

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,
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)

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)

ADDITIONS

Grilled Shrimp 17 (s)

Grilled Salmon 16

Chicken Spiedino 12

Steak Spiedino 16

LUNCH

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

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

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

Lobster Rigatoni 26/43
tomato confit, basil,
aleppo 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)

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

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)

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