

# rosalie

## APERITIVO

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

**Breakfast Breads 15**  
amaro cake, croissant,  
zucchini 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 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 and pistachio pesto,  
roasted garlic aioli (d,g,n)

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

## PIZZA

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

**Bianco 18**  
ricotta, mortadella,  
marinated peppers (d,g,n)

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

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

## PRIMI

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

**Gnudi 17/26**  
ricotta dumplings, sweet corn,  
green onion (d,g)

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

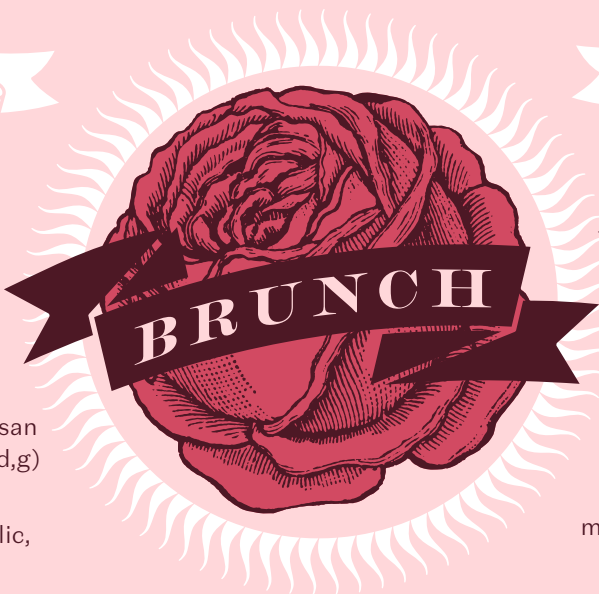
**Gnocchi 16/25**  
kennett square mushrooms, fontina,  
8 year balsamic (d,g)

**Tortelloni 17/26**  
ricotta, tomato butter,  
parmesan, dill (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)

**Panzanella 15**  
focaccia, cucumber, melon,  
speck (g)

**Lioni Burrata 17**  
cherry tomato, basil, 8 year  
balsamic, grilled ciabatta (d,g)

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

## 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)

## FAMILY

## BRUNCH

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

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

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**