

rosalie

APERITIVO

Marinated Olives 5
olives, nuts (n)

Sicilian Meatball 10
beef, pork & veal,
escarole, parmesan
brodo, salsa verde,
pine nut gremolata
(d,g,n)

Arancini 8
saffron rice, mozzarella,
cherry tomato sauce
(d,g)

Gnocchi 10
kennett square
mushrooms, fontina,
8 year balsamic (d,g)

Crudo 14
bigeye tuna, chili-garlic
agrodolce, avocado

**Dok Dall'Ava
Prosciutto di San
Daniele** 12
gnocco fritto,
horseradish (d,g)



HAPPIEST HOUR!

PIZZA

Margherita 12
san marzano tomato,
mozzarella, basil (d,g)

Potato 12
crispy potato, roasted onion,
rosemary, mozzarella (d,g)

Soppressata 14
mozzarella, tomato, marinated eggplant, chili,
sicilian oregano (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
combiér, 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 Hi"

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