

rosalie

APERITIVO

Focaccia 10

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

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
spiced nuts (n)

Vegetable Antipasti 18
seasonal marinated vegetables

ANTIPASTI

Pesce Crudo 23

bigeye tuna, pistachio relish,
olive, basil (n)

Grilled Shrimp 20

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)

Arancini 13

saffron rice, mozzarella,
cherry tomato sauce (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)

Lioni Burrata 19

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

CONTORNI

Delicata Squash 14

pistachio, pomegranate,
date cream, chili oil (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)

DINNER

PRIMI

Gnocchi 17/28

kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Casoncelli 18/30

veal, golden raisin, amaretti,
parmesan (d,g,n)

Spaghetti al Limone 17/25
zucchini, pecorino, lemon,
chili breadcrumb (d,g)

Rigatoni 18/30

honeynut squash, hazelnut,
pancetta, sage, black pepper (d,g,n)

Lasagna 28

wild boar bolognese, fire roasted
tomato sauce, basil (d,g)

Bucatini all'Amatriciana 19/32

shrimp, pancetta, red onion,
spicy tomato (d,g,s)

Beef Cappelletti 18/32

sweet potato, apple,
ginger agrodolce (d,g)

Radiator 19/32

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



Beef Osso Bucco 43

roasted garlic polenta,
gremolata, soffritto
(d)

Chicken Parmesan 30

chicken breast, marinara,
mozzarella, arugula (d,g)

SECONDI

Hanger Steak 43

fingerling potato, marinated leeks,
beef jus (d)

Bronzino 37

eggplant caponata, castelvetro
olive, charred lemon (g,n)

Half Chicken 32

lemon risotto, zucchini, basil (d,g)



Salmon 36

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

Cod 37

roasted squash, farro,
brown butter, caper, lemon (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