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Rossoblu

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Menu Prices — October 24, 2026

Rossoblu menu with prices in United States, updated March 2022: 20 items across 5 categories, prices from $9.00 to $110.00.

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Rossoblu Menu with Prices (United States)

Rossoblu menu with prices in United States, updated March 2022: 20 items across 5 categories, prices from $9.00 to $110.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/rossoblu

Menu categories: Antipasti · Pasta · Mains · Dolci · SIDES

Antipasti

ITEM	PRICE
ROSEMARY FOCACCIA BREAD Housemade rosemary focaccia served with whipped brown butter & sage, fava bean puree, braised escarole	**$12.00**
VALBRUNA'S EGGPLANT room temperature grilled & marniated eggplant, tomato sugo, basil, shaved Parmigiano Reggiano	**$15.00**
SEAFOOD FRITTO MISTO lightly battered & fried rock shrimp, calamari, seabass, castelvetrano olives, preserved lemon. Calabrian dipping sauce,...	**$24.00**
MEATBALLS 5 braised beef meatballs, tomato sofrito, garlic pizza bianca	**$19.00**
Famers Market Panzanella Tuscan bread salad with cherry tomatoes, watermelon radish, green beans, scallion, kirby cucumbers, red wine vinaigrette...	**$22.00**
Caesar Salad mixed greens, anchovy vinaigrette, parmigiano reggiano, bread crumbs (available for dairy free, gluten free, vegetarian...	**$19.00**

Pasta

ITEM	PRICE
TAGLIATELLE Hand-rolled tagliatelle pasta in bolognese ragu (beef, pork) and not too much tomato sauce, Parmigiano Reggiano	**$32.00**
TORTELLONI Tortelloni stuffed with swiss chard, ricotta in burro e oro (tomato sauce and butter)	**$29.00**
CASARECCE gramigna (curly pasta) with garlic chili tomato sauce, rapini, house sausage	**$32.00**
RISOTTO Butternut Squash Risotto, brown butter, sage, Parmigiano Reggiano, pumpkin seeds (vegetarian, gluten free)	**$35.00**

Mains

ITEM	PRICE
GRILLED BRANZINO warmed potato salad, heirloom tomato, basil, green beans	**$44.00**
HALF CHICKEN Poulet demi-servi avec du chou frisé braisé, nappé d'un jus de poulet savoureux, accompagné d'une touche de citron.	**$38.00**
HANGER STEAK Faux-filet mariné servi avec une purée de chou-fleur crémeuse, accompagné de chou kale à la mode toscane, nappé d'un jus...	**$49.00**
DRY-AGED RIBEYE Faux-filet de 20 oz vieilli à sec, accompagné d'une sauce au jus de moelle osseuse. Servi avec de la laitue Little Gem g...	**$110.00**
COTOLETTA ALLA BOLOGNESE 20oz breaded Heritage pork chop, San Danielle prosciutto, Parmigiano Reggiano, mashed potatoes	**$66.00**

Dolci

ITEM	PRICE
TIRAMISU almond cake, coffee soak, chocolate-almond mousse, candied cocoa nib cream	**$16.00**
OLIVE OIL CAKE	**$15.00**

SIDES

ITEM	PRICE
HOUSE SAUSAGE + RAPINI housemade grilled sausage, sauteed rapini	**$19.00**
ARUGULA SALAD a small arugula salad with a side of lemon vinaigrette	**$9.00**
BROCCOLINI	**$18.00**