

rosalie

APERITIVO

Arancini 9
saffron risotto, mozzarella (d,g)

Formaggi 18
local & italian cheeses,
brioche, honeycomb, jam (d,g)

Breakfast Breads 15
amaro cake, croissant,
zucchini bread, honey butter,
preserves (d,g)

**Dok Dall'Ava Prosciutto
di San Daniele** 18
gnocco fritto, horseradish (d,g)

Marinated Olives 9
spiced nuts (n)

CONTORNI

Breakfast Sausage 9

Crispy Potatoes 8
garlic aioli (g)

Broccoli 8
calabrian chili, pecorino (d)

Fresh Fruit 10
whipped ricotta (d)

ANTIPASTI

Parfait 9
ronnybrook dairy yogurt,
seasonal fruit, granola, honey (d,g)

Pesce Crudo 18
yellowtail, bay scallop,
avocado, almond (n,s)

Fritti 17
crispy braised pork,
long hot pepper, pistachio pesto,
roasted garlic aioli (d,g,n)

Fegato 25
hudson valley foie gras torchon,
dried apricot, pistachio,
brioche (g,n)

PIZZA

Margherita 16
san marzano tomato,
mozzarella, basil (d,g)

Bianco 18
mozzarella, crispy potato,
onion, rosemary (d,g)

Salsiccia 18
pork sausage, roasted fennel, san
marzano tomato, mozzarella (d,g)

Pomodoro 16
cherry tomatoes, toasted garlic,
stracciatella (d,g)

INSALATA

Verde 12
baby lettuces, parmesan,
focaccia, cava vinaigrette (d,g)

Lioni Burrata 17
brussels sprouts, guanciale,
peanuts, cilantro (d,g,n)

Chicory 15
castelfranco, trevisano, anchovy,
toasted garlic, parmesan (d)

Garden 15
mixed greens, market vegetables,
pickled peppers, parmesan
vinaigrette (d)

BRUNCH

PRIMI

Casoncelli 17/26
veal, golden raisin, amaretti,
parmesan (d,g,n)

Gnudi in Brodo 17/26
ricotta dumplings, braised chicken,
parmesan (d,g)

Spaghetti Arrabbiata 19/29
cockles, prawns, tomato,
guajillo chili (d,g,s)

Gnocchi 16/25
kennett square mushrooms, fontina,
8 year balsamic (d,g)

Zlikrofi 18/27
lamb shoulder, cannellini bean,
roasted garlic, pecorino (d,g)

SANDWICH

Colazione 16
crispy pork shank, fontina,
folded egg, pepper relish,
everything spice focaccia (d,g)

Italiano 18
prosciutto cotto, soppressata,
provolone, pickled peppers,
parmesan vinaigrette, everything
spice focaccia (d,g)

FAMILY

BRUNCH

House-Made Pastries
honey butter and jam (d,g)

**Dok Dall'Ava Prosciutto
di San Daniele**
gnocco fritto, horseradish (d,g)

Breakfast Pizza
breakfast sausage, mozzarella,
cooper sharp, runny eggs, arugula
(d,g)

Crispy Potatoes
garlic aioli (g)

Fresh Fruit
whipped ricotta (d)

**\$30 PER PERSON FOR
TWO OR MORE**

***VEGETARIAN OPTION
IS AVAILABLE**

BRUNCH

French Toast 15
whipped ricotta, blueberry
preserves, hazelnut butter (d,g,n)

Sunday Gravy Shakshuka 19
baked eggs, beef short rib, pork
shoulder and sausage, san marzano
tomato, grilled ciabatta (d,g)

Egg in the Hole 17
house-made brioche, smoked
salmon, whipped crème fraiche,
red onion, capers (d,g)

Omelet 15
kennett square mushrooms,
stracciatella, spinach,
crispy potatoes (d,g)

Belgian Waffle 15
bartlett pear, brown butter,
maple, amaretti (d,g,n)

Americano 16
scrambled eggs, breakfast sausage,
crispy potatoes, brioche toast,
honey butter, jam (d,g)

Steak & Eggs 28
hanger steak spiedino, frittata,
mushroom gravy, fontina (d)

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illness | 20% gratuity will be added to all parties of 6 or more.

ALLERGENS: D-DAIRY, G-GLUTEN, N-TREE NUTS, S-SHELLFISH

A 2% credit card processing fee is applied to all checks. unless using debit cards or cash