



M E N U

H O T E L P E N A G A

38, Lebuhr Clarke,
10050, Georgetown, Penang.

Tel: 010-284 6995

Soulful & Handmade



S T A R T E R



BRUSCHETTA

RM 18

Italian appetizer that features toasted baguette rubbed with garlic and topped with ripe diced tomatoes, fresh basil, & drizzled with extra virgin olive oil will tantalize your taste buds.



MOULES À LA CRÈME RM 32

French-inspired dish featuring plump mussels cooked to perfection in a rich and creamy sauce made with streaky beef, mushrooms, and cream



FRITTO MISTO

RM 42

Favors of the Mediterranean, features a mix of lightly fried seafood. Enjoy crispy calamari & tender shrimp.

SOUP & SALAD



CIOPPINO

RM 33

Traditional Italian-American seafood stew that features a variety of fresh seafood simmered in a rich tomato-based broth with aromatic herbs & spices. Served with toast

CAPRESE CHICKEN SALAD

RM 25

Smoked chicken, tomatoes, basil, fresh mozzarella, extra virgin olive oil & balsamic glaze

WILD MUSHROOM SOUP

RM 18

Blend of earthy and flavorful mushrooms, simmered to perfection with rich cream and aromatic herbs serve with croutons

ITALIAN GARDEN SALAD

RM 20

Mixed green salad with cherry tomatoes, Japanese cucumber topped with croutons and cheese served with Italian dressing

*All prices are subject to 10% service charge and 6% gov tax**

MAIN COURSE



WAGYU SALISBURY STEAK

A delicious classic comfort food made with juicy beef Wagyu patties, served with truffle mashed potatoes, mixed salad & a savoury brown mushroom gravy.

RM 38

TUSCAN SALMON

Flavorful pan grilled salmon dish inspired by Tuscany region in Italy, served in a creamy parmesan sauce with a side of mashed potatoes.

RM40



CHICKEN PARMIGIANA

A mouthwatering dish featuring tender breaded chicken breasts topped with marinara sauce and melted mozzarella cheese.

RM 35

LAMB RACK

Grilled Lamb Rack is a hearty dish that features tender lamb served with truffle mashed potatoes, mixed salad, and a rich thyme brown gravy

RM58



PASTA



STREAKY BEEF AGLIO OLIO R M 2 2

Perfectly cooked spaghetti tossed in garlic, dried chili, chili flakes, sundried tomato, & extra virgin olive oil, topped with savory streaky beef

FRITTO MISTO SEAFOOD R M 3 8 PASTA

Dive into our Mixed Fried Seafood Pasta, featuring spaghetti tossed in curry leaves, chili padi, and evaporated milk, with a mix of crispy fried seafood

CHILI GARLIC SEAFOOD R M 3 8 PASTA

 Spaghetti with mixed seafood tossed in spicy chili garlic and extra virgin olive oil

PAPPARDELLE WAGYU R M 3 8 RAGU

Home-made flat-broad pasta served with a rich and flavorful braised wagyu beef ragout



TRUFFLE CREAM R M 3 8

PASTA

Home-made fettuccine infused with truffle paste, mixed mushrooms, & a creamy parmesan sauce



PRAWN BISQUE R M 3 8 PASTA

Delectable bowl of spaghetti cooked in a rich and creamy prawn bisque cream sauce.



MUSHROOM AGLIO R M 2 2 OLIO

Indulge in our vegetarian Mushroom Aglio Olio, featuring spaghetti tossed in garlic, dried chili, mixed mushrooms, and extra virgin olive oil

PASTA

FETTUCCINE POMODORO R M 3 5

CREMOSA

Creamy tomato sauce with succulent shrimp tossed in home-made fettuccine

MARINARA SPAGHETTI R M 3 8

A classic dish with a mixture of fresh seafood, sweet basil, oregano, & tomato sauce served with spaghetti.



SEAFOOD ARRABBIATA R M 3 8 SPAGHETTI

Spicy seafood delight featuring prawns, squid, clams, & mussels tossed in a zesty tomato sauce with sweet basil, cherry tomatoes, and extra virgin olive oil

SALMON ALFREDO R M 3 5 FETTUCCINE

Enjoy the rich and creamy parmesan sauce of this home-made fettuccine, paired perfectly with succulent salmon

SPAGHETTI VONGOLE E R M 3 2

COZZE

experience the fresh flavors of the sea with this spaghetti dish cooked with clams, mussels, chili, & extra virgin olive oil

SPAGHETTI AL PESTO R M 3 2

A twist on a classic dish, featuring smoked duck cooked in a savory pesto sauce



RAVIOLI POMODORO R M 3 5 CREMOSA

Hand-made ravioli stuffed with cheese & served in a creamy tomato sauce



RAVIOLI ALLA PANNA R M 3 5

Indulge in hand-made ravioli stuffed with chicken and spinach, served with a creamy parmesan sauce



RISOTTO ALLA PESCATORA R M 3 8

This seafood arborio rice dish features a tomato base with a delectable seafood bisque

RISOTTO AL FUNGHI R M 3 2

Savor the earthy flavors of this arborio rice dish, cooked with a medley of mixed mushrooms

PIZZA



MARGHERITA

RM 30

Tomato sauce, oregano, basilico, fresh mozzarella cheese

MEATY BBQ

RM 36

Streaky beef, sausage, bbq sauce, mozzarella cheese

WAGYU DI MANZO

RM 36

pizza sauce, wagyu patties, onions, tomatoes, mozzarella cheese

HAWAIIANO

RM 36

Pizza sauce, streaky beef, chicken ham, pineapple mozzarella cheese

TRUFFLE MUSHROOM

RM 38

White sauce, mixed mushroom, grana padano cheese, mozzarella cheese truffle

SMOKED CHICKEN

RM 36

White sauce, smoke chicken, mushroom, pineapple, mozzarella cheese

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D E S S E R T



Panna Cotta

RM18

Creamy, smooth, and sweet, with a delicate balance of flavors and textures that is sure to satisfy any sweet tooth



Tiramisu

RM 22

ladyfingers, coffee, and mascarpone — & reimagines them as an icebox pie. Full of playful textures & flavors, including a dense coffee mousse and salty-sweet coffee crunchies

B E V E R A G E S

	HOT	COLD
Espresso -----	10	
Cappuccino -----	12	13
Latte -----	12	13
Long Black -----	10	11
Affogato -----		16
Chocolate -----	12	13
Tea -----	10.	11
<i>English Breakfast/Earl Grey/ Jasmine Green Tea/ Chamomile</i>		
Coke/Coke Zero -----		7
San Pellegrino Chinotto -----		10
Lemon/Peach-----	7	8
Italian Cream Soda -----		16
<i>Strawberry/Green Apple/Pineapple/Mango</i>		7
<u>Fresh Juice</u>		
Apple/Orange/Carrot/Tomato.		10
<u>Mocktails</u>		
Virgin Mojito-----		16
Long Beach Ice Tea-----		16
<u>Water</u>		
San Pellegrino Sparkling 500ml--		15
Aqua Panna 500ml-----		12

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Thank You

Dear Valued Customers,

Thank you for choosing Rossi Italian as your dining destination.

We are honored to have the opportunity to serve you and be part of your culinary experience. We believe that great food not only nourishes the body but also touches the soul.

Our dedicated team of chefs and staff work tirelessly to create exceptional dishes that celebrate the finest ingredients and showcase our passion for culinary artistry. Each dish is prepared with love, care, and attention to detail to ensure that every bite is a moment of pure delight.

We would like to express our heartfelt gratitude for your support and patronage. It is because of you that we can continue to pursue our culinary dreams and share our culinary creations with the world.

We hope that our menu brings joy to your taste buds, creates lasting memories, and leaves you with a desire to return for more gastronomic adventures. Your satisfaction is our greatest reward, and we are committed to providing you with an exceptional dining experience.

We look forward to serving you and creating many more delightful moments together

