

rosalie

FEARLESS RESTAURANT WEEK

DINNER

PRIMI

Arancini

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

Bucatini Cacio e Pepe

pecorino, black pepper (d,g)

Mercato Insalata

baby lettuce, pickled pepper, cherry tomato,
red onion, marinated cucumber,
parmesan vinaigrette (d,g)

Pesce Crudo +3

hamachi, lemon, snap pea, radish (d)

SECONDI

Verlasso Salmon

ditalini pasta, cucumber, tomato,
herb yogurt, red wine vinaigrette (g,d)

Casoncelli

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

Chicken Parmesan

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

Risotto alla Pescatore +4

rock shrimp, mussel, crab broth, basil (d,s)

DOLCE

Limoncello Bundt Cake

lemon mascarpone, fresh berries,
raspberry coulis (g,d)

Select one from
each course \$45

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

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