

rosalie

APERITIVO

Rosemary Focaccia 10
whipped ricotta,
calabrian chili oil (d,g)

Prosciutto di San Daniele 19
gnocco fritto, horseradish (d,g)

Formaggi 20
artisan cheeses,
seasonal mostarda, candied nuts,
fruit and nut crisp (d,g,n)

Marinated Olives 9
spiced nuts (n)

CONTORNI

Glazed Acorn Squash 14
sage bechamel, dried cherries,
walnut dukkah (d,n)

Broccoli & Peppers 11
pecorino cheese,
golden raisins (d)

Crispy Potatoes 9
garlic aioli (g)

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

ANTIPASTI

Pesce Crudo 23
yellowtail, lemon, cucumber,
radish, sesame (d)

Stuffed Squash 18
cotechino sausage, fennel, apple,
mustard (d)

Sicilian Meatball 18
escarole, parmesan brodo,
salsa verde,
pine nut gremolata (d,g,n)

Arancini 14
saffron rice, mozzarella,
cherry tomato sauce (d,g)

INSALATA

Verde 15
baby lettuce, parmesan,
focaccia croutons,
cava vinaigrette (d,g)

Mercato 16
baby lettuce, pickled peppers,
cherry tomatoes, red onion,
marinated cucumber,
focaccia croutons,
parmesan vinaigrette (d,g)

Lioni Burrata 19
baby lettuce, prosciutto, soppressata,
sharp provolone, pickled peppers,
red wine vinaigrette (d)

PIZZA

gluten free crust available +3

Margherita 20
san marzano tomato,
mozzarella, basil (d,g)

Salsiccia 23
hot italian sausage,
peppers & onions, cooper sharp,
mozzarella, oregano (d,g)

Fig & Prosciutto 23
arugula, hazelnut hot honey,
balsamic (d,g,n)

Spinaci 21
spinach, garlic, mozzarella,
robiolina (d,g)

DINNER

PRIMI

gluten free pasta available

Gnocchi 18/28
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Radiatori 20/32
beef short rib, pork shoulder,
fennel sausage, san marzano
tomato, basil (d,g)

Stuffed Shells 25
garlic ricotta, n'duja,
vodka sauce (d,g)

Bucatini Cacio e Pepe 18/28
pecorino romano, black pepper (d,g)

Campanelle 19/30
bay scallop, poblano,
herb breadcrumb (d,g,s)

Orzotto 20/32
butternut squash, duck confit,
chili crisp (d,g)

Casoncelli 19/30
veal, golden raisin, amaretti,
parmesan (d,g,n)

SECONDI

Chicken Parmesan 32
chicken breast, marinara,
mozzarella, arugula (d,g)

Bistro Steak 40
teres major, fingerling potato,
marinated leeks, beef jus

Bronzino 39
eggplant caponata, castelvetrano
olive, charred lemon (g,n)

Pork Coppa Steak 34
asian pear, celery root,
salsa verde (d)

Salmon 37
ditalini pasta, cucumber,
tomato, herb yogurt,
red wine vinaigrette (d,g)

Herb Crusted Halibut 40
maitake mushroom, cabbage,
brown butter beurre blanc (d,g,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