

rosalie

APERITIVO

Arancini 6

saffron risotto,
meat ragu, smoked
mozzarella (d,g)

Fritti 9

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

Marinated Olives 5

olives, nuts (n)

Gnocchi 9

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

Crudo 12

bigeye tuna, chili-garlic
agrodolce, avocado

Dok Dall'Ava Prosciutto di San

Daniele 10

gnocco fritto,
horseradish (d,g)



PIZZA

Margherita 10

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

Potato 10

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

Salsiccia 12

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

ALLERGENS: D-Dairy, G-Gluten, N-Tree Nuts, S-Shellfish

WEEKDAYS 4-6 PM AT THE BAR & IN THE LOUNGE

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash



COCKTAILS

\$8

Rose Spritz

passione natura rose
combiar, orange juice,
sparkling wine,
club soda

Bartender's Speciale del Giorno

End of Amalfi Summer

reposado tequila, aperol,
lime, pineapple, coconut,
cinnamon syrup

\$6

DRAFTS

Victory "Brotherly Love"

Hazy IPA 6.0%

Neshaminy Creek "Fearless Pale Ale"

American Pale Ale 5.3%

Outlaw "Mile H"

Light Lager 4.2%

Stella Artois

Pilsner 5.2%

New Trail "White"

Witbier 5.1%



VINO BY THE GLASS

\$7

Parolvin Pinot Grigio, Veneto, IT

Parolvin Rose, Veneto, IT

Artisan's Cellar Super Tuscan Tuscany, IT

Fete D'or, Blanc de Blanc, Brut Sparkling, Burgundy, FR