

rosalie

APERITIVO

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

Breakfast Breads 15
amaro cake, sticky bun,
carrot cake, 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 9
spiced nuts (n)

CONTORNI

Breakfast Sausage 9

Crispy Potatoes 8
salsa verde (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)

Aqua Pazza Crudo 18
yellowtail, bay scallop, fresno chili,
cucumber

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

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

Lioni Burrata 17
english peas, sesame vinaigrette,
grilled ciabatta (d,g)

PIZZA

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

Bianco 18
asparagus, sottocenere,
speck (d,g)

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

Pomodoro 16
san marzano tomato, anchovy,
chili, garlic, pecorino (d,g)

PRIMI

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

Gnudi 18/27
ricotta dumplings, fennel sausage,
spinach, parmesan broth (d,g)

Gnocchi Alla Romana 19
pork shoulder, beef short rib,
pork sausage, san marzano tomato,
bechamel (d,g)

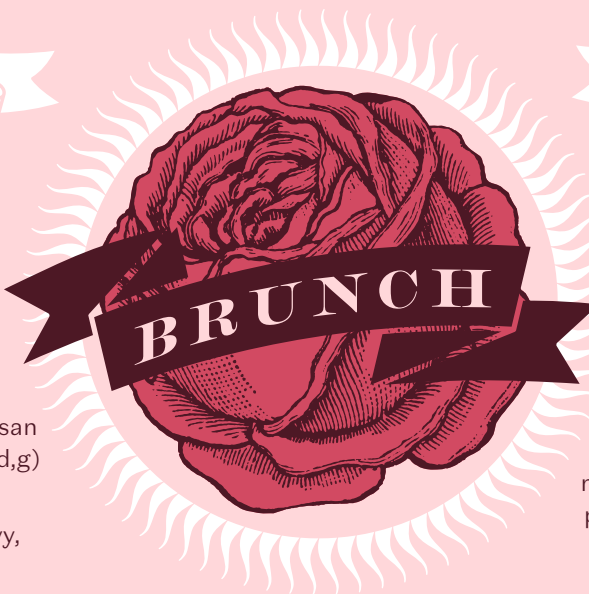
Fettuccine 20/30
bay scallop, louisiana prawns,
morel mushroom, parmesan (d,g,s)

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



INSALATA

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

Antipasti 15
spring greens, soppressata,
marinated chic peas,
gorgonzola, buttermilk-anchovy
vinaigrette (d)

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

BRUNCH

French Toast 15
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)

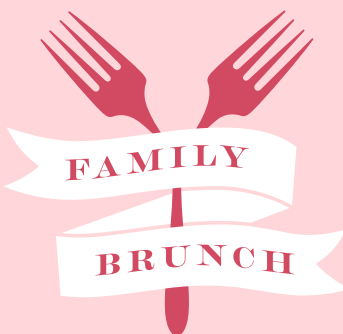
Egg in the Hole 17
house-made brioche, smoked
salmon, whipped crème fraiche,
red onion, capers (d,g)

Omelet 15
kennett square mushrooms,
straciatella, spinach,
crispy potatoes (d,n)

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

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

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



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

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

Breakfast Pizza
breakfast sausage, 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