

ROSTO

We make chicken fly

ROSTO is an Italian roastery specialising in free range chicken, spit-roasted in front of a wood-burning fire. We offer Italian street food items; fries and salads to be eaten either as starters or sides, our very special focaccia made with stone-ground flour and natural yeast and decadent Italian desserts.

www.eatrosto.com

ROSTO CRAFT BEER & ICED TEA ON TAP

daBere

CRAFT BEER, WINE, SPIRITS AND TEA COCKTAILS

allaSpina

Enjoy our ROSTO craft beer and iced tea on tap.

CRAFT BEER by MAD GIANT, Fox Street, Jozi



Sexy & light Pilsner

300ml



35⁰⁰

500ml



45⁰⁰



Crisp & fruity Weiss

300ml



35⁰⁰

500ml



45⁰⁰

ALCOHOLIC GINGER BEER by MAD GIANT, Fox Street, Jozi



Delicious on-tap alternative

330ml

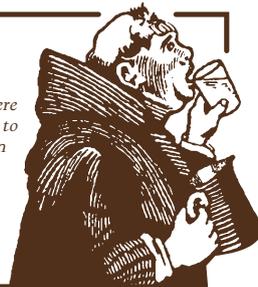


40⁰⁰



ST. BENEDICT of Norcia 480-530^{AD}

At the time of St. Benedict people drank beer, not water. Streams were often used and rivers for sewage disposal, and fresh water was hard to come by. Almost all of the Benedictine monasteries brewed their own beer, to give with food, to passing visitors, and of course to keep themselves hydrated. The practice evolved and so not to the monks eventually began to sell the beer, in what were rather like medieval "pubs". In fact, the Benedictine monks of Norcia still brew and sell their monastery beer to this day!



CRAFT BEER imported from Italy

Tucked away in the hills of Piemonte, Teo Musso started brewing craft beer in 1996. As an independent farm brewery, Baladin grow almost all of their own raw materials according to responsible farming principles. They brew with natural spring water, and a combination of traditional brewing methods and innovation, including the use of clean energy, has resulted in arguably Italy's finest craft beers.



NAZIONALE

The first 100% Italian beer made with all Italian ingredients. An intentionally simple beer: water, barley malt, hops, yeasts, bergamot and coriander

ISAAC

A white beer with a creamy head, intentionally cloudy and apricot in colour. The scent of yeast and citrus blend into spicy harmonies of coriander and peeled oranges.

330ml



70⁰⁰

750ml



160⁰⁰

dalla Ginepro

Spoil yourself with our very special Craft Gin from Time Anchor Distillery, Maboneng Precinct.



HANDMADE CRAFT GIN

Juniper (*ginepro*)

Trees flourish across southern Italy, a region they are native to.

In the 11th century, in the Italian region of Salerno, Italian monks mixed juniper berries and cuttings, with other locally sourced ingredients, to make their own homemade spirit using their newly-invented process called distillation. The earliest evidence of true distillation of alcohol comes from the Salerno School in this Italian region, which then spread north and eventually to all of Europe, where spirits were brewed as remedies to the plague and gout.



Giallo

London Dry Gin

LEMON PEEL & ELDERFLOWER BLOSSOMS*



SINGLE 40⁰⁰ | DOUBLE 55⁰⁰

Verde

London Dry Gin

CUCUMBER SYRUP & BLACK PEPPERCORN*



SINGLE 40⁰⁰ | DOUBLE 55⁰⁰

Rosso

Livingstone Botanicals Gin

RASPBERRIES & DEHYDRATED ORANGE SLICE*



SINGLE 40⁰⁰ | DOUBLE 55⁰⁰

* All served with Fitch & Leedes Indian tonic water

all'Italiana

So you're eating like an Italian, why not drink like one?

We have picked out a handful of wonderfully refreshing cocktail recipes using Italian ingredients, including bubbly prosecco, the Italian aperitivo Aperol, Campari bitter and the ultimate cocktail builder, vermouth. Salute!

SPRITZ Prosecco, Aperol, Soda

Venice, year unknown. As Venetian as the canals and the shadows of the city, the spritz has become Italy's most loved cocktail

60⁰⁰

BELLINI Prosecco, White Peach Juice

Venice, 1938 - Harry's Bar created by head Barman Giuseppe Cipriani. He gave the Bellini its name because the drink's pink color reminded him of the shade of a saint's toga, in a painting by Giovanni Bellini

55⁰⁰

NEGRONI Vermouth, Campari, Gin

Florence, 1919 - Created by barman Luigi Scarselli in honour of Count Camillo Negroni. The count always asked for "an americano plus gin". He ordered it so often that his usual became the Negroni

60⁰⁰

AMERICANO Vermouth, Campari, Soda

Milan, 1860 - Bar Camparino, Duomo. The oldest of the Italian cocktails. Called the American from the 1930s because of its popularity with Italian immigrants in the US. It is the father of the Negroni.

50⁰⁰

If you don't feel like a cocktail, we are able to offer the following spirits with your favourite mixer

	SINGLE	DOUBLE
VODKA	20 ⁰⁰	40 ⁰⁰
CAMPARI	20 ⁰⁰	40 ⁰⁰
CRAFT GIN by Time Anchor Distillery	25 ⁰⁰	50 ⁰⁰
CRAFT RUM by Time Anchor Distillery	25 ⁰⁰	50 ⁰⁰

aperiTea

ROSTO cocktail teabags are a unique new concept from Italy. Designed to be infused in a double shot of spirit (vodka, rum or gin), and then mixed with soda, tonic or lemonade. Served with lots of ice. Deliciously refreshing.

INTENSO Classic black tea - Martini Rosso, with Lemonade	60 ⁰⁰
INTERLUDIO Grassy green tea with peppermint - Martini Bianco with Lemonade	60 ⁰⁰
APOTÉOSI Blue Earl Grey tea with Calabrian Bergamot, Cornflower - Gin with Tonic	60 ⁰⁰
ALTERNATIVA Fig, Melon, Rose, Ginger fruit infusion - Spiced Gold Rum with Ginger Ale	60 ⁰⁰
TENTAZIONI Apple, Peach, Pear fruit infusion - Rum with Lemonade	60 ⁰⁰
TENDENZA Strawberry, Chamomile, Liquorish fruit infusion - Cointreau with Soda	60 ⁰⁰

l'Ammazzacaffè

Ammazzacaffè literally means "coffee killer": A shot of liqueur follows the after-dinner coffee, thought by some to dull the caffeine effect. It is a common Italian custom, especially after a ROSTO meal.

	SINGLE	DOUBLE
AMARETTO, FRANGELICO, LIMONCELLO	20 ⁰⁰	40 ⁰⁰
GINCELLO handcrafted by Time Anchor Distillery	30 ⁰⁰	60 ⁰⁰
GRAPPA	30 ⁰⁰	60 ⁰⁰

ilVino

In ancient times, a large part of the current Italian peninsula was known as *Enotria*, or “land of wine,” because of its rich diversity of grape varieties and many acres dedicated to cultivated vines. Italy became a gigantic nursery and a commercial hub fortuitously positioned at the heart of the Mediterranean for what would become Western civilisation’s first “globally” traded product: **WINE**.

WHITE			
	250ml	500ml	BOTTLE
STELLENRUST Chenin Blanc STELLENBOSCH Fresh, tropical fruits, lime	45 ⁰⁰	85 ⁰⁰	120 ⁰⁰
LACE BY ALMENKERK Sauvignon Blanc ELGIN Opulent fruit, floral, elegant	60 ⁰⁰	115 ⁰⁰	170 ⁰⁰
DE GRENDDEL Pinot Gris DURBANVILLE Rich, apples & pears, spices	60 ⁰⁰	115 ⁰⁰	170 ⁰⁰
VONDELING Chardonnay VOOR-PAARDEBERG Wooded, honeyed citrus, peach blossoms, candied almonds	65 ⁰⁰	125 ⁰⁰	180 ⁰⁰

RED			
	250ml	500ml	BOTTLE
NEWTON JOHNSON FELICITÉ Pinot Noir HEMEL-EN-AARDE Fragrant fruits, silky, sweet cherries, hint of spice	50 ⁰⁰	100 ⁰⁰	145 ⁰⁰
MORGENSTER NU SERIES 1 Sangiovese SOMERSET WEST Vibrant, fresh cherry & dark prune, almond & vanilla undertones	60 ⁰⁰	115 ⁰⁰	170 ⁰⁰
WATERKLOOF SERIOUSLY COOL Cinsault SOMERSET WEST Blackcurrant, raspberries & cherries, spices, infused with mild earthy notes	65 ⁰⁰	125 ⁰⁰	180 ⁰⁰
LACE BY ALMENKERK Vineyard Selection (Red Blend) ELGIN Elegant, medium-bodied, purity of fruit, darker fruits & spice	70 ⁰⁰	130 ⁰⁰	190 ⁰⁰

BUBBLY			
	200ml	90 ⁰⁰	750ml 250 ⁰⁰
SAN LEO Prosecco Brut NV ITALY Intense apple blossom aromas, soft juicy pear flavours & plenty of bubbles			

ROSÉ			
	250ml	500ml	BOTTLE
MORGENSTER CARUSO Sangiovese SOMERSET WEST Soft, velvety, fresh berries, candy floss, with a hint of savoury elements	65 ⁰⁰	125 ⁰⁰	180 ⁰⁰

HOUSE WINE		
	500ml	1 LITRE
WHITE OR RED	70 ⁰⁰	120 ⁰⁰

The word vino has a romantic origin ...

From the Sanskrit word “venas” which means “to love”, comes vino. From the same word comes the name “Venus” – the Roman goddess of love. It should then come as no surprise, that we use the word to identify a drink that’s pleasurable, sociable and full of sensuality – a treat for all the senses.



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