

# rosalie

## APERITIVO

### Formaggi 18

local and italian cheeses, seasonal mostarda, caramelized onion, brioche (d,g)

### Arancino 10

saffron risotto, meat ragu, smoked mozzarella, peas (d,g)

### Breakfast Breads 15

coffee cake, croissant, zucchini bread (d,g)

### Dok Dall'Ava Prosciutto di San Daniele 18

gnocco fritto, horseradish (d,g)

### Marinated Olives 9

olives, nuts (n)

## CONTORNI

### Breakfast Sausage 9

Broccoli 9  
garlic aioli (g)

### Crispy Potatoes 8

garlic aioli (g)

### Fresh Fruit 10

whipped ricotta (d)

## ANTIPASTI

### Parfait 9

ronnybrook dairy yogurt, seasonal fruit, granola, honey (d,g)

### Pesce Crudo 19

bigeye tuna, chili-garlic agrodolce, avocado

### Rambisicci 17

stuffed cabbage, chicken sausage, marinara

### Fritti 17

crispy braised pork, stracciatella, pineapple, mizuna (d,g)

## PIZZA

### Breakfast Pizza 16

breakfast sausage, mozzarella, cooper sharp, runny eggs, arugula (d,g)

### Margherita 16

san marzano tomato, mozzarella, basil (d,g)

### Carne 18

veal porchetta, fennel sausage, pepperoni, guanciale, mozzarella, pickled peppers, tomato (d,g)

### Bianco 16

mozzarella, broccoli, lemon, bagna cauda (d,g)

## PRIMI

### Casoncelli 17/26

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

### Gnocchi 16/25

kennett square mushrooms, fontina, 8 year balsamic (d,g)

### Cannelloni 31

bay scallop, prawns, creamed spinach, breadcrumb (d,g,s)

### Radiator 18/27

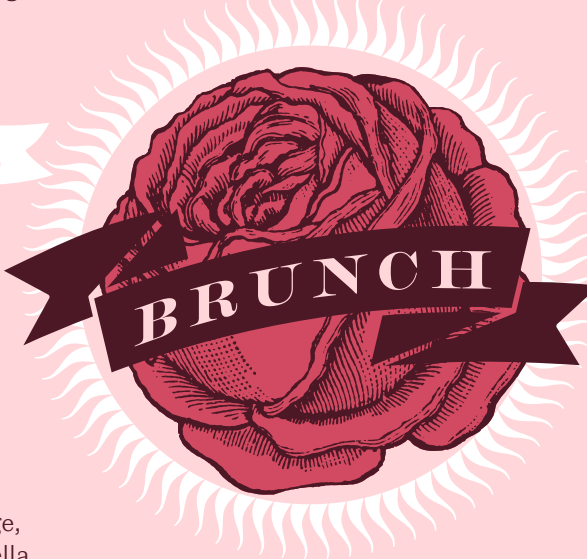
beef short rib, pork shoulder, fennel sausage, san marzano tomato, basil (d,g)

### Tortelloni 17/27

ricotta impastata, guanciale, pearl onion, crispy brussels sprout leaves (d,g)

### Fazzoletti 17/26

white chicken ragu, napa cabbage, parmesan (d,g)



## INSALATA

### Verde 12

baby lettuces, parmesan, focaccia, cava vinaigrette (d,g)

### Mercato 14

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

### Chicory 15

castelfranco, trevisano, anchovy, toasted garlic, parmesan (d)

### Burrata and Figs 17

lioni burrata, mission figs, brown butter, peanuts (d,g,n)

## SANDWICHES

### Colazione 18

crispy pork shank, fontina, folded egg, pepper relish, everything spice focaccia (d,g)

### Italiano 18

prosciutto cotto, soppressata, provolone, pickled peppers, parmesan vinaigrette, everything spice focaccia (d,g)

## FAMILY

## BRUNCH

**\$30 PER PERSON FOR TWO OR MORE** \***VEGETARIAN OPTION IS AVAILABLE**

### House-Made Pastries

honey butter and jam (d,g)

### Dok Dall'Ava Prosciutto di San Daniele

gnocco fritto, horseradish (d,g)

### Breakfast Pizza

breakfast sausage, mozzarella, cooper sharp, runny eggs, arugula (d,g)

## BRUNCH

### French Toast 15

whipped ricotta, seasonal fruit preserves, hazelnut butter (d,g,n)

### Sunday Gravy Shakshuka 20

baked eggs, beef short rib, pork shoulder and sausage, san marzano tomato, grilled ciabatta (d,g)

### Smoked Salmon 17

hard boiled egg, house-made brioche, whipped crème fraiche, red onion, capers (d,g)

### Omelet 15

kennett square mushrooms, stracciatella, spinach, crispy potatoes (d,g)

### Americano 16

scrambled eggs, breakfast sausage, crispy potatoes, brioche toast, honey butter, jam (d,g)

### Steak & Eggs 22

hanger steak spiedino, frittata, mushroom gravy, fontina (d)

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**

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