

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)

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)



PIZZA

gluten free crust available +3

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)

Bucatini Cacio e Pepe 18/28

pecorino romano, black pepper (d,g)

Broccoli Rabe Agnolotti 18/28

marinara, 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