

# 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)

**Breakfast Breads 15**  
amaro cake, croissant,  
zucchini bread (d,g)

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

**Marinated Olives 9**  
spiced nuts (n)

## 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)

## PRIMI

**Gnudi 18/27**  
ricotta dumplings,  
blue crab, cauliflower,  
hazelnut (d,g,n,s)

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

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

**Cannelloni 31**  
bay scallop, prawns,  
creamed spinach,  
breadcrumb (d,g,s)

**Ravioli 18/27**  
butternut squash, corned lamb,  
roasted cabbage and onions (d,g)

**Pappardelle 17/26**  
chicken ragu,  
brussels sprouts,  
black currants (d,g)

**Radiator 18/27**  
beef short rib,  
pork shoulder, fennel sausage,  
san marzano tomato,  
basil (d,g)

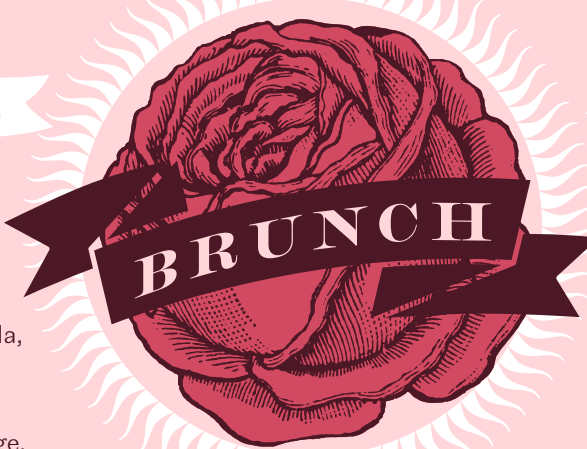
## CONTORNI

**Breakfast Sausage 9**

**Crispy Potatoes 8**  
garlic aioli (g)

**Broccoli & Peppers 10**  
calabrian chili, pecorino,  
golden raisins (d)

**Fresh Fruit 10**  
whipped ricotta (d)



## SANDWICHES

**Maiale 18**  
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)

## FAMILY

## BRUNCH

**\$30 PER \*VEGETARIAN  
PERSON FOR OPTION IS  
TWO OR MORE AVAILABLE**

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

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

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

**Crispy Potatoes**  
garlic aioli (g)

**Fresh Fruit**  
whipped ricotta (d)

## ANTIPASTI

**Parfait 9**  
ronnybrook dairy yogurt,  
seasonal fruit,  
granola, honey (d,g)

**Fegato 19**  
hudson valley foie gras torchon,  
preserved pears, fennel,  
pistachio, brioche (d,g,n)

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

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

## INSALATA

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

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

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

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

## BRUNCH

**French Toast 15**  
whipped ricotta, fruit preserves,  
hazelnut butter (d,g,n)

**Sunday Gravy Shakshuka 20**  
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 22**  
hanger steak spiedino, frittata,  
mushroom gravy, fontina (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 processing fee is applied to all checks. unless using debit cards or cash