

rosalie

APERITIVO

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

Arancini 12
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)

Sicilian Meatball 17
beef, pork & veal, escarole,
parmesan brodo, salsa verde,
pine nut gremolata (d,g,n)

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)

CONTORNI

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

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

Crispy Potatoes 9
garlic aioli (g)

Crispy Brussels Sprouts 12
balsamic vinaigrette,
calabrian chili honey,
parmesan crisp (d,g)

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 23
eggplant, marinara,
smoked mozzarella,
ricotta salata (d,g)

Fusilli al Forno 25
broccoli rabe, provolone,
fire roasted tomato sauce,
castelvetrano olive, robiolina (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)

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



Niman Ranch Pork Chop 42
trevisano, onion jus, salsa verde,
charred lemon (d)

Lamb Shank 41
greek yogurt, delicata squash,
lamb agrodolce, mint (d)

SECONDI

Chicken Parmesan 29
chicken breast, marinara,
mozzarella, arugula (d,g)

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

Bronzino 36
eggplant caponata, castelvetrano
olive, charred lemon (n)



Salmon 35
celery root puree,
tri-color fingerling potatoes,
artichoke (d)

Swordfish 37
romesco sauce, broccolini, frisée,
almond (n)

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