

# Dinner



## Antipasto

**Arancini del Giorno** - Consult Your Server

**Marinated Olives, Roasted Peppers, Baked Crostini, Olive Oil Drizzle**

**Rosie's Meatballs al Forno** - Marinara, Parmesan, Warm Ciabatta

**House Pickled Giardiniera, Nduja, Aged Provolone, Crostini**

**Sautéed Escarole and White Beans, Italian Sausage, Basil, Parmesan**

## Insalate

**Sunday Salad** - Iceberg Lettuce, Grape Tomatoes, Chickpeas, Cucumbers, Red Onions, Olives, Croutons, Parmesan, Italian Dressing

**Roasted Beet Salad** - Baby Greens, Shaved Fennel, Oranges, Dried Figs, Pistachios, Goat Cheese, Blood Orange Vinaigrette

**Caesar** - Crisp Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

**Tri-Colored Salad** - Shaved Apples, Golden Raisins, Dried Cherries, Candied Walnuts, Crumbled Blue Cheese, Apple Cider Vinaigrette

**Chopped Salad**— Romaine, Radicchio, Bell Peppers, Cucumbers, Red Onions, Goat Cheese, Boiled Egg, Creamy Basil Dressing

## Pizza

**Margherita** - Basil, Fresh Mozzarella and San Marzano Tomato Puree

**Classic Pepperoni** - Lots of Pepperoni, Tomato Sauce, Mozzarella, Parmesan

**The Bianco** – Truffle Oil, Artichokes, Mozzarella, Fontina, Arugula

**Fungi** - Garlic Bechamel, Mixed Mushrooms, Mozzarella, Fontina, Truffle Oil, Green Onions

**Sweet Fennel Sausage** - Banana Peppers, Sweet Bell Peppers, Jalapenos, Vidalia Onions, Mozzarella

## Piatti

**Chicken Milanese** - Tomato Arugula Salad, Parmesan and Romano Cheese, Lemon Caper Vinaigrette

**Baked Rigatoni** - Garlic Cream, Artichokes, Mushrooms, Ricotta, Black Pepper and Basil

**Parmesan** - Chicken or Eggplant, Spaghetti Marinara, Served with a Small Side Salad

**Cheese Ravioli** - Fennel Sausage, Broccolini, White Beans, Chopped Tomatoes, Garlic, Olive Oil

**Spaghetti and Meatballs** - Served with a Small Salad

**Creamy Polenta** - Roasted Broccolini, Bell Peppers, Olives, Ricotta Salata, Truffle Oil Drizzle

**Pesce del Giorno** **Market Price**

# Beverage Menu



## Wine Selections

Glass \$9 Bottle \$33

### **Vino Frizzante**

Ruffino, Prosecco

Medici Quercioli, Lambrusco Secco

### **Vino Blanco**

Vicolo, Pinot Grigio

San Matteo, Gavi

Pieropan, Soave

Anselmi, San Vincenzo

Saladini Palastris, Pecorino

Bastianich, Chardonnay

Fox Run, Semi Dry Riesling

Nobilo, Sauvignon Blanc

### **Vino Rosso**

Ruffino, Chianti

Barone Fini, Merlot

Carletto, Ricco Rosso Blend

Tedeschi Family "Lucchini"

Valpolicella Diseno, Malbec

Rocca delle Macie, "Sasyr",

Sangiovese/Syrah

## Café

Cappuccino-Latte 4

Espresso 3

Double Espresso 4

Coffee / Hot Tea 2

## Beer Selection

Beer \$5

### **Domestic**

Michelob Ultra

Shock Top

Naked Dove Amber Ale

Rogers Double IPA

Rogers Scotch Ale

Odouls \$4

Pabst Blue Ribbon Can \$2

Genesee Can \$2

### **Import**

Modelo Negra

Guinness

Stella Artois

Peroni

## Carbonated

Mexican

Coke / Fanta / Sprite 3

Diet Coke 2

Ginger Ale 2

Saranac Root Beer 3

San Pellegrino 4

San Pellegrino 4

Orange / Blood Orange / Limone