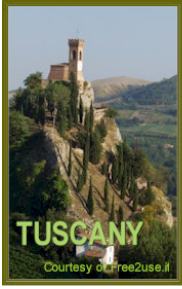


THE TUSCAN DINNER MENU IS ONLY AVAILABLE DURING WINTER HOURS... (NOV - APRIL)



Rosalie's Tuscan Dinner

AVAILABLE TUESDAY, WEDNESDAY, AND THURSDAY

(Three Courses \$25.00)

ANTIPASTI (*Select One*)

MANICOTTI

homemade crepe filled with herbed ricotta, mozzarella, garlic, spinach

POLENTA

grilled spinach and garlic polenta, asparagus, caramelized onions, arrabbiata sauce, fresh mozzarella

CHEESE AND OLIVES

Asiago, provolone, fresh mozzarella, Sicilian olive

I PRIMI PIATTI (FIRST COURSE) *select one*

INSALATA

organic greens, tomatoes, pine nuts and sweet basil vinaigrette

ZUPPA del GIORNO

soup of the day

SECONDI PIATTI (MAIN COURSE) *select one*

FARFALLE

bowties, chicken, pancetta, asiago cream, red onions, peas

RIGATONI della CUCINA

rigatoni with slow cooked beef, veal, pork, tomato sauce, grated asiago cheese

BISTECCA

8 oz grilled prime sirloin, egg and locatelli cheese house potatoes, roasted broccoli, balsamic charred red onions, cherry pepper butter

BRACIOLE

scallopini of prime sirloin stuffed with garlic bread crumbs, basil, parmigiano-reggiano gnocchi, puttanesca sauce, rappini

SCAMPI alla ROSALIE

shrimp, artichokes, oven cured tomatoes, candied lemon zest, garlic butter, spinach, angel hair

(SORRY NO SUBSTITUTIONS)

(PORTIONS ARE SMALLER THAN REGULAR MENU SELECTIONS)

Dining Out: Rosalie's Cucina in Skaneateles

By Yolanda Wright
Contributing Writer
March 25, 2010

The Post-Standard
SYRACUSE.COM

Skaneateles, NY -- **A taste of Tuscany for \$25?** With the Euro-to-dollar exchange rates these days, you're hardly likely to find three dinner courses for the equivalent of \$25 in Tuscany itself, but you can find them in Skaneateles.

In addition to its regular menu, the 15-year-old **Rosalie's Cucina** is offering its new Tuscan Dinner for \$25 on Tuesdays, Wednesdays and Thursdays, and four of us relished this taste of Italy in delicious food, a remarkably generous menu and super service in a friendly, casual setting. There were no shortcuts in this weekday bargain, despite the menu note that "portions are smaller than regular menu selections." For us, portions were just right and generous from start to finish, from executive chef Marco Albino and chef de cuisine Matthew Sloboda.

Avoiding weekend crowds, we were seated immediately at a table covered with white butcher paper, plus a bottle of olive oil and candlelight. A pair of cheerful server-partners introduced themselves and delivered a hot loaf of good homemade bread from Rosalie's bakery and dishes of olive oil and herbs, garlic and cheese.

From the wine cellar, two of us ordered Di Majo Norante Sangiovese, and two chose DeLoach Cabernet Sauvignon (each \$30). Ordering from the Tuscan menu was easy, with one choice from each course — three antipasti, two first courses and five main courses. Among us, we sampled most of them, and our smiling waitress delivered small dishes for tasting and never missed warning about hot plates.

Antipasti began with hot manicotti, a perfect homemade crepe filled with creamy herbed ricotta, mozzarella, garlic and fresh spinach. The crepe was served with thick, rich tomato sauce, one of the best I've tasted. A square of garlic polenta offered grilled spinach, asparagus spears, caramelized onions, fresh mozzarella and arrabiata sauce, with its "angry" spicy tomato sauce with pancetta and chiles.

For the primi piatti (first course), we sampled each and enjoyed a hot, flavorful tomato soup of the day with blue mussels. A house salad soared with organic greens, chopped tomatoes and pine nuts with a sweet basil vinaigrette.

For the secondi piatti (main course), each of us picked a favorite. Farfalle (pasta bow ties) were tossed with a tasty, fresh-tasting sauce of chopped pancetta, Asiago cream, red onion and peas.

Bistecca (steak) delivered a tender, 8-ounce grilled prime sirloin with egg and Locatelli-cheese potatoes, roasted broccoli, balsamic-charred red onions and cherry-pepper butter.

Bracirole reminded me of my grandmother's kitchen. From Rosalie's cucina, two prime sirloin scallopini were stuffed with garlic bread crumbs and basil. Small Parmigiano Reggiano gnocchi accompanied the meat rolls covered with a thick and spicy puttanesca sauce and served with rapini (broccoli rabe).

Scampi alla Rosalie partnered shrimp with artichokes, tomatoes, candied lemon zest, garlic butter and spinach on top of angel-hair pasta.

After agreeing we would skip the seven tempting homemade desserts, we gave in to four plates and a banana budino (\$6.50) with a cinnamon-sugar phyllo shell with fresh bananas, cream pudding, caramel sauce and almond cookies. Eventually, warm chocolate-chip cookies (\$2) sent us home planning when to return. See you in Tuscany.

Rosalie's takes reservations only for six or more, but now has call-ahead seating to put your name on a waiting list, a great way to shorten your wait. A large parking lot in the rear is behind the bakery.