salad, charred tomato-thyme vinaigrette

PASTRAMI-CURED NEW YORK STRIP FRITES (PRIME) 31
dijon garlic butter, lemon basil aioli

LOBSTER ROLL 24
fresh Maine lobster, brioche bun, romaine, mayonnaise, asparagus, Yukon Gold fries

new york style pizza

LARGE PIZZA *eight slices* 16 **SMALL PIZZA** *six slices* 14
fresh mozzarella, Italian plum tomato sauce, Pecorino Romano & fresh basil

TOPPINGS 1 *each*
prosciutto di Parma / Rosa Grande pepperoni / Italian sausage / imported anchovies / roasted garlic / roasted peppers / kalamata olives / red onions / mushrooms / roasted Roma tomatoes / sauteed spinach / giardiniera / garlic oil (no charge)

MARGHERITA PIZZA *large* 15 *small* 13
fresh mozzarella, basil, roasted Roma tomatoes, Pecorino Romano, olive oil

EXECUTIVE CHEF: *Andrew Smith* | 895 N HIGH STREET | COLUMBUS OH 43215 | 614.299.2810 | ROSSIBARANDKITCHEN.COM

KITCHEN HOURS: SUN–MON 5PM–12AM & TUES–SAT 5PM–1AM | BAR HOURS: SUN 5PM–12AM, MON 4PM–12AM, & TUES–SAT 4PM–2:30AM

Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodbourne illness

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