

# rosalie

## APPERITIVO

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

**Marinated Olives** 9  
spiced nuts (n)

**Vegetable Antipasti** 18  
seasonal marinated  
vegetables (d,g)

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

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

**Pesce Crudo** 23  
yellowtail, lemon,  
sugar snap pea, radish,  
sesame (d)

**Bangs Island Mussels** 19  
smoked pancetta, leek,  
fennel, garlic broth (d,g,s)

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

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

## INSALTA

**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)

## ADDITIONS

**Grilled Shrimp** 17 (s)

**Grilled Salmon** 16

**Chicken Spiedino** 12

**Steak Spiedino** 16

## 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,  
robiolina (d,g)

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

**Crispy Potatoes** 9  
garlic aioli (g)

**Roasted Beets** 14  
strawberry balsamic,  
pantaleo cheese,  
crispy shallot (d,g)

**Crispy Brussels Sprouts** 12  
balsamic,  
calabrian chili honey,  
parmesan crisp (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

## ANTIPASTI

## PRIMI

gluten free pasta available

**Lumache** 18/28  
mushroom ragu, peas,  
pantaleo cheese (d,g)

**Risotto alla Pescatora** 20/32  
shrimp, mussels, crab broth,  
preserved lemon (d,s)

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

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

**Radiatori** 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)

**Taleggio & Potato Ravioli** 20/32  
short rib ragu, stone fruit,  
parmesan (d,g)

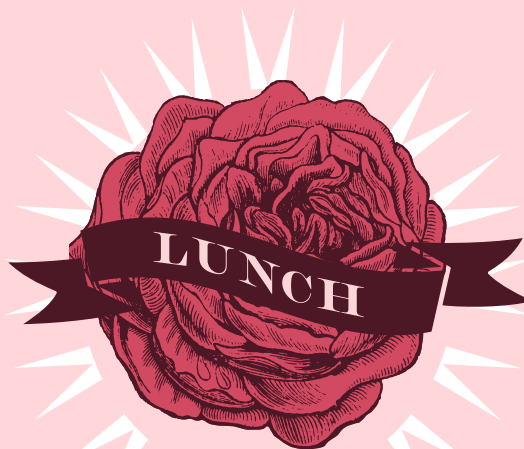
## SECONDI

**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



## ROSÉ FOR LUNCH

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

## SANDWICHES

**Italiano** 18  
prosciutto cotto, soppressata,  
provolone, pickled pepper,  
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)