

rosalie

APERITIVO

Arancini 12

saffron risotto, meat ragu,
smoked mozzarella (d,g)

Breakfast Breads 15

amaro cake, croissant,
zucchini bread (d,g)

Dok Dall'Ava Prosciutto di San Daniele 18

gnocco fritto, horseradish (d,g)

Formaggi 19

local and italian cheeses,
seasonal mostarda, red onion jam,
brioche (d,g)

Marinated Olives 9

olives, nuts (n)

BRUNCH

French Toast 16

cinnamon streusel,
whipped mascarpone, walnut ma-
ple, orange (d,g,n)

Sunday Gravy Shakshuka 21

baked eggs, beef short rib,
pork shoulder, fennel sausage,
san marzano tomato,
grilled ciabatta (d,g)

Egg in the Hole 20

brioche, smoked salmon,
whipped crème fraiche,
red onion, capers (d,g)

Omelet 17

goat cheese, caramelized onions,
sun-dried tomato pesto, crispy
potatoes (d,g,n)

Belgian Waffle 15

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

Americano 18

scrambled eggs, breakfast sausage,
crispy potatoes, brioche toast,
honey butter, jam (d,g)

Mushroom Toast 20

kennett square mushrooms,
marinated eggplant spread,
pickled onion, poached egg (d,g)

SANDWICHES

Chicken Cutlet 19

sharp provolone, broccoli rabe,
long hot aioli (d,g)

Italiano 18

prosciutto cotto, soppressata,
provolone, pickled peppers,
parmesan vinaigrette, everything
spice focaccia (d,g)

PIZZA

Margherita 18

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

Soppressata 20

mozzarella, marinated eggplant,
tomato, pepperoncini,
sicilian oregano (d,g)

Potato 18

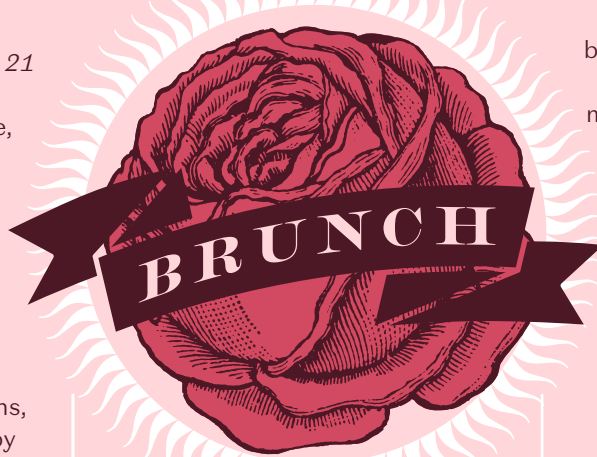
crispy potato, roasted onion,
rosemary, mozzarella (d,g)

Quattro Formaggi 22

mozzarella, sottocenere,
robiolina, parmesan, arugula,
prosciutto, truffle vinaigrette (d,g)

Breakfast Pizza 21

breakfast sausage, mozzarella,
cooper sharp, runny eggs,
arugula (d,g)



PRIMI

Gnocchi 16/28

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

Casoncelli 17/30

veal, golden raisin, amaretti,
parmesan (d,g,n)

Lasagna alla Norma 23

eggplant, marinara,
smoked mozzarella,
ricotta salata (d,g)

Radiator 18/32

beef short rib, pork shoulder,
fennel sausage,
san marzano tomato, basil (d,g)

Triangoli 17/30

butternut squash, pancetta, carrots,
candied pumpkin seeds, sage (d,g)

ANTIPASTI

Crudo 19

bigeye tuna, avocado
chili-garlic agrodolce

Sicilian Meatball 17

beef, pork & veal, escarole,
parmesean brodo, salsa verde,
pine nut gremolata (d,g,n)

Fruit & Yogurt 9

greek yogurt, seasonal fruit,
granola, honey (d,g)

Chilled Shrimp 16

broccolini, tangerine olive,
peppadew, sicilian oregano (s,g)

Lioni Burrata 17

tomato jam, grilled ciabatta,
basil (d,g)

INSALATA

Verde 14

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

Mercato 15

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

Citrus & Fennel 16

tangerine olive, pistachio,
frisée, arugula,
mint vinaigrette (n)

ADDITIONS

Prawns 17 (s)

Grilled Salmon 16 charred lemon

Chicken Spiedino 12 salsa verde

Hanger Steak Spiedino 16 salsa verde

CONTORNI

Breakfast Sausage 9

Broccoli & Peppers 9 pecorino cheese, golden raisins (d)

Crispy Potatoes 9 garlic aioli (g)

Fresh Fruit 10 whipped ricotta (d)

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

A 3% credit card surcharge is applied to all checks. unless using debit cards or cash