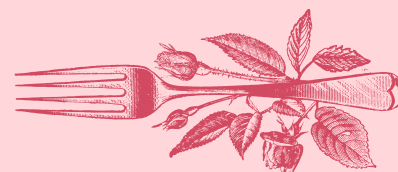


# rosalie



## APERITIVO



### *Formaggi* 20

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

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

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

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

## INSALATA

**Verde** 15 •  
baby lettuce, parmesan,  
focaccia croutons,  
cava vinaigrette (d,g)

**Mercato** 16 •  
baby lettuce, pickled peppers,  
cherry tomatoes, red onion,  
marinated cucumber, focaccia,  
parmesan vinaigrette (d,g)



## VEGETARIAN

## PRIMI

*gluten free pasta available*

**Gnocchi** 18/28  
kennett square mushrooms,  
fontina, 8 year balsamic (d,g)

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

**Orzotto** 18/28  
butternut squash, chili crisp,  
maitake mushroom (d,g)

## PIZZA

*gluten free crust available +3*

**Margherita** 20 •  
san marzano tomato,  
mozzarella, basil (d,g)

**Spinaci** 21  
spinach, garlic, mozzarella,  
robioлина (d,g)

**Fig** 21  
arugula, hazelnut hot honey,  
balsamic (d,g,n)

## CONTORNI

**Glazed Acorn Squash** 14 •  
sage bechamel, dried cherries,  
walnut dukkah (d,n)

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

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

**Crispy Brussels 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

10.01.26