rosalie

APERITIVO

Formaggi *18*
local and italian cheeses,
seasonal mostarda,
caramelized onion, brioche (d,g)

Dirty Rice Arancini *10*
chicken liver, peppers,
mozzarella, garlic aioli (d,g)

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

Marinated Olives *9*
spiced nuts (n)

INSALATA

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

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

Mercato *14*
baby lettuces, pickled peppers,
cherry tomatoes,
marinated cucumber,
red onion, focaccia
parmesan vinaigrette (d,g)

PICCOLO PIATTO

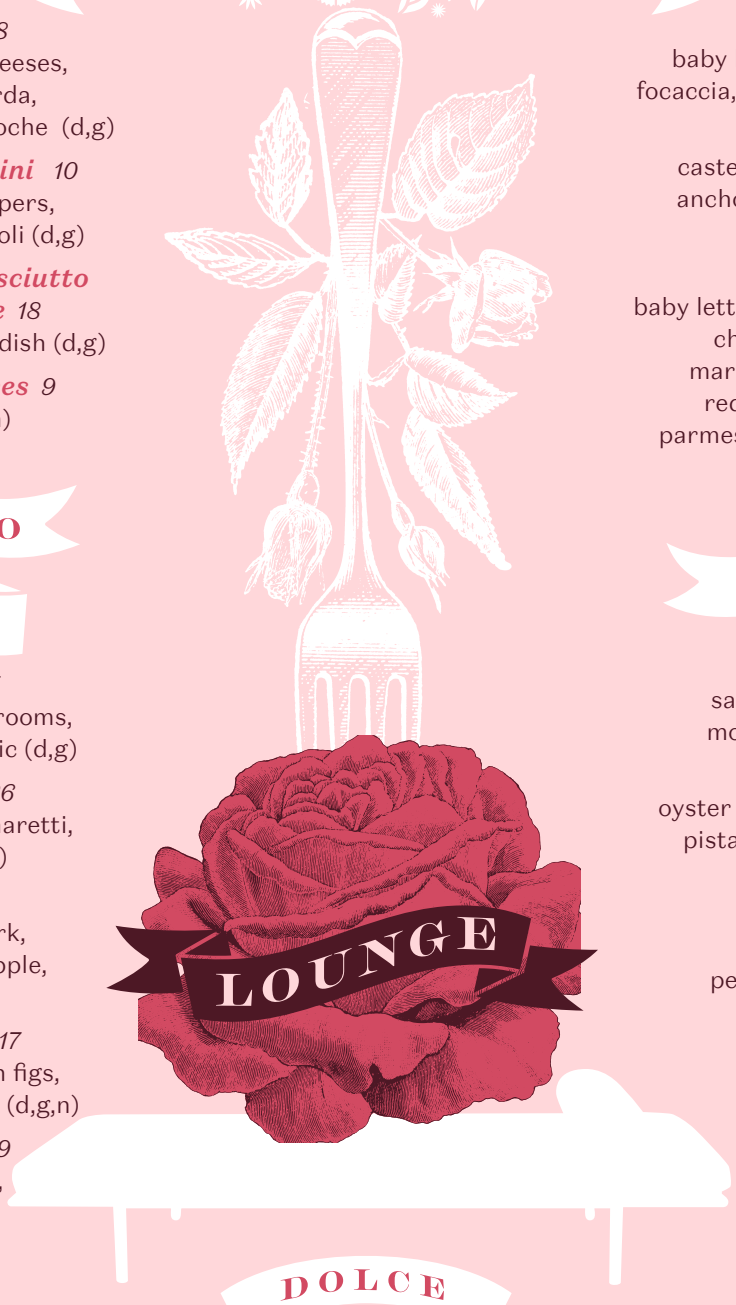
Gnocchi *16/25*
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

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

Fritti *17*
crispy braised pork,
stracciatella, pineapple,
mizuna (d,g)

Lioni Burrata *17*
lioni burrata, mission figs,
brown butter, peanuts (d,g,n)

Pesce Crudo *19*
dayboat scallop,
sunchoke,
grape, juniper
(d,s)



PIZZA

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

Funghi *17*
oyster mushroom, mozzarella,
pistachio, balsamic (d,g,n)

Carne *18*
veal porchetta,
fennel sausage,
pepperoni, guanciale,
mozzarella,
pickled peppers,
tomato (d,g)

Zucca *17*
delicata squash,
lacinato kale,
mozzarella,
gorgonzola,
honey (d,g)

DOLCE

Pistachio Panna Cotta *13*
citrus cake, cherry compote,crème fraiche chantilly (d,g,n)

Torta al Olio di Oliva *13*
almond crème anglaise,
lemon curd, fresh fruit
(d,g,n)

Torta di Nocciola *13*
chocolate hazelnut torte,
salted caramel,
fior di latte (d,g,n)

Tiramisu al Cioccolato *13*
chocolate mascarpone
mousse, espresso cream,
kahlua anglaise (d,g)

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

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

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

10.11.23