

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

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

**Crudo** 12  
bigeye tuna, chili-garlic  
agrodolce, avocado

**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)

**Soppresata** 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  
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