

rosalie

APERITIVO

Arancini 10
saffron risotto, meat ragu,
smoked mozzarella, corn (d,g)

**Dok Dall'Ava Prosciutto
di San Daniele** 18
gnocco fritto, horseradish (d,g)

Formaggi 18
local and italian cheeses,
seasonal mostarda, caramelized onion,
brioche (d,g)

Marinated Olives 9
olives, nuts (n)

PICCOLO

PIATTO

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

Casoncelli 17/30
veal, golden raisin, amaretti,
parmesan (d,g,n)

Fritti 17
crispy braised pork,
stracciatella, pineapple,
mizuna (d,g)

Lioni Burrata 17
tomato jam, grilled
ciabatta, basil (d,g)

Pesce Crudo 19
bigeye tuna,
chili-garlic agrodolce,
avocado

INSALATA

Verde 12
baby lettuces, parmesan,
focaccia, cava vinaigrette (d,g)

Melon Panzanella 16
watermelon, cucumber,
cantaloupe, aged goat cheese, crispy
prosciutto (d,g)

Mercato 14
baby lettuces, pickled peppers,
cherry tomatoes,
marinated cucumber,
red onion, focaccia
parmesan vinaigrette (d,g)

PIZZA

Margherita 17
san marzano tomato,
mozzarella, basil (d,g)

Salsiccia 19
lamb sausage, marinated squash,
meyer lemon, sesame (d,g)

Potato 17
crispy potato,
roasted onion, rosemary,
mozzarella (d,g)

Bianco 17
mozzarella, broccoli, lemon,
bagna cauda (d,g)

LOUNGE

DOLCE

**Pistachio
Panna Cotta** 13
citrus cake, cherry
compote, crème fraiche
chantilly (d,g,n)

Torta al Olio di Oliva 13
almond crème anglaise,
lemon curd, fresh fruit
(d,g,n)

Torta di Nocciola 13
chocolate hazelnut torte,
salted caramel,
fior di latte (d,g,n)

**Tiramisu al
Cioccolato** 13
chocolate mascarpone
mousse, espresso cream,
kahlua anglaise (d,g)

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 convenience fee is applied to all checks, unless using debit cards or cash