

rosalie

APERITIVO

Focaccia 10
everything spice, ricotta,
chili oil (d,g)

Arancini 10
saffron risotto, meat ragu,
smoked mozzarella (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)

ANTIPASTI

Crudo 19
bigeye tuna, chili-garlic
agrodolce, avocado

Chilled Shrimp 16
broccolini, tangerine olive,
peppadew, sicilian oregano (s,g)

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

Lioni Burrata 17
tomato jam, grilled
ciabatta, basil (d,g)

INSALATA

Verde 13
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)

Tricolore 16
baby gem lettuce, endive,
apple, buttermilk vinaigrette,
candied walnuts, withersbrook
blue cheese (d,n)

CONTORNI

Eggplant 10
anchovy, chili,
parmesan (d,g)

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

Crispy Potatoes 9
garlic aioli (g)

Marinated Cucumbers 10
marcona almond, serrano chili,
basil, mint, anchovy (d,n)

DINNER

PRIMI

Gnocchi 16/28
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Casoncelli 17/30
veal, golden raisin, amaretti,
parmesan (d,g,n)

Gnudi 16/28
ricotta dumplings, caramelized
onion, fig, hazelnut,
brown butter (d,g,n)

Lasagna alla Norma 19
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, carrot,
candied pumpkin seeds, sage (d,g)

Campanelle 17/30
pesto, stracciatella,
green beans, potato (d,g,n)

Tagliolini 17/30
lump crab, jalapeno, celery root,
lemon bread crumb (d,g,s)



Porchetta 33
sakura pork belly, yams, cipollini
onion, cranberry (d)

Lamb Shank 39
greek yogurt, delicata squash,
lamb agrodolce, mint (d)

SECONDI

Chicken Parmesan 28
chicken breast, marinara,
mozzarella, arugula (d,g)

Hanger Steak 39
peperonata, rancho gordo
cannellini beans, roasted onion

Bronzino 35
eggplant caponata, castelvetro
olive, charred lemon (n)



Salmon 34
brown butter hollandaise, pickled
cauliflower, beech mushrooms,
salmon roe (d)

Diver Scallops 39
celery root puree, tri-color
fingerling potatoes,
artichokes (d,s)

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