

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)

Vegetable Antipasti 18
seasonal marinated
vegetables (d,g)

CONTORNI

Roasted Beets 14
strawberry balsamic, pantaleo
cheese, crispy shallot (d,g)

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)



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

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

Risotto alla Pescatora 20/32
shrimp, mussels, crab broth,
preserved lemon (d,s)

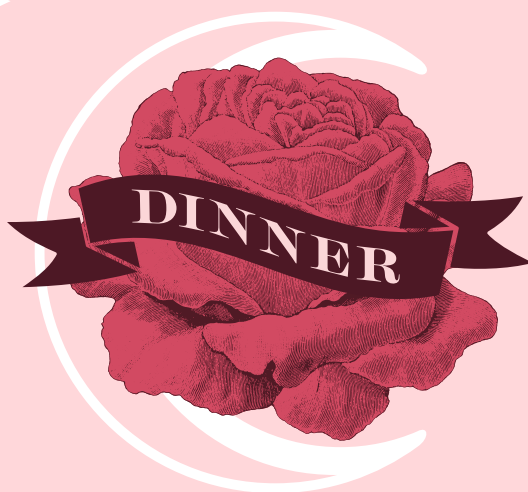
ANTIPASTI

Pesce Crudo 23
yellowtail, lemon, sugar snap pea,
radish, sesame (d)

Bangs Island Mussels 19
smoked pancetta, leek, fennel,
garlic broth (d,g,s)

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

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



PRIMI

gluten free pasta available

Taleggio & Potato Ravioli 20/32
short rib ragu, stone fruit,
parmesan (d,g)

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



Lumache 18/28
mushroom ragu, peas, pantaleo
cheese (d,g)

Agnolotti 19/30
fennel sausage ragu, broccoli rabe,
fennel pollen (d,g)

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

SECONDI

Porchetta 34
peperonata, salsa verde,
spring onion

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, castelvetro
olive, charred lemon (g,n)

Half Chicken 34
broccolini, garlic potato puree,
piccata sauce (d,g)

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

Halibut 39
shrimp, mussels,
tomato aqua pazza, focaccia,
mint (g,s)

INSALATA

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

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

Lioni Burrata 19
baby lettuce, prosciutto,
soppresata, 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,
onions & peppers, cooper sharp,
mozzarella, oregano (d,g)

Cipolla 23
spring onion, pickled ramp,
stracciatella, bagna cauda (d,g)

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

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