

rosalie

APERITIVO

Arancini 6

saffron risotto,
meat ragu, smoked
mozzarella, corn (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)

Pesce Crudo 12

bigeye tuna, chili-garlic
agrodolce, avocado

Dok Dall'Ava

Prosciutto di San

Daniele 10

gnocco fritto,
horseradish (d,g)



HAPPIEST HOUR!

PIZZA

Margherita 10

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

Potato 10

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

Salsiccia 13

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 convenience fee is applied to all checks, unless using debit cards or cash



COCKTAILS

\$8

Rose Spritz

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

Bartender's Speciale del Giorno

Maggie's Revenge
jalapeno infused tequila,
luscious east india sherry,
allspice dram,
pear nectar, lemon,
ginger beer

\$6

DRAFTS

Victory "Brotherly Love"

Hazy IPA 6.0%

Stella Artois

Pilsner 5.2%

Outlaw "Mile Hi"

Light Lager 4.2%

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

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