

rosalie

APERITIVO

- Focaccia 10**
everything spice, ricotta,
chili oil (d,g)
- Arancini 12**
saffron rice, mozzarella, cherry
tomato sauce (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
- Grilled Shrimp 18**
green tomato aqua pazza,
cucumber, ciabatta croutons (g,s)
- Sicilian Meatball 17**
beef, pork & veal, escarole,
parmesan brodo, salsa verde,
pine nut gremolata (d,g,n)
- Lioni Burrata 17**
marinated red & gold beets, urfa,
balsamic, basil, beet chips (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

- Asparagus Fritti 12**
sesame, aleppo,
lemon aioli (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)



PIZZA

- Margherita 18**
san marzano tomato,
mozzarella, basil (d,g)
- Soppressata 20**
mozzarella, tomato,
marinated eggplant, chili,
sicilian oregano (d,g)
- Potato 18**
crispy potato, roasted onion,
rosemary, mozzarella (d,g)
- Bianco 22**
asparagus, pecorino cream,
fontina, meyer lemon, red
onion, crispy prosciutto (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)
- Spaghetti al Limone 16/24**
zucchini, pecorino, lemon, chili
breadcrumb (d,g)
- Gnudi 16/28**
ricotta dumplings, fig,
caramelized onion, hazelnut,
brown butter (d,g,n)
- Fusilli al Forno 25**
broccoli rabe, provolone,
fire roasted tomato sauce,
castelvetro olive, robiolina (d,g)

- Radiator 18/32**
beef short rib, pork shoulder,
fennel sausage, san marzano
tomato, basil (d,g)
- Anolini in Brodo 17/30**
asparagus, mushroom, chicken
brodo, lemon (d,g)
- Bucatini all'Amatriciana 18/32**
shrimp, pancetta, red onion,
spicy tomato (d,g,s)



- Niman Ranch Pork Chop 42**
trevisano, onion jus, salsa verde,
charred lemon (d)
- Duck 46**
breast and confit leg, bulgur,
kennett square mushrooms,
blackberry, and balsamic onions (g)

SECONDI

- Chicken Parmesan 29**
chicken breast, marinara,
mozzarella, arugula (d,g)
- Hanger Steak 42**
fingerling potato,
marinated leeks, beef jus (d)
- Bronzino 36**
eggplant caponata, castelvetro
olive, charred lemon (n)



- Salmon 35**
ditalini pasta, cucumber,
tomato, herb yogurt,
red wine vinaigrette (d,g)
- 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