

rosalie



APERITIVO



Formaggi 20

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

Vegetable Antipasti 18
seasonal marinated vegetables (d,g)

Marinated Olives 9 •
spiced nuts (n)

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

INSALATA

Verde 15 •
baby lettuces, parmesan,
focaccia, cava vinaigrette (d,g)

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

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

VEGETARIAN



PIZZA

gluten free crust available +3

Cipolla 23
spring onion, pickled ramp,
stracciatella (d,g)

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

Spinaci 21
spinach, garlic, mozzarella,
robiolina (d,g)

PRIMI

gluten free pasta available

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

Lumache 18/28
mushroom ragu, peas,
pantaleo cheese (d,g)

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

Broccoli Rabe Agnolotti 18/28
peperonata, parmesan (d,g)

CONTORNI

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

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

3.12.2026