

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)

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)

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, 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,
onions & peppers, cooper sharp,
mozzarella, oregano (d,g)

Smoked Salmon 23

cream cheese, cherry tomato, caper,
red onion, everything spice (d,g)

Spinaci 21

spinach, garlic, mozzarella,
robolina (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)

DINNER

PRIMI

gluten free pasta available

Gnocchi 18/28

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

Radiator 20/32

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

Taleggio & Potato Ravioli 20/32

short rib ragu, stone fruit,
parmesan (d,g)

Bucatini Cacio e Pepe 18/28

pecorino romano, black pepper (d,g)

Lobster Rigatoni 26/43

tomato confit, basil,
aleppo breadcrumb (d,g,s)

Agnolotti 19/30

fennel sausage ragu,
broccoli rabe,
fennel pollen (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)

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, focaccia,
tomato acqua pazza, mint (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