

Antipasti

Create your own special plate of delicacies to open up your taste buds or to go with a drink.

Focaccia bread

- seasoned with sun-dried tomatoes, olive oil, and balsamic vinegar

Green salad

- cucumber, tomatoes, roasted bell peppers, olives, and herbs with tangerine vinaigrette

Mozzarella and tomato

- olive oil and balsamic vinegar

Roasted chèvre

- with herbs and 'Devil's jam'

Italian mix

- with artichoke, sun-dried tomatoes, olives, herbs

Air-dried ham and melon

- with olive oil

Shrimp

- served with a yoghurt tapenade and herb pesto

Cold-smoked salmon

- with herbs

Rosso meatballs

- with tomato sauce and Parmesan cheese

Onion rings

- with a mango-pesto sauce

Garlic fennel potatoes

French fries

- with ketchup

small 1,85
large 2,32

With antipasti we recommend Inycon Fiano white wine or Feudi di San Marzano Negroamaro red wine.

An extra charge of 1,11 applies for shredded vegetable salad with antipasti or small soups.

Salads

For versatility and good feelings... Crispy and fresh, Rosso salads are generous culinary experiences.

lighter

Mediterranean salad

- shrimp, smoked mussels, artichoke, and yoghurt tapenade

lighter

Chicken salad

- chicken filled with smoked cheese and sun-dried tomatoes, Rosso's Caponata and mango-pesto sauce with stone pine nuts

lighter

Country salad Toscana

- Tuscan sausage, bacon, a large battered onion ring, garlic fennel potatoes, and yoghurt tapenade

All Rosso salads include crisp lettuce, herbs, cucumber, tomatoes, roasted bell peppers, and tangerine vinaigrette

With salads we recommend Sicilian Montalto Cataratto Chardonnay white house wine.

Soups

Rosso also offers a lighter choice for our generous and tasty dishes.

lighter

Tomato soup

- tomato soup spiced with smoked cheese and garlic, herb pesto, and warm focaccia bread

2,32

small 5,09 norm. 7,60

3,61

Smoked reindeer and cheese soup

- rich, creamy cheese soup with warm-smoked reindeer and Parmesan, served with herb pesto and roasted rye bread

2,32

small 6,39 norm. 10,65

3,24

Salmon soup

- creamy salmon soup and roasted rye bread

small 5,93 norm. 9,17

3,24

With soups we recommend Cantina di Custoza white wine or sparkling mineral water.

Bruschettas

With crisp toasted bread made from Kamut flour.*) A delicacy originally served in the middle parts of Italy as an appetizer, bruschettas are excellent also as a snack to go with drinks.

2,78

3,24

Salmon and Italian ham bruschetta

- cold-smoked salmon, air-dried ham, cheese, garlic, rucola and black pepper

9,73

3,24

lighter

Vegetable bruschetta

- Rosso's Caponata, roasted bell peppers, artichoke, cheese, garlic, rucola and black pepper

9,73

3,24

Chicken bruschetta

- chicken, mozzarella, sun-dried tomatoes, cheese, rucola and black pepper

9,73

2,32

With bruschettas we recommend Inycon Fiano white wine or Fontella Chianti red wine.

*) Kamut wheat has a high content of important minerals, especially magnesium and zinc. Also the vitamin content is higher than in normal grain, especially for vitamin E.

Bruschettas are served with virgin olive oil and balsamic vinegar.

Salad bar

All dishes include salad bar for one person, large pizza for four persons.



Additional salad with meal 1,11
Salad as main course 3,89

Dish is	LL	low lactose
	*	lactose-free
	*	gluten-free
lighter		less calories (less than 800 kcal)
		vegetarian food

Most dishes can be prepared gluten-free or lactose-free. Focaccia bread may contain small amounts of lactose.

Rye pizza

First in Finland! Rye pizza dough – a tasty option that has been here for 10 years!

	norm.	large
Juho 🌿	9,73	16,58
• pepperoni, shrimp, pineapple, tomato sauce, and cheese		
Aslak 🌿	10,65	18,43
• reindeer meat, onions, smoked cheese, tomato sauce, and cheese		
Ilmari LL	11,58	19,36
• cold-smoked rainbow trout, shrimp, onions, capers, herb pesto, béarnaise sauce, and cheese		
Sohvi 🌿	11,02	18,71
• chicken, pineapple, blue cheese, barbecue sauce, and cheese		
Rye fantasy	11,58	18,43
• four toppings of your choice from the Fantasia selection.		

Cold-pressed virgin olive oil is applied to the edges of all Rosso pizzas crusts

Pan pizza

These tasty pizzas with their succulent toppings are easy to fall in love with!

	norm.	large
Seafood 🌿	9,73	18,99
• tuna, shrimp, smoked mussels, tomato sauce, and cheese		
Pepperoni 🌿	9,45	18,99
• pepperoni salami, onion, tomato sauce, cheese, and black pepper		
BBQ-Chicken 🌿	11,49	21,21
• chicken, pineapple, blue cheese, barbecue sauce, and cheese		
Hot Pueblo 🌿	11,49	21,21
• beef, onion, jalapeño, barbecue sauce, cheese, and black pepper		
Vege LL 🌿	10,65	20,56
• chèvre, champignons, sun-dried tomato, tomato sauce, cheese, rucola, and stone pine nuts		
Francesco 🌿	9,73	19,45
• ham, tuna, roasted bell pepper, tomato sauce, and cheese		
Sienna 🌿	10,10	20,28
• ham, blue cheese, pineapple, tomato sauce, and cheese		
Rudolf 🌿	11,02	20,84
• warm-smoked reindeer, pineapple, blue cheese, tomato sauce, and cheese		
Fantasia	11,58	20,84
• three toppings of your choice from the Fantasia selection		

Rosso's pizza cheese contains mozzarella and is lactose-free.

Pizza

Famous success stories for many different tastes!

	norm.	large
Al Capone 🌿	9,73	16,39
• ham, blue cheese, pineapple, tomato sauce, and cheese		
Pizza Vegetariana 🌿 🌿	11,02	18,71
• roasted bell pepper, champignons, tomatoes, artichoke, blue cheese, tomato sauce, and cheese		
Quattro Stagioni 🌿	9,35	15,65
• ham, shrimp, tuna, champignons, tomato sauce, and cheese		
Bolognese 🌿	9,35	15,65
• bolognese sauce, roasted bell pepper, tomato sauce, and cheese, with black pepper		
Marionetta	10,65	18,43
• air-dried ham, tomato, olives, tomato sauce, cheese, mozzarella, and rucola		
Formaggio 🌿	11,02	18,71
• chèvre, artichoke, sun-dried tomatoes, tomato sauce, cheese, mozzarella, and rucola		
Matador 🌿	11,21	18,71
• beef, bacon, onions, jalapeño peppers, barbecue sauce, and cheese		
Rosso Picanta LL	10,10	17,14
• chicken, pepperoni, tomato sauce, cheese, and rucola		
Frutti di Mare	10,10	17,14
• shrimp, mussels, tuna, capers, tomato sauce, cheese, and yoghurt tapenade		
Alla Rosso 🌿	9,82	16,58
• pepperoni, ham, champignons, shrimp, olives, tomato sauce, and cheese		
Fantasia	11,58	18,43
• four toppings of your choice from the Fantasia selection		

Rosso Originale pizza dough is available as a naturally gluten-free option.

Pizza Special

We present the new classics of the pizza world – well worth trying!

Pizza Rocchetto Toro LL 11,95

- a crispy roll filled with beef, bacon, jalapeño peppers, béarnaise sauce, cheese, and Arrabbiatta sauce

lighter

Pizza Pacchetto Pollo 12,50

- a crispy pizza pocket filled with tomato sauce, cheese, grilled chicken, lettuce, Rosso's Caponata, cucumber, herbs, melon, and mango-pesto sauce

Pizza Pacchetto Prosciutto LL 12,50

- a crispy pizza pocket filled with tomato sauce, cheese, air-dried ham, roasted chèvre, lettuce, Rosso's Caponata, cucumber, herbs, melon, and herb pesto

As a drink to accompany pizza we recommend the house red wine or white wine. Orvieto Classico Amabile white wine. Pizzas also go well with the pale Italian lager beer Birra Forst.

Fantasia selection

All Fantasia pizzas include tomato sauce and cheese

- pineapple ✱✱
- Arrabbiatta sauce ✱✱
- artichoke ✱✱
- sun-dried tomatoes ✱✱
- barbecue sauce ✱✱
- béarnaise sauce LL ✱
- bolognese sauce ✱✱
- chicken ✱✱
- beef ✱✱
- air-dried ham ✱✱
- jalapeño ✱✱
- yoghurt tapenade ✱
- egg ✱✱
- capers ✱✱
- shrimp ✱✱
- zucchini ✱✱
- ham ✱✱
- cold-smoked salmon ✱✱
- warm-smoked chopped reindeer ✱✱
- marinated onion ✱✱
- mozzarella ✱
- olives ✱✱
(may contain pits)
- devil's jam ✱✱
- roasted bell pepper ✱✱
- grated Parmesan ✱✱
- bacon ✱✱
- pepperoni salami ✱✱
- stone pine nuts ✱✱
- rucola ✱✱
- smoked cheese ✱✱
- smoked mussels ✱✱
- blue cheese ✱✱
- tomato ✱✱
- tuna ✱✱
- Tuscan sausage ✱✱
- fresh champignons ✱✱
- double cheese ✱✱
- chèvre LL ✱
- herb pesto ✱✱

An additional topping or a change of topping
small 1,11 / large 2,22

Pasta

Rosso's succulent and tasty spaghetti is now prepared from healthier whole-grain wheat – the taste remains just as good. Pamper your body with essential carbohydrates, but with the same delicious taste!

Mamma Rosso's meatball pasta ✱ 10,10

- whole-grain spaghetti in Parmesan-spiced tomato sauce and traditional Mamma Rosso meatballs flavoured with sage sauce

Pasta carbonara LL 10,10

- traditional Italian pasta carbonara, whole-grain spaghetti, bacon, onions, egg yolk, Parmesan, and black pepper

Chèvre pasta LL ✱ 11,95

- whole-grain spaghetti, sun-dried tomatoes, artichoke, garlic, roasted chèvre, 'Devil's jam', and stone pine nuts

Shrimp pasta LL 9,73

- whole-grain spaghetti, shrimp dipped in garlic sauce, Parmesan, and herb pesto

lighter

Pasta vegetariana ✱ ✱ 9,17

- whole-grain spaghetti, Rosso's Caponata, and champignons in tomato sauce, spiced with herb pesto, stone pine nuts, and Parmesan

Pasta Special Smoked-cheese chicken and giant tortelloni 12,87

- chicken breast filled with smoked cheese and sun-dried tomatoes, with giant tortelloni filled with ricotta and cream sauce seasoned with herbs

Pasta Special Reindeer pasta Tortelloni al Forno 12,50

- warm-smoked reindeer gratinated with cheese, giant tortelloni filled with ricotta in a smooth sauce spiced with sage and pepper

Comare LL 11,02

- penne pasta, chicken, pineapple, and bell pepper in a smoked-cheese sauce spiced with 'Devil's jam' and Parmesan

The dishes with whole-grain spaghetti and penne pasta can also be prepared gluten-free.

With pasta we recommend Paiara Bianco white wine or Torres Coronas red wine.

The menu prices have been modified to implement the food VAT reduction that became effective on July 1.

From Rosso's grill

Every night is barbecue night at Rosso's! In addition to juicy grilled delicacies, there are lighter options available.

Fisherman's day off LL ✱	13,80	Rosso's grilled beef LL	18,25/27,69
• white, low-fat Tilapia fish roasted in butter, with béarnaise sauce and served with mashed potatoes, roasted bell peppers, and herbs		• grilled beef sirloin spiced with a mustard barbecue sauce (150 g or 300 g), béarnaise sauce, French fries, Rosso's Caponata, a large battered onion ring, and herbs	
Mixed fish grill ✱	14,73	Beef with two sauces ✱	27,32/38,90
• white, low-fat Tilapia fish roasted in butter, alongside rich salmon, and served with garlic fennel potatoes spiced with yoghurt tapenade, and seasonal vegetables		• grilled beef tenderloin (150 g or 300 g), with sage and garlic sauce, served with a fluffy potato cake spiced with Parmesan, mozzarella, sun-dried tomatoes, roasted bell pepper, and herbs	
Lighthouse-keeper's salmon LL ✱	14,73	Pepper steak LL ✱	27,32/38,90
• salmon roasted in butter, smoked-cheese sauce, and tomato-potato bake, served with roasted zucchini and herbs		• grilled beef tenderloin coated with mustard-flavoured barbecue sauce (150 g or 300 g), with pepper-cognac sauce, garlic fennel potatoes, seasonal vegetables, and herbs	

With fish dishes we recommend Fairhills Chardonnay white wine or Montalto Cataratto Chardonnay white house wine.

For beefsteaks we recommend Montalto Syrah red house wine or Feudi di San Marzano Negroamaro red wine.

Pepper turkey LL ✱	12,87	Potato options:	Additional potato portion	1,85
• grilled turkey breast, pepper-cognac sauce, French fries, Rosso's Caponata, and herbs		mashed potatoes LL ✱		
Garlic chicken LL ✱	13,15	garlic fennel potatoes ✱ ✱		
• grilled chicken breast, garlic sauce, garlic fennel potatoes, and roasted zucchini		tomato-potato bake ✱ ✱		
Portofino chicken ✱ ✱	13,15	French fries ✱ ✱		
• grilled chicken breast, sage sauce, roasted zucchini, Rosso's Arrabbiata, and herbs		potato cake LL ✱		
Special Gardener's selection ✱ ✱	10,65	cheese cream potatoes LL ✱		
• roasted zucchini, onions, tomatoes, and bell peppers in a tomato sauce spiced with capers, garlic, and chilis, with potato pie, artichoke, mozzarella, and herbs		baked potato ✱		
		grilled potato ✱		
		Or a lighter accompaniment:	Change of sauce 1,11	
		green salad ✱ ✱		
		Rosso's Arrabbiata ✱ ✱		
		seasonal vegetables ✱ ✱		
		roasted zucchini ✱ ✱		

For poultry and vegetable dishes we recommend Fontella Chianti red wine or Fairhills Chardonnay white wine.

Garlic pork ✱ ✱	14,36	Rosso's glossary
• pork sirloin gratinated with Parmesan and garlic, tomato sauce, garlic fennel potatoes, seasonal vegetables, and herbs		Arrabbiata Spicy ragout with bell pepper and onion
Chef's pork LL	14,36	Barbecue A sweet and spicy sauce
• grilled pork sirloin spiced with a mustard barbecue sauce, béarnaise sauce, French fries, roasted zucchini, and a large battered onion ring		Bearnaise sauce Mild butter sauce
Special Grande misto	13,80	Caffè Corretto Italian coffee drink
• Tuscan sausage, Mamma Rosso's meatballs, garlic fennel potatoes spiced with yoghurt tapenade, mustard barbecue sauce, Rosso's Arrabbiata, and a large battered onion ring		Focaccia Light-coloured Italian bread with olive oil and sun-dried tomatoes on top it
Special Mixed Grill LL ✱	16,21	Formaggio General word for cheese in Italian
• grilled pork sirloin and chicken breast, Tuscan sausage, sage sauce, cheese cream potatoes, roasted bell peppers, and herbs		Yoghurt tapenade A soft sauce with cucumber and garlic
		Mozzarella A soft and mild Italian cheese made from cow's milk
		Pacchetto A crispy pocket made from Rosso's pizza dough
		Devil's jam A sweet and spicy jam made from bell peppers, and chilis
		Panna cotta Creamy custard flavoured with vanilla
		Rocchetto A filled pizza roll
		Rosso's Caponata A cool accompaniment made from roasted tomato, zucchini, and onions, spiced with capers and garlic
		Rucola A salad vegetable with a strong taste, used similarly to herbs
		Tortelloni Fresh pasta filled with ricotta and asparagus
		Tuscan sausage Meaty sausage spiced with herbs

For pork dishes and meatballs we recommend the red wine from Los Portones de San Francisco or the Italian beer Forst, a refreshing light lager.

Barbecue summer day special ✱ ✱	18,99/28,06
• grilled beef sirloin (150 g or 300 g), sage sauce, Rosso's Arrabbiata, and green salad	

Desserts

Delicious desserts cap off a perfect day!

Tiramisu

- traditional Italian dessert à la Rosso: mascarpone cheesecake moistened with chocolate sauce, strong coffee, and Marsala wine

Panna cotta * *

- vanilla-flavoured creamy custard and strawberry sauce

Chocolate cake

- vanilla ice cream and strawberry sauce
- Also available gluten- and lactose-free

Serenade *

- vanilla and blueberry ice cream, whipped cream with vanilla, strawberry sauce, and chocolate-lingonberry sweets

Clarinetto

- chocolate ice cream, cherry-chocolate ice cream, whipped cream with vanilla, chocolate sauce, and a chocolate cookie

Piroetta

- cheesecake-flavoured ice cream, marinated fruit, whipped cream with vanilla, and chocolate-lingonberry sweets

Coffee, Cappuccino, Tea, Espresso, Caffè Latte, Hot chocolate



Fantastico

Create your own dream dessert from the following selection:

Ice cream ball: **1,85**

- vanilla ice cream *
- lactose-free vanilla ice cream * *
- blueberry ice cream *
- caramel ice cream *
- cherry-chocolate ice cream *
- chocolate ice cream *
- cheesecake ice cream *
- mango sorbet * *

caramel sauce LL * **0,93**

- chocolate sauce * *
- strawberry sauce * *

Extra toppings: **0,93**

- whipped cream with vanilla LL *
- melon * *
- chocolate-lingonberry sweets *
- chocolate cookie
- marinated fruits * *

Dessert wine

Italy, Garda

Santa Lussia Passito Garganega, Trebbiano Toscano, Tocai Friuliano

5,46

- Sweet, refreshing wine with a hint of honey and citrus fruit.

A true tiara for Rosso's desserts was ripened on the south side of the hills around Lake Garda.

8 cl **8,77**

Sparkling wine

Spain, Catalonia, Penedès

Codorniu Original Brut Cava Macabeo, Xarel.lo, Parellada

6,39

- Dry, acidic, and slightly toasty.

This sparkling wine feels as if it were made for Rosso's ambience. Suited well to antipasti, fish dishes, and refreshing salads, and why not throughout the meal?

31,40/bottle (75 cl)

Other drinks

Soft drink or

Fruit juice.....33 cl **2,13** 50 cl **3,06** 1l **5,56**

Ice water..... **0,46**

Birra Forst

33 cl **5,14**

Italian pale lager – soft and malty taste to go with a pizza!

www.rosso.fi

What's happening at the Rosso restaurants at the moment?

Join the Rosso mailing list and receive seasonal bulletins directly by e-mail. The bulletins are related to Rosso only, and your address will be used only by Rosso restaurants. Please check out our free-of-charge service at www.rosso.fi

House wines

Rosso's house wines come from Sicily, Italy's southernmost wine region. Sicily's hot, blazing sun and the Mediterranean Sea, which surrounds this island, give the wines their unique characteristics. The house white wine is traditionally Montalto Cataratto Chardonnay, and our red wine is the award-winning (MUNDUSvini 2007) Montalto Syrah.



Italy, Sicily

Montalto Syrah

• Ruby-red wine offers a full and round taste, with aromas of ripe fruit and exotic spices.

Well suited to Rosso's full-tasting meat and pasta dishes, and complementing the taste of chèvre especially well.

12 cl	16 cl	48 cl	72 cl
5,04	6,75	20,26	30,55

Italy, Sicily

Montalto Cataratto Chardonnay

• Dry and fruity white wine has a balanced taste that longs for food to accompany it.

Rosso's fried fish and bird dishes, scrumptious salads, and dishes with roasted vegetables feel at home with this wine.

12 cl	16 cl	48 cl	72 cl
5,04	6,75	20,26	30,55

Red wines

Italy, Apulia

Feudi di San Marzano Negroamaro

• Gentle, light, and soft on the palate, with a sweet and rich finish.

Accompanies dishes with tomato, and pizza, salad, and antipasti especially well. Balances the spiciness of a pepper steak.

12 cl 5,24 • 16 cl 6,86 • 75 cl 32,16

Chile

Cono Sur Tocornal Cabernet Sauvignon

• The fruity and velvety full-bodied flavour leaves an indulgent, lingering finish.

Suitable for most meat dishes, especially for turkey and beef. A good choice for a wine to enjoy with company.

12 cl 5,24 • 16 cl 6,96 • 75 cl 32,46

Chile

Los Portones de San Fransisco Carmenere

• Gentle, spicy, and fruity, with mild tastes of tannins.

The deep, dark, ruby red and the mildly tannic flavour go well with spicy meat and cheese dishes.

12 cl 5,85 • 16 cl 7,96 • 75 cl 37,00

Italy, Venice

Tommasi Romeo Corvina, Rondinella, Merlot

• Medium-bodied, sophisticatedly berry-like wine, with aromas hinting of chocolate.

Honest, full aromas complement pizza, pasta, or bird dishes. The sweet aftertaste lingers in the mouth.

12 cl 5,65 • 16 cl 7,56 • 75 cl 35,49

Italy, Toscana

Fontella Chianti Sangiovese, Canaiolo

• Medium-bodied classic Tuscan wine with inviting soft tannins offers an elegant feel.

An excellent choice for chicken and turkey dishes, and goes especially well with cheese.

12 cl 5,55 • 16 cl 7,46 • 75 cl 34,38

Spain

Torres Coronas Tempranillo, Cabernet Sauvignon *)

• Full-bodied, supple, spicy, and lightly vanilla-flavoured.

We recommend the soft tannins of Torres for Rosso's dishes containing meat and cheese

12 cl 6,05 • 16 cl 8,17 • 75 cl 38,21

South-Africa

Fairhills Shiraz, Fairtrade

• Smooth and full bodied wine with a good tannin structure to support the fruitiness.

Excellent overall wine that matches well Finnish cuisine. Especially good with meat dishes or just as such.

12 cl 5,05 • 16 cl 6,70 • 75 cl 31,40



White wines

Italy, Garda

Cantina Di Custoza Pinot Grigio

- Dry acidic, and lightly flowery wine has a hint of citrus.

A flavourful wine with fruity acidity that brings to mind the atmosphere of the villages on the shores of Lake Garda.

12 cl **5,85** • 16 cl **7,86** • 75 cl **36,90**

Italy, Apulia

Paiara Bianco Bombino, Chardonnay

- Dry straw-yellow wine with mild aromas of peach. It also offers pale flowers in its aroma.

A breath from the beautiful Puglia, a fresh, mildly acidic wine for entertaining and dining.

12 cl **5,24** • 16 cl **6,96** • 75 cl **32,77**

Italy, Sicily

Inycon Fiano

- Dry and fresh wine with aromas of ripe fruits.

A familiar wine from the wine festivals of South Italy, where it is enjoyed with antipasti, bruschettas, and white fish until the late hours of the night.

12 cl **6,15** • 16 cl **8,27** • 75 cl **38,82**

Chile

Cono Sur Tocornal Chardonnay

- Dry and acidic, this wine also has a hint of citrus and feels slightly toasty.

A modern wine with character, a bold choice for dining and entertaining that complements the tastes of Rosso's salads and bird dishes.

12 cl **5,24** • 16 cl **6,96** • 75 cl **32,77**

Italy, Umbria

Bigi Orvietto Classico Trebbiano Toscano, Verdello, Grechetto

- Dryish, acidic wine is fruity and has aromas of citrus and herbs.

A gentle, easy-to-approach medium-dry wine, a soft and refreshing classic on Rosso's list.

12 cl **6,05** • 16 cl **8,07** • 75 cl **37,91**

Spain

Torres Natureo Muscat

- Pale yellow, very clear. Fresh and lively on the palate.

For everyone who would like to enjoy the pleasures of the earth with all its taste and a minimum of alcohol (only 0,5 % vol).

12 cl **3,33** • 16 cl **4,45** • 37,5 cl **9,26**



South-Africa

Fairhills Chardonnay, Fairtrade

- Dry, balanced, fresh.

Excellent overall wine for socializing but suits well many fish and seafood dishes and salads.

12 cl **5,05** • 16 cl **6,70** • 75 cl **31,40**