

## Starters & Sides

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<b>Mixed Olives (GS, NF, V+)</b> Gaeta, Cerignola, Sicilian and Taggiasca Olives	12	<b>Romaine Salad (NF)</b> Creamy Dressing, Croutons, Grana Padano, Capers	21
<b>Focaccia Bread (NF, V+)</b> Rosemary, Oregano, Salt Flakes, Extra Virgin Oil, Tapenade	12	<b>Charcuterie Board (NF)</b> Coppa, Prosciutto Di Parma, Pecorino Cheese, Grissini Sticks	24
<b>Hot Honey Wings (GS, NF, DF)</b> Passion Field's Honey, Garlic Aioli	18	<b>Burrata (NF, V)</b> Passion Field's Honey, Garlic Aioli	22
<b>Garden Greens (GS, V)</b> Pickled Carrot, Almond Slivers, Green Olives, Pecorino, Oregano Vinaigrette	20		

## Kids Menu (available to little ones only)

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<b>Caesar Salad (NF)</b> Chopped Romaine, Creamy Dressing, Croutons, Grana Padano	12	<b>Ice Cream Sandwich (NF, V)</b> Traditional Chocolate Chip Cookie, Vanilla Ice Cream	7
<b>Kids Pizza (NF, V)</b> Bermuda Tomato Sauce, Mozzarella Cheese Add Pepperoni +2	14	<b>Gelato &amp; Sorbet (GS, NF, V)</b> 1 Scoop Dulce de Leche, Vegan Oreo, Lemon	5

## Sweets

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<b>Homemade Tiramisu (NF, V)</b> Creamy Mascarpone, Espresso	16	<b>Strawberry Cake (V+)</b> Traditional Chocolate Chip Cookie, Vanilla Ice Cream	14
<b>Ice Cream Sandwich (NF, V)</b> Traditional Chocolate Chip Cookie, Vanilla Ice Cream	14	<b>Gelato &amp; Sorbet (GS, NF, V)</b> 1 Scoop Dulce de Leche, Vegan Oreo, Lemon	7

# Wood Fired Pizza

<b>Beef Bolognese (NF)</b> Rosé Sauce, Mozzarella, Roasted Bell Pepper, Shaved Grana Padano	<b>28</b>	<b>Genovese (NF)</b> San Marzano D.O.P Tomato Sauce, Braised Beef, Fior di Latte, Basil, Sundried Tomatoes, Pickled Jalapeño	<b>28</b>
<b>Prosciutto</b> San Marzano D.O.P Tomato Sauce, Torn Burrata, Sundried Tomato Pesto, Pine Nuts & Prosciutto	<b>30</b>	<b>Smoked Salmon (NF)</b> White Sauce, Mozzarella, Preserved Lemon, Dill Cream, Capers	<b>28</b>
<b>Truffle Cream (NF)</b> Mozzarella, Confit Wild Mushrooms, Sweet Coppa, Grana Padano, Black Truffle Oil	<b>32</b>	<b>Chicken Alfredo (NF)</b> Alfredo Cream, Confit Garlic & Mushroom, Seasoned Chicken Breast	<b>27</b>
<b>Applewood Bacon (NF)</b> San Marzano D.O.P Tomato Sauce, Mozzarella, Confit Mushrooms, Garlic Aioli	<b>28</b>	<b>Gardein (NF, V+)</b> Plant Based Ground Beef, San Marzano D.O.P Tomato Sauce, Vegan Mozzarella, Roasted Bell Peppers, Pickled Jalapeño, Sliced Red Onion, Arugula	<b>27</b>
<b>Basilico (V)</b> Basil Pesto, Mozzarella, Fresh Arugula, Shaved Grana Padano	<b>28</b>	<i>+2.5 For Each Additional Ingredient Confit</i> Confit Mushrooms, Red Onion, Arugula, Olives, Sun-dried Tomatoes, Picked Jalapeño, Roasted Bell Pepper	
<b>Neapolitan (NF, V)</b> San Marzano D.O.P Tomato Sauce, Fior di Latte Cheese, Basil, Olive Oil	<b>26</b>	<i>Bacon, Chicken, Pepperoni, Chorizo +4</i> <i>Gluten Sensitive Available +2.5</i> <i>Swap any pizza with vegan cheese +2.5</i>	
<b>Caprese (V)</b> San Marzano D.O.P Tomato Sauce, Mozzarella, Tomatoes, Garden Greens, Basil Pesto, Hot Honey	<b>26</b>		

Pretty please, let us know if you have any dietary requirements or food allergies. Thanks!

**GS - Gluten Sensitive | NF - Nut Free | V - Vegetarian | V+ - Vegan**



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