rosalie

APERITIVO

Arancino *6*
saffron risotto, meat ragu, smoked mozzarella, peas (d,g)

Fritti *9*
crispy braised pork, stracciatella, pineapple, mizuna (d,g)

Marinated Olives *9*
olives, nuts (n)

Gnocchi *9*
kennett square mushrooms, fontina, 8 year balsamic (d,g)

Pesce Crudo *12*
bigeye tuna, chili-garlic agrodolce, avocado

Dok Dall'Ava Prosciutto di San Daniele *10*
gnocco fritto, horseradish (d,g)

PIZZA

Margherita *10*
san marzano tomato, mozzarella, basil (d,g)

Funghi *10*
oyster mushroom, mozzarella, pistachio, balsamic (d,g,n)

Carne *13*
veal porchetta, fennel sausage, pepperoni, guanciale, mozzarella, pickled peppers, tomato (d,g)

ALLERGENS: **D**-Dairy, **G**-Gluten, **N**-Tree Nuts, **S**-Shellfish

WEEKDAYS 4-6 PM AT THE BAR & IN THE LOUNGE

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

3.20.24

COCKTAILS

$8

Rose Spritz
Passione Natura Rose Combier, Orange Juice, Sparkling Wine, Club Soda

Bartender's Speciale del Giorno

Maggie's Revenge
Jalapeno infused Tequila, Lustau East India Sherry, Allspice Dram, Pear Nectar, Lemon, Ginger Beer

DRAFTS

$6

Victory
"Brotherly Love"
Hazy IPA 6.0%

Stella Artois
Pilsner 5.2%

Workhorse
"Golden Lager"
Helles 5.0%

Neshaming Creek
"Fearless Pale Ale"
American Pale Ale 5.3%

Troegs
"Dreamweaver"
German Hefeweizen 4.8%

VINO BY THE GLASS

$7

Parolvini Pinot Grigio, Veneto, IT

Parolvini Rose , Veneto, IT

Artisan's Cellar Super Tuscan Tuscany, IT

De Perriere Blanc de Blanc, Brut Sparkling, Burgundy, FR

3.20.24