



ROSSO, the perfect venue

Our passion for exquisite Italian food and wine make us a perfect destination for your next event. Paired with an architecturally designed space that acts as a beautiful backdrop for any occasion.

Situated at the Design Museum end of Kensington High Street in a former bank, offering freshly made pasta, signature Italian dishes, authentic Italian cheese and charcuterie, as well as a stellar all Italian wine list.

We cater to any request, from aperitivos, set menus, bespoke buffets, picnics, at home or office catering and pizza parties to name a few, just speak to one of our team and we will find the right solution to help you plan your ideal event in our multi faceted space.

ROSSO, the spaces

THE VAULT

Our fully private room named The Vault as homage to the site's previous incarnation as a bank, which will give you total privacy. The room is lined with Italian wines, sourced from small batch producers, across a range of vintages.

SEATS 10 OR STANDING 20

Minimum Spend Sun to Thu: £500

Minimum Spend Fri and Sat: £800

EXCLUSIVE RESTAURANT HIRE

It is possible to hire the entire restaurant space for your next private group dining event. With an architecture backdrop that can cater to up to 150 guests, it is the perfect destination for your next large event.

SEATS 80 OR STANDING 150

Minimum Spend Sun to Thu: £3,000

Minimum Spend Fri and Sat: £5,000

PARTIAL RESTAURANT HIRE

Rosso can also accommodate smaller groups that can be separated from other diners in three designated areas. Our window gallery is perfect for bespoke parties, the platform area offers a backdrop of our terracotta tiles and the entire bar area is large enough for birthdays and christenings.

SEATS 20-30 OR STANDING 40

Minimum Spend Sun to Thu: £400-600

Minimum Spend Fri and Sat: £600-£800

ROSSO, the experience

SAMPLE MENU

STARTER

Caponata servita con bocconcini di bufala
A Sicilian dish with fried aubergine, served with baby buffalo cheese.

PASTA

Ravioli al carbone vegetale con burrata e pomodorini secchi, crema al basilico
A charcoaled vegetable black ravioli, filled with burrata cheese & sundried tomatoes, topped with a basil sauce.

MAIN

Tagliata di manzo servita con patate arrosto al rosmarino
Prime ribeye steak that is seared, sliced and then flavoured again. Served with roasted potatoes and rosemary.

DESSERT

Il nostro tiramisu' scomposto: biscotti fatti in casa serviti con crema di mascarpone e uno shot di espresso
Our deconstructed tiramisu - homemade biscuits, a mascarpone cream dipping sauce and a shot of espresso.

£70PP FOR 3 COURSES +

£35PP FOR 5 GLASSES WINE PAIRING



Your Italian food destination in London

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