

rosalie

APERITIVO

Arancini 14

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

Prosciutto di San Daniele 19

gnocco fritto, horseradish (d,g)

Formaggi 20

local and italian cheeses,
seasonal mostarda,
red onion jam, brioche (d,g)

Marinated Olives 9

spiced nuts (n)

PIZZA

gluten free crust available +3

Margherita 20

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

Salsiccia 23

hot italian sausage,
onions & peppers, cooper sharp,
mozzarella, oregano (d,g)

Cipolla 23

spring onion, pickled ramp,
stracciatella, bagna cauda (d,g)

Spinaci 21

spinach, garlic, mozzarella,
riobiolina (d,g)

INSALATA

Verde 15

baby lettuces, parmesan,
focaccia, cava vinaigrette (d,g)

Mercato 16

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

Lioni Burrata 19

baby lettuce, prosciutto, soppressata,
sharp provolone, pickled peppers,
red wine vinaigrette (d)

PICCOLO

PIATTO

Gnocchi 18/28

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

Casoncelli 19/30

veal, golden raisin, amaretti,
parmesan (d,g,n)

Sicilian Meatball 18

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

Vegetable Antipasti 18

seasonal marinated vegetables
(d,g)

Pesce Crudo 23

yellowtail, lemon, sugar snap pea,
radish, sesame (d)

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illness | 20% gratuity will be added to all parties of 6 or more.

ALLERGENS: D-DAIRY, G-GLUTEN, N-TREE NUTS, S-SHELLFISH

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash