

rosalie

APERITIVO

Arancini 9
saffron risotto, mozzarella (d,g)

Formaggi 18
local and italian cheeses,
blood orange, caramelized onion,
garlic fermented honey (d,g)

Breakfast Breads 15
amaro cake, buttermilk scone,
zucchini bread, honey butter,
preserves (d,g)

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

Marinated Olives 9
spiced nuts (n)

PIZZA

Margherita 16
san marzano tomato,
mozzarella, basil (d,g)

Funghi 17
oyster mushroom, mozzarella,
pistachio, balsamic (d,g,n)

Carne 18
veal porchetta, fennel sausage,
pepperoni, guanciale, mozzarella,
pickled peppers, tomato (d,g)

Arrabiata 19
octopus, spicy tomato, lemon,
ricotta salata, salsa verde (d,g)

PRIMI

Gnudi 17/26
ricotta spring onion dumplings,
collard greens, speck,
tumbleweed cheddar (d,g)

Casoncelli 17/26
veal, golden raisin, amaretti,
parmesan (d,g,n)

Gnocchi 16/25
kennett square mushrooms,
fontina, 8 year balsamic (d,g)

Gnocchi Alla Romana 19
pork shoulder, beef short rib,
pork sausage,
san marzano tomato,
bechamel (d,g)

Agnolotti 18/27
lamb, stracciatella, peach,
parmesan (d,g)

Lobster Roe Fettuccine 19/27
lobster, creamed leeks,
carrot (d,g,s)

Rigatoni 18/27
beef short rib, pork shoulder,
fennel sausage,
san marzano tomato,
basil (d,g)

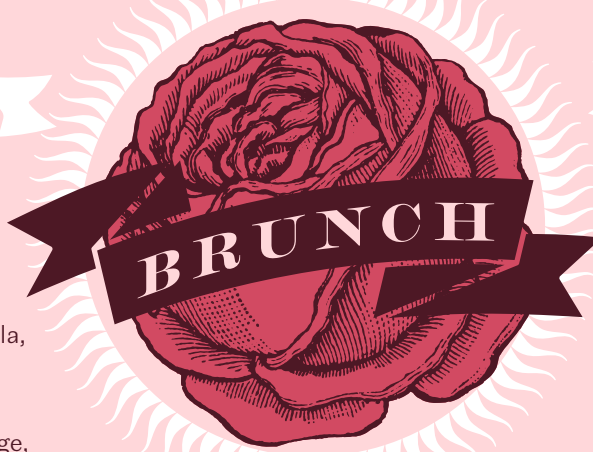
CONTORNI

Breakfast Sausage 9

Crispy Potatoes 8
garlic aioli (g)

Broccoli & Peppers 10
calabrian chili, pecorino,
golden raisins (d)

Fresh Fruit 10
whipped ricotta (d)



SANDWICHES

Maiale 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 *VEGETARIAN
PERSON FOR OPTION IS
TWO OR MORE 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)

Crispy Potatoes
garlic aioli (g)

Fresh Fruit
whipped ricotta (d)

ANTIPASTI

Parfait 9
ronnybrook dairy yogurt,
seasonal fruit,
granola, honey (d,g)

Fegato 19
hudson valley foie gras torchon,
strawberry, fennel, pistachio,
brioche (d,g,n)

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

Pesce Crudo 18
yellowtail, bay scallop,
avocado, almond (n,s)

INSALATA

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

Lioni Burrata 17
apricot, espelette pepper,
spring onion, ciabatta (d,g)

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

Melon 15
honeydew, cantaloupe, cucumber,
peppadew peppers, pantaleo
cheese (d)

BRUNCH

French Toast 15
whipped ricotta,
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)

Egg in the Hole 17
house-made brioche,
smoked salmon,
whipped crème fraiche,
red onion, capers (d,g)

Omelet 15
kennett square mushrooms,
stracciatella, spinach,
crispy potatoes (d,g)

Belgian Waffle 15
bartlett pear, brown butter,
maple, amaretti (d,g,n)

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

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