

rosalie

APERITIVO

Rosemary Focaccia 10
whipped ricotta,
calabrian chili oil (d,g)

Formaggi 20
artisan cheeses, seasonal
mostarda, candied nuts,
fruit and nut crisp (d,g,n)

**Prosciutto di
San Daniele** 19
gnocco fritto,
horseradish (d,g)

Marinated Olives 9
spiced nuts (n)

Pesce Crudo 23
yellowtail, lemon, cucumber,
radish, sesame (d)

Stuffed Squash 18
cotechino sausage, fennel,
apple, mustard (d)

Sicilian Meatball 18
escarole, parmesan brodo,
salsa verde, pine nut
gremolata (d,g,n)

Arancini 14
saffron rice, mozzarella,
cherry tomato sauce (d,g)

INSALATA

Verde 15
baby lettuce, parmesan,
focaccia croutons,
cava vinaigrette (d,g)

Mercato 16
baby lettuce, 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)

ADDITIONS

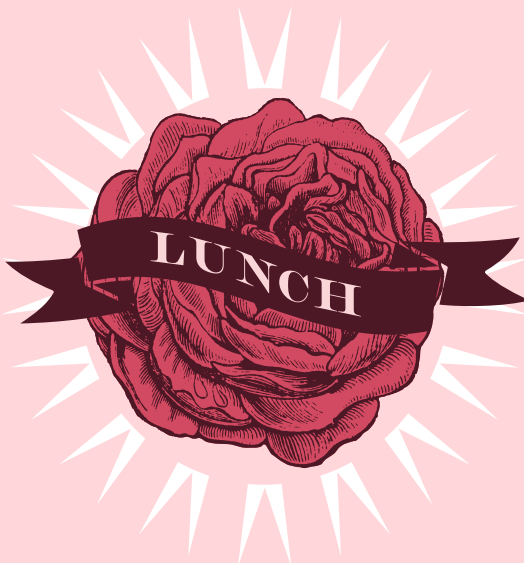
Grilled Shrimp 17 (s)

Grilled Salmon 16

Chicken Spiedino 12

Chicken Cutlet 13

Steak Spiedino 16



ROSÉ

FOR

LUNCH

**\$10 GLASS OF ROSÉ WINE
HALF PRICED
BOTTLES OF ROSÉ**

SECONDI

Sunday Gravy Shakshuka 21
baked eggs, beef short rib,
pork shoulder, fennel sausage,
san marzano tomato,
grilled ciabatta (d,g)

Chicken Parmesan 32
breaded chicken breast,
mozzarella, san marzano tomato,
arugula (d,g)

Omelet 17
goat cheese, caramelized onions,
sun-dried tomato pesto,
crispy potatoes (d,g,n)

CONTORNI

Glazed Acorn Squash 14
sage bechamel,
dried cherries,
walnut dukkah (d,n)

**Broccoli &
Peppers** 11
pecorino cheese,
golden raisins (d)

Crispy Potatoes 9
garlic aioli (g)

Brussels Sprouts 12
balsamic, calabrian chili
honey,
parmesan crisp (d,g)

PRIMI

gluten free pasta available

Campanelle 19/30
bay scallop, poblano,
herb breadcrumb (d,g,s)

Casoncelli 19/30
veal, golden raisin, amaretti,
parmesan (d,g,n)

Bucatini Cacio e Pepe 18/28
pecorino romano,
black pepper (d,g)

Radiator 20/32
beef short rib, pork shoulder,
fennel sausage, basil,
san marzano tomato (d,g)

Gnocchi 18/28
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Stuffed Shells 25
garlic ricotta, n'duja, vodka sauce
(d,g)

SANDWICHES

Italiano 18
prosciutto cotto, soppressata,
provolone, pickled peppers,
red onion, parmesan vinaigrette,
focaccia (d,g)

Mushroom Toast 20
kennett square mushrooms,
marinated eggplant spread,
pickled onion, poached egg (d,g)

Chicken Cutlet 19
sharp provolone, broccoli rabe,
long hot aioli (d,g)

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