

rosalie

APERITIVO

Focaccia 9
everything spice, ricotta,
chili oil (d,g)

Arancini 10
saffron risotto, meat ragu,
smoked mozzarella, corn (d,g)

**Dok Dall'Ava Prosciutto
di San Daniele** 18
gnocco fritto, horseradish (d,g)

Formaggi 18
local and italian cheeses,
seasonal mostarda, caramelized
onion, brioche (d,g)

Marinated Olives 9
olives, nuts (n)

ANTIPASTI

Pesce Crudo 19
bigeye tuna, chili-garlic agrodolce,
avocado

Rambasici 17
stuffed cabbage,
chicken sausage, marinara

Fritti 17
crispy braised pork,
stracciatella, pineapple,
mizuna (d,g)

Lioni Burrata 17
tomato jam, grilled
ciabatta, basil (d,g)

INSALATA

Verde 12
baby lettuces, parmesan,
focaccia, cava vinaigrette (d,g)

Mercato 14
baby lettuces, pickled peppers,
cherry tomatoes, red onion,
marinated cucumber, focaccia,
parmesan vinaigrette (d,g)

Melon Panzanella 16
watermelon, cucumber,
cantaloupe, aged goat cheese,
crispy prosciutto (d,g)

CONTORNI

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

Broccoli & Peppers 10
calabrian chili, pecorino,
golden raisins (d)

Crispy Potatoes 8
garlic aioli (g)

Marinated Cucumbers 10
marcona almond, serrano chili,
basil, mint, anchovy (d,n)

PIZZA

Margherita 16
san marzano tomato,
mozzarella, basil (d,g)

Salsiccia 18
lamb sausage, marinated squash,
meyer lemon, sesame (d,g)

Potato 16
crispy potato,
roasted onion, rosemary,
mozzarella (d,g)

Bianco 16
mozzarella, broccoli, lemon,
bagna cauda (d,g)

DINNER

PRIMI

Gnocchi 16/25
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Casoncelli 17/26
veal, golden raisin, amaretti,
parmesan (d,g,n)

Ricotta Gnudi 16/25
ricotta dumplings, tomato sugo,
crispy okra (d,g)

Lasagna alla Norma 19
eggplant, marinara,
smoked mozzarella,
ricotta salata (d,g)

Radiator 18/27
beef short rib, pork shoulder,
fennel sausage,
san marzano tomato, basil (d,g)

Mezzaluna 18/27
corn, rock shrimp, lemon,
breadcrumb (d,g,s)

Fettuccine 17/26
white chicken ragu, napa cabbage,
parmesan (d,g)

Campanelle 17/26
pesto, stracciatella,
green beans, potato (d,g,n)



Porchetta 33
sakura pork belly, swiss chard,
pennsylvania peaches

Grilled Beef Ribs 33
peperonata, rancho gordo
cannellini beans,
roasted onion

SECONDI

Veal Parmesan 45
12 oz bone in veal chop, marinara,
mozzarella, arugula (d,g)

Half Roasted Chicken 29
garlic fonduta, red plum preserves,
charred onion (d)

Halibut 41
potato fritti, buerre blanc,
tomato oil, alaskan salmon roe (d,g)



Bronzino 34
heirloom tomato pesto,
marcona almond,
summer squash (n)

Diver Scallops 45
sweet corn, summer beans, tomato,
brown butter (d,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 convenience fee is applied to all checks, unless using debit cards or cash