

# rosalie

## APERITIVO

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

**Breakfast Breads 15**  
amaro cake, pear scones,  
pumpkin bread, honey butter,  
preserves (d,g)

**Arancini 9**  
saffron risotto, mozzarella (d,g)

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

**Marinated Olives 8**  
spiced nuts (n)

## PIZZA

**Margherita 14**  
san marzano tomato,  
mozzarella, basil (d,g)

**Fig 15**  
black mission figs, taleggio,  
mozzarella, balsamic (d,g)

**Bianco 16**  
prosciutto cotto, sweet corn,  
crème fraîche, parmesan (d,g)

**Pepperoni 16**  
salumeria biellese pepperoni,  
mozzarella, pickled peppers,  
onions (d,g)

## PRIMI

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

**Fettuccine 15/23**  
prosciutto dok dall'ava,  
lemon, chili (d,g)

**Gnocchi 15/23**  
kennett square mushrooms,  
fontina, 8 year balsamic (d,g)

**Casareccia 18/27**  
baby octopus, sicilian pesto,  
eggplant (d,g,n)

**Lasagna 18/27**  
beef short rib, sakura pork  
shoulder, spicy italian sausage,  
bechamel (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,  
red onion, parmesan vinaigrette,  
everything spice focaccia (d,g)

## CONTORNI

**North Country  
Smokehouse Bacon 8**

**Crispy Potatoes 8**  
salsa verde (g)

**Broccoli 8**  
calabrian chili, pecorino (d)

**Fresh Fruit 10**  
whipped ricotta (d)

## ANTIPASTI

**Crudo 17**  
yellowtail, calamansi  
vinegar, radish, basil

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

**Polpetta 16**  
beef, pork and veal meatball,  
san marzano tomato, stracciatella,  
ciabatta (d,g)

**Crostini 10**  
chicken liver mousse,  
black cherries, pickled celery (d,g)

## INSALATA

**Lioni Burrata 16**  
bartlett pear, arugula,  
grilled ciabatta, balsamic (d,g)

**Pomodoro 15**  
cherry tomato, marinated  
cucumber marcona almond,  
yogurt (d,n)

**Verde 11**  
baby lettuces, parmesan,  
focaccia, cava vinaigrette (d,g)

**Garden 15**  
mixed greens, market vegetables,  
pickles, parmesan vinaigrette (d)

## BRUNCH

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**French Toast 15**  
house-made brioche,  
whipped ricotta, cranberry,  
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 fraîche,  
red onion, capers (d,g)

**Omelet 15**  
kennett square mushrooms,  
stracciatella, spinach,  
crispy potatoes

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

**Americano 16**  
scrambled eggs, north country  
smokehouse bacon, fried  
creamer potatoes, brioche toast,  
honey butter, jam (d,g)

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

## FAMILY

## BRUNCH

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

**Dok Dall'Ava Prosciutto  
di San Daniele**  
local and Italian cheeses (d)

**Breakfast Pizza al Metro**  
north country smokehouse bacon,  
mozzarella, cooper sharp, runny  
eggs, arugula (d,g)

**Crispy Potatoes**  
salsa verde (g)

**Fresh Fruit**  
whipped ricotta (d)

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

**\*VEGETARIAN OPTION  
IS AVAILABLE**

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**