

rosalie



APERITIVO



Focaccia 10 •
everything spice,
ricotta, chili oil (d,g)

Lioni Burrata 17
marinated red & gold
beets, urfa, balsamic,
basil, beet chips (d,g)

Formaggi 19
local and italian cheeses,
seasonal mostarda, red
onion jam, brioche (d,g)

Marinated Olives 9 •
spiced nuts
(n)

INSALATA

Verde 14 •
baby lettuces, parmesan,
focaccia, cava vinaigrette (d,g)

Watermelon 15
red watercress, mint,
ricotta salata, poppy seed
vinaigrette (d)

Mercato 15 •
baby lettuces, pickled peppers,
cherry tomatoes, red onion,
marinated cucumber, focaccia,
parmesan vinaigrette (d,g)



PIZZA

Potato 18
crispy potato, roasted onion,
rosemary, mozzarella (d,g)

Margherita 18 •
san marzano tomato,
mozzarella, basil (d,g)

Bianco 22
asparagus, pecorino cream,
fontina, meyer lemon,
red onion (d,g)

PRIMI

Gnocchi 16/28
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Spaghetti al Limone 16/24
zucchini, pecorino, lemon,
chili breadcrumb (d,g)

Fusilli al Forno 25
broccoli rabe, provolone,
fire roasted tomato sauce,
castelvetro olive, robiolina (d,g)

Corn Agnolotti 18/32
sweet corn, chanterelle mushroom,
serrano chili, tarragon (d,g)

SECONDI

Verdure 24 •
roasted broccoli, chanterelle,
romesco, marinated leek

CONTORNI

Broccoli & Peppers 9 •
pecorino cheese,
golden raisins (d)

Crispy Potatoes 9 •
garlic aioli (g)

Heirloom Tomato 13
castelrosso cheese, red onion,
barolo vinaigrette (d,g)

Crispy Brussel Sprouts 12
balsamic vinaigrette,
calabrian chili honey,
parmesan crisp (d,g)

• CAN BE PREPARED VEGAN WITH MODIFICATIONS

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