

rosalie

APERITIVO

Marinated Olives 5

spiced nuts (n)

Sicilian Meatball 10

escarole, parmesan brodo, salsa verde,
pine nut gremolata (d,g,n)

Bucatini Cacio e Pepe 14

pecorino romano,
black pepper (d,g)

Prosciutto di San Daniele 12

gnocco fritto, horseradish (d,g)

Mercato 9

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

Arancini 8

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



HAPPIEST HOUR!

PIZZA

Margherita 12

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

Spinaci 12

spinach, garlic, mozzarella,
robolina (d,g)

Salsiccia 14

hot italian sausage, peppers & onions,
cooper sharp, mozzarella, oregano (d,g)

ALLERGENS: D-Dairy, G-Gluten, N-Tree Nuts, S-Shellfish

WEEKDAYS 4-6 PM AT THE BAR & IN THE LOUNGE

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash

10.01.26



COCKTAILS

\$9

Blueberry Spritz
rosé, blueberry, lemon,
simple, club soda

**Bartender's
Speciale del Giorno**

**Chai Tea
Old Fashioned**
bourbon, chai,
walnut bitters

DRAFTS

\$6

**Victory
"Brotherly Love"**
hazy ipa 6.0%

Stella Artois
pilsner 5.2%

**Neshaminy Creek
"Fearless Pale Ale"**
american pale ale 5.3%

Outlaw "Mile Hi"
light lager 4.2%

**New Trail
"White"**
witbier 5.1%

Peroni
italian lager 5.0%



VINO BY THE GLASS

\$8

Pinot Bianco, Veneto, IT

Rosé, Sicili, IT

Super Tuscan Tuscany, IT

Sparkling, Burgundy, FR