

# PRIVATE PARTY

## MENUS

Summer 2025



ITALIAN  
SOUL FOOD

rosalie

Thank you for your interest in hosting your private event, meeting or celebration at Rosalie.

Located in the historic Wayne Hotel in downtown Wayne, Rosalie provides a unique backdrop for celebrations and gatherings. Our chefs have crafted menus inspired by authentic regional Italian cuisine using local and seasonal ingredients available.

We offer a variety of private and semi private dining options, accommodating parties and receptions ranging in size from 20 guests in the Salotta to a reception for 25-65 in the Sala Atria or an event for 20-50 guests in the Sala Grande with an additional 20 guests in the Sala Piccolo.

Rosalie specializes in creating memorable events. Our chefs' seasonal menus feature rustic Italian dishes perfect for family-style platters and sharing. Our event concierges and staff provide each event with individualized attention, dedication to detail and flawless execution. For more information about hosting your next business or social event at Rosalie, please call us directly at 484.451.7414 or by email [info@rosaliewayne.com](mailto:info@rosaliewayne.com)

We look forward to begin planning your next event.

Sincerely,

*Casey Kyler*

Casey Kyler, Private Events Concierge



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## PLANNING

### AVAILABLE DINING ROOMS

The Sala Grande is our largest dining room, which has a variety of table sizes and can seat up to 44 guests. Combine with the Sala Piccolo for an additional 30 guests. The Salotta is a private dining room off the Lobby or Sala Atria and can seat up to 24 guests. The Sala Atria can host a cocktail reception for 75 guests or combine with the Salotto for an event up to 100 guests.

### MENUS

Seated menus are available for lunch, brunch or dinner with tray passed and stationary hors d'oeuvres options for parties between 20-35 guests. Limited a la carte menus are an option for groups up to 25 guests. Parties of 35 guests or more will select from the family style or stationary menus. Our Chefs are happy to customize a market menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for the available options and pricing.

Prices do not include 6% Pennsylvania sales tax or 24% staffing charge. All prices quoted herein are guaranteed six months from the start of each the season. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

We kindly request your menu selections 10 days prior to your event. We will prepare printed menus your event with a custom welcome. We also kindly request that pre-counts are provided at least 3 days prior to the event date for parties which offer more than three entree choices, and the number of entree choices does not exceed four choices. If more than three entrees are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

### BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

### DECORATIONS AND SET UP

Hosts are allowed 30 minutes prior to the start of your event to setup. Should you require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated. You may bring additional decorations. Confetti is not allowed, and we ask you to respect our furniture not to damage it.

### GUARANTEES

A final guarantee of the number of guests is required 7 days prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.



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## DEPOSIT AND PAYMENT

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 3% credit card surcharge. To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required within ten business days. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event. The final balance is due in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event, including consumption charges will be due at the end of event. Should proper payment not be received within the designated time, we reserve the right to cancel the event.

## SPECIAL AMENITIES

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, Audio Visual equipment, gift tables, dietary restrictions, accommodating children, handicap access and so on.

## DESSERT FEE

When a cake or dessert is brought in from an outside vendor, we will cut, plate and add an ice cream scoop.

**\$5 per person.**

## AUDIO VISUAL EQUIPMENT

*Screen 75*

*LCD Projector 150*

*Microphone 75*



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A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "BEVERAGE" in red, serif, all-caps font.

## BEVERAGE

### CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.  
Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

### HOSTED OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

>> \$55 per guest for a two and a half hour event. + \$10 per guest for Top Liquor

>>\$7 per guest for each additional half hour.

Unlimited House Wine and Beer

>>\$45 per guest for a two and a half hour event, + \$10 per guest for Premium Wine

>>\$6 per guest each additional half hour

### UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Bellinis

» \$24 per guest with a \$100 Bar Set-Up Charge

### WINE SERVICE

See our extensive wine list to select wines to be served table side by the bottle or butlered upon arrival.

### BARTENDER FEES

\$150 bartender fee for 15-50 guests. \$300 for over 50 guests or more.

A white silhouette of a woman sitting on the ground, leaning back on her hands, is positioned above the text "ITALIAN SOUL FOOD".

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## ANTIPASTI

### PASSED OR STATIONARY

#### HOT

**Arancini 3**  
saffron risotto, mozzarella

**Meatball 4**  
marinara, parmesan

**Bruschetta 3**  
grilled ciabatta, garlic,  
aged provolone,  
marinated tomatoes

**Pigs in a Blanket 3**  
chianti mustard

**Fritto Misto 4**  
mixed fried seafood,  
garlic aioli



#### COLD

**Crudo 4**  
bigeye tuna,  
chili-garlic agrodolce, avocado

**Carne Cruda 4**  
beef flatiron, egg yolk,  
parmesan

**Crostini 3**  
whipped ricotta, caponata

**Gnocco Fritto 4**  
puffed dough with prosciutto,  
horseradish crema

### PRICED PER PIECE

### STATIONARY PLATTERS

**Salumi 12**  
assorted italian and domestic charcuterie, gnocco fritto, horseradish crema

**Antipasti 9**  
roasted and marinated vegetables, spiced nuts, mixed olives, focaccia

**Formaggi 11**  
local & italian cheeses, house made brioche, house fruit preserves

**Crudite 9**  
market vegetables, whipped ricotta, bagna cauda, parmesan vinaigrette

**Margherita Pizza 9**  
roman-style pan pizza, san marzano tomato, mozzarella, basil

### PRICED PER PERSON

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**DINNER**

**ANTIPASTO**

**PLATED**

**INSALATA**

**SELECT UP TO THREE STARTERS**

***Crudo***

bigeye tuna, chili-garlic agrodolce,  
avocado

***Verde***

baby lettuces, parmesan, focaccia,  
cava vinaigrette

***Lioni Burrata***

marinated red & gold beets, urfa, balsamic,  
basil, beet chips

***Garden***

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

***Prawns***

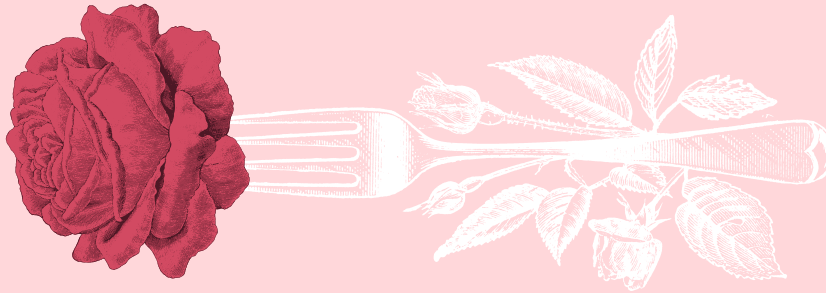
fennel, grapefruit, brown butter,  
pine nuts

***Citrus & Fennel***

tangerine olive, pistachio, frisse, arugula,  
mint vinaigrette

***Sicilian Meatball***

beef, pork & veal, escarole,  
parmesan brodo, salsa verde,  
pine nut gremolata



**PRIMI**

**SELECT UP TO TWO FOR 4 COURSE DINNER**

***Casoncelli***

veal, golden raisin, amaretti, parmesan

***Gnochetti Sardi***

sausage ragu, broccolini, calabrian chili,  
pecorino

***Radiator***

beef short rib, pork shoulder,  
spicy sausage, marinara

***Gnocchi***

kennett square mushrooms,  
fontina, 8 year balsamic

***Campanelle Frutti di Mare***

saffron, tomato, chili oil

***Fusilli***

broccoli rabe, provolone, fire roasted to-  
mato sauce

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## SECONDI

### SELECT UP TO THREE ENTREES

**8oz Prime Flat Iron** fingerling potato, marinated leeks, beef jus

**12oz Prime New York Strip** ••• caramelized onion, spinach, gorgonzola fonduta

**Duck** ••• mushroom, bulgar, blackberry, balsamic onion

**Niman Ranch Pork Chop** trevisano, onion jus, salsa verde, charred lemon

**Chicken Parmesan** breaded chicken breast, marinara, mozzarella, arugula, parmesan vinaigrette

**Verlasso Salmon** ditalini pasta, cucumber, tomato, herb yogurt

**Grilled Shrimp** • caponata, castelvetrano olive, charred lemon

**Swordfish** romesco sauce, broccolini, frisée, almond

## DOLCE

### SELECT ONE DESSERT

**Seasonal Cheesecake**

graham cracker, seasonal fruit

**Lemon Torte**

citrus cake, lemon mousse

**Tiramisu Cannoli**

espresso mascarpone mousse, chocolate covered espresso beans

**Chocolate Layer Cake**

chocolate fudge frosting, chocolate sauce

**Olive Oil Cake**

whipped cream, seasonal fruit

**Trio of Miniature Desserts**

pastry chef's seasonal selection

**Lavazza Coffee**

**Harney & Sons Teas**

**THREE COURSE DINNER \$75**  
**FOUR COURSE DINNER \$85**

• ADD \$8    •• ADD \$10    ••• ADD \$20

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## DINNER

### STATIONS

SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE & TWO CONTORNI  
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

\$80 PER PERSON

#### INSALATA

##### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

##### *Citrus & Fennel*

tangerine olive, pistachio, fris e,  
arugula, mint vinaigrette

##### *Garden*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

#### PIZZA

##### *Pizza al Taglio*

*Roman Style Pan Pizza*

##### *Margherita*

san marzano tomato, mozzarella, basil

Custom toppings available upon request.

Supplement charges may apply.

#### PRIMI

##### *Gnocchi*

kennett square mushrooms,  
fontina, 8 year balsamic

##### *Radiator*

beef short rib, pork shoulder,  
spicy sausage, marinara

##### *Campanelle Frutti di Mare*

saffron, tomato, chili oil

##### *Gnochetti Sardi*

sausage ragu, broccolini, calabrian  
chili, pecorino

##### *Fusilli*

broccoli rabe, provolone,  
fire roasted tomato sauce

#### CARNE E PESCE

##### *New York Strip Roast •••*

horseradish crema

##### *Half Roasted Chicken*

rosemary brown butter, marinated beech mushroom

##### *Sakura Pork Loin*

romesco sauce

##### *Verlasso Salmon*

horseradish crema

##### *Grilled Prawns*

caponata

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A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "CONTORNI" in red, serif, all-caps font.

**CONTORNI**

*Broccoli*  
calabrian chili, pecorino

*Crispy Potatoes*  
garlic aioli

*Grilled and Marinated  
Peppers*  
golden raisin, toasted garlic

A decorative border of white floral and leaf patterns surrounds the entire page. In the center, a white ribbon banner contains the word "DOLCE" in red, serif, all-caps font.

**DOLCE**

*Chef's Dessert Trio*

*Lavazza Coffee*

*Harney & Sons Teas*

A white silhouette of a woman in a relaxed, seated pose is positioned above the "ITALIAN SOUL FOOD" banner.

**ITALIAN  
SOUL FOOD**

**rosalie**

## LUNCH

### PLATED

#### ANTIPASTO

SELECT ONE OF EACH

#### INSALATA

##### *Crudo*

bigeye tuna, chili-garlic agrodolce,  
avocado

##### *Lioni Burrata*

marinated red & gold beets, urfa, balsamic,  
basil, beet chips

##### *Prawns*

fennel, grapefruit, brown butter,  
pine nuts

##### *Sicilian Meatball*

beef, pork & veal, escarole,  
parmesan brodo, salsa verde,  
pine nut gremolata

##### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

##### *Garden*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

##### *Citrus & Fennel*

tangerine olive, pistachio, frisée, arugula,  
mint vinaigrette

## SECONDI

SELECT UP TO THREE ENTREES

##### *Gnocchi*

kennett square mushrooms,  
fontina, 8 year balsamic

##### *Chicken Parmesan*

breaded chicken breast, san marzano  
tomato, mozzarella, arugula,  
parmesan vinaigrette

##### *Italiano Sandwich*

prosciutto cotto, soppressata, provolone,  
pickled peppers, red onion, parmesan  
vinaigrette, house made focaccia

##### *Campanelle Frutti di Mare*

saffron, tomato, chili oil

##### *Radiator*

beef short rib, pork shoulder,  
spicy sausage, marinara

##### *Verlasso Salmon*

ditalini pasta, cucumber, tomato, herb  
yogurt

##### *Fusilli*

broccoli rabe, provolone, fire roasted  
tomato sauce

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**DOLCE**

**SELECT ONE DESSERT**

*Seasonal Cheesecake*

graham cracker, seasonal fruit

*Tiramisu Cannoli*

espresso mascarpone mousse, chocolate covered espresso beans

*Olive Oil Cake*

whipped cream, seasonal fruit

*Lemon Torte*

citrus cake, lemon mousse

*Chocolate Layer Cake*

chocolate fudge frosting, chocolate sauce

*Trio of Miniature Desserts*

pastry chef's seasonal selection

*Lavazza Coffee*

*Harney & Sons Teas*

**THREE COURSE LUNCH \$45**

• ADD \$5    •• ADD \$10    ••• ADD \$15

*ITALIAN*  
*SOUL FOOD*  
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## LUNCH

### STATIONS

SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE & TWO CONTORNI  
PIZZA & DOLCE MAY BE ADDED AS AN ADDITION

AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

\$50 PER PERSON

### INSALATA

#### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

#### *Citrus & Fennel*

tangerine olive, pistachio, frisée, arugula,  
mint vinaigrette

#### *Garden*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

### PIZZA

#### *Pizza al Taglio*

*Roman Style Pan Pizza*

#### *Margherita*

san marzano tomato, mozzarella, basil

Custom toppings available upon request. Supplement charges may apply.

### PRIMI

#### *Gnocchi*

kennett square mushrooms,  
fontina, 8 year balsamic

#### *Radiator*

beef short rib, pork shoulder,  
spicy sausage, marinara

#### *Campanelle Frutti di Mare*

saffron, tomato, chili oil

#### *Gnochetti Sardi*

sausage ragu, broccolini, calabrian  
chili, pecorino

#### *Fusilli*

broccoli rabe, provolone,  
fire roasted tomato sauce

### SECONDI

#### *Italiano Sandwich*

prosciutto cotto, soppressata, provolone, pickled peppers, red onion,  
parmesan vinaigrette, house made focaccia

#### *Half Roasted Chicken*

rosemary brown butter, marinated mushrooms

#### *Sunday Gravy Shakshuka*

baked eggs, beef short rib, pork shoulder and sausage,  
san marzano tomato, grilled ciabatta

#### *Chicken Parmesan*

breaded chicken breast, marinara, mozzarella

#### *Verlasso Salmon*

horseradish crema

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A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "CONTORNI" in red, serif, all-caps font.

**CONTORNI**

*Broccoli*  
calabrian chili, pecorino

*Crispy Potatoes*  
garlic aioli

*Grilled and Marinated  
Peppers*  
golden raisin, toasted garlic

A decorative border of white floral and leaf patterns surrounds the entire page. In the center, a white ribbon banner contains the word "DOLCE" in red, serif, all-caps font.

**DOLCE**

*Chef's Dessert Trio*

*Lavazza Coffee*

*Harney & Sons Teas*

A white silhouette of a woman in a relaxed, seated pose is positioned above the "ITALIAN SOUL FOOD" banner. The banner is white with red text and is set against a background of floral patterns.

**ITALIAN  
SOUL FOOD**

**rosalie**

A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "BRUNCH".

## BRUNCH

### PLATED

A white ribbon banner with the word "ANTIPASTO" in red, serif, all-caps font.

#### ANTIPASTO

SELECT UP TO TWO

##### *Fruit and Yogurt*

greek yogurt, market fruit,  
granola, honey

##### *Lioni Burrata*

marinated red & gold beets, urfa, balsamic,  
basil, beet chips

A white ribbon banner with the word "INSALATA" in red, serif, all-caps font.

#### INSALATA

##### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

##### *Garden*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

##### *Citrus & Fennel*

tangerine olive, pistachio, frisée, arugula,  
mint vinaigrette

A white ribbon banner with the word "SECONDI" in red, serif, all-caps font.

## SECONDI

SELECT UP TO THREE ENTREES

##### *Americano*

Scrambled Eggs, crispy potatoes,  
breakfast sausage, brioche toast,  
honey butter, jam

##### *Sunday Gravy Shakshuka*

baked eggs, beef short rib,  
pork shoulder and sausage,  
marinara, grilled ciabatta

##### *Italiano Sandwich*

prosciutto cotto, soppressata,  
provolone, pickled peppers,  
red onion, parmesan vinaigrette,  
house made focaccia

##### *French Toast*

cinnamon streusel,  
whipped mascarpone,  
walnut maple, orange

##### *Gnocchi*

kennett square mushrooms,  
fontina, 8 year balsamic

##### *Verlasso Salmon*

ditalini pasta, cucumber, tomato, herb  
yogurt

##### *Fusilli*

broccoli rabe, provolone,  
fire roasted tomato sauce

A white ribbon banner with the words "ITALIAN SOUL FOOD" in red, serif, all-caps font.

ITALIAN  
SOUL FOOD

The brand name "rosalie" in a lowercase, serif font. The letter "o" is replaced by a stylized rose icon.

rosalie

A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "DOLCE" in red, serif, all-caps font.

**DOLCE**

**SELECT ONE DESSERT**

***Seasonal Cheesecake***

graham cracker, seasonal fruit

***Tiramisu Cannoli***

espresso mascarpone mousse, chocolate covered espresso beans

***Olive Oil Cake***

whipped cream, seasonal fruit

***Lemon Torte***

citrus cake, lemon mousse

***Chocolate Layer Cake***

chocolate fudge frosting, chocolate sauce

***Trio of Miniature Desserts***

pastry chef's seasonal selection

***Lavazza Coffee***

***Harney & Sons Teas***

**THREE COURSE BRUNCH \$45**

A white silhouette of a person sitting on the ground, leaning back on their hands, is positioned above the text "ITALIAN SOUL FOOD".

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## BRUNCH

### STATIONS

**SELECT ONE INSALATA, ONE PRIMI, TWO SECONDI & TWO CONTORNI  
PASTICCINI, PIZZA & DOLCE MAY BE ADDED AS AN ADDITION**

**AVAILABLE FOR FAMILY STYLE SERVICE AS WELL**

**\$50 PER PERSON**

## PASTICCINI

*Assorted House Made Pastries & Breakfast Breads*

honey butter and fruit preserves

## INSALATA

### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

### *Citrus & Fennel*

tangerine olive, pistachio, frisée,  
arugula, mint vinaigrette

### *Garden*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

### *Fruit and Yogurt*

greek yogurt, market fruit,  
granola, honey

## PRIMI

### *Gnocchi*

kennett square mushrooms,  
fontina, 8 year balsamic

### *Radiator*

beef short rib, pork shoulder, spicy sau-  
sage, san marzano tomato

### *Campanelle Frutti di Mare*

saffron, tomato, chili oil

### *Gnochetti Sardi*

sausage ragu, broccolini, calabrian  
chili, pecorino

### *Fusilli*

broccoli rabe, provolone,  
fire roasted tomato sauce

## PIZZA

### *Pizza al Taglio*

*Roman Style Pan Pizza*

### *Margherita*

san marzano tomato, mozzarella, basil

Custom toppings available upon request. Supple-  
ment charges may apply.

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## SECONDI

### *French Toast*

honey butter, maple syrup

### *Americano*

scrambled eggs, breakfast sausage, crispy potatoes, brioche toast, honey butter, jam

### *Half Roasted Chicken*

rosemary brown butter, marinated beech mushroom

### *Verlasso Salmon*

horseradish crema

### *Sunday Gravy Shakshuka*

baked eggs, beef short rib, pork shoulder and sausage, marinara, grilled ciabatta

### *Italiano Sandwich*

prosciutto cotto, soppressata, provolone, pickled peppers, red onion, parmesan vinaigrette, house made focaccia

### *Chicken Parmesan*

breaded chicken breast, san marzano, tomato, mozzarella

## CONTORNI

### *Broccoli*

calabrian chili, pecorino

### *Crispy Potatoes*

garlic aioli

### *Grilled and Marinated*

### *Peppers*

golden raisin, toasted garlic

## DOLCE

### *Chef's Dessert Trio*

### *Lavazza Coffee*

### *Harney & Sons Teas*

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## ADDITIONS

### *House Made Cakes*

#### *Flavors*

Vanilla, Chocolate, Lemon, Marble,  
Carrot, Red Velvet, Devil's Food,  
Chocolate Chip Pound, Funfetti Pound

#### *Fillings*

Lemon Curd, White Chocolate Mousse,  
Chocolate Mousse, Peanut Butter Mousse,  
Raspberry Mousse, Funfetti, Cream Cheese,  
Mocha Buttercream, Coffee Buttercream,  
Funfetti Icing, Chocolate Ganache,  
Vanilla Buttercream with Raspberry Jam,  
Vanilla Mousseline with Strawberry Jam

#### *Icing*

American Vanilla Buttercream, American  
Chocolate Buttercream, Swiss Vanilla  
Buttercream, Swiss Chocolate Buttercream

**6" CAKE** 48 (serves up to 6-15)

**8" CAKE** 80 (serves up to 10-20)

**10" CAKE** 128 (serves up to 15-30)

**12" CAKE** 240 (serves up to 30-50)

Multi-tiered Cakes and Intricate Decoration  
are available at an additional cost. Please  
inquire.

### *House Made Cupcakes*

#### *Cake Flavors*

Vanilla, Chocolate, Lemon, Red Velvet, Citrus

#### *Cake Fillings*

Lemon Curd, White Chocolate Mousse,  
Chocolate Mousse, Peanut Butter Mousse,  
Raspberry Mousse, Cream Cheese,  
Raspberry Jam

#### *Icing Flavors*

American Vanilla Buttercream, American  
Chocolate Buttercream, Swiss Vanilla  
Buttercream, Swiss Chocolate Buttercream.

**3.5 Each, Minimum of 12, Add Filling +1**

### *Miniature Desserts*

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Seasonal Mousse Cups

Chocolate Budino

Tiramisu

Lemon Meringue Tart

Salted Caramel Chocolate Tart

**SELECT THREE 12 per person**

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