

# rosalie

## APERITIVO

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

**Arancino** 10  
saffron risotto, meat ragu, smoked  
mozzarella, peas (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  
olives, nuts (n)

## PIZZA

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

**Funghi** 17  
oyster mushroom, mozzarella, pis-  
tachio, balsamic (d,g,n)

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

**Bianco** 16  
mozzarella, broccoli, lemon,  
bagna cauda (d,g)

## PRIMI

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

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

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

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

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

**Tortelloni** 17/27  
ricotta impastata, guanciale,  
pearl onion, crispy brussels  
sprout leaves (d,g)

**Fazzoletti** 17/26  
white chicken ragu, napa cabbage,  
parmesan (d,g)

## CONTORNI

**Breakfast Sausage** 9

**Broccoli** 9  
garlic aioli (g)

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

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

## ANTIPASTI

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

**Pesce Crudo** 19  
bigeye tuna, chili-garlic agrodolce,  
avocado

**Rambisicci** 17  
stuffed cabbage,  
chicken sausage, marinara

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

## INSALATA

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

**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)

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

## BRUNCH

**French Toast** 15  
whipped ricotta,  
seasonal 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)

## BRUNCH

## SANDWICHES

**Colazione** 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)

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