



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)