

rosalie

APERITIVO

Marinated Olives 5
spiced nuts (n)

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

Bucatini Cacio e Pepe 14
chicken, pecorino romano,
black pepper (d,g)

Prosciutto di San Daniele 12
gnocco fritto, horseradish (d,g)

Mercato 9
baby lettuces, pickled peppers,
cherry tomatoes, red onion, marinated
cucumber, focaccia,
parmesan vinaigrette (d,g)

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



PIZZA

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

Spinaci 12
spinach, garlic, mozzarella,
robiolina (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

3.12.26



COCKTAILS

\$9

Blueberry Spritz

rosé, blueberry, lemon,
simple, club soda

***Bartender's
Speciale del Giorno***

***Chai Tea
Old Fashioned***
bourbon, chai,
walnut bitters

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

\$8

Pinot Grigio, Veneto, IT

Rosé, Veneto, IT

Super Tuscan Tuscany, IT

Sparkling, Burgundy, FR

