

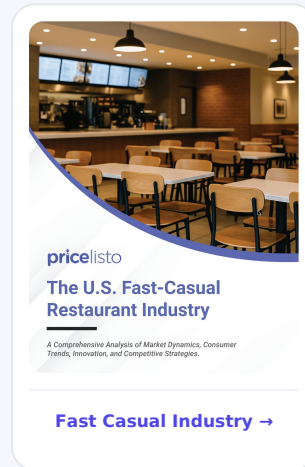
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Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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 soffrito, 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 fris�� brais��, napp�� d'un jus de poulet savoureux, accompagn�� d'une touche de citron.	\$38.00
HANGER STEAK Faux-filet marin�� servi avec une pur��e de chou-fleur cr��meuse, accompagn�� de chou kale �� la mode toscane, napp�� d'un jus...	\$49.00
DRY-AGED RIBEYE Faux-filet de 20 oz vieilli �� sec, accompagn�� 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