

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)

Pesce Crudo 12
bigeye tuna, pistachio
relish, olive, basil (n)

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



PIZZA

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

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

Salsiccia 14
hot italian sausage, onions & peppers,
cooper sharp, mozzarella, 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

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COCKTAILS

\$8

Rose Spritz

rose, orange juice,
sparkling wine,
club soda

Bartender's Speciale del Giorno

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

DRAFTS

\$6

*Victory
"Brotherly Love"*
Hazy IPA 6.0%

Outlaw "Mile Hi"
Light Lager 4.2%

Stella Artois
Pilsner 5.2%

*Neshaminy Creek
"Fearless Pale Ale"*
American Pale Ale 5.3%

*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

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