

Rosalie's Cucina

(When you eat at Rosalie's, It's like eating in Italy!)

Rosalie's is an owner operated Italian Cucina built with great love by Philip Romano for his sister Rosalie. At Rosalie's we are very proud of our chefs, wait staff, bartenders, and all of our crew for keeping Rosalie's legacy alive, and her cucina filled with great food, friendly service, and most importantly happy guests. We will continue to do our best to keep Rosalie's Cucina as she would have it, full of hearty food, great wine, and smiling faces!

Thank You & Enjoy!

Gary Robinson (owner) Marc Albino (managing partner)



"DINNER WAS GREAT. I LOVED IT!"

PRESIDENT BILL CLINTON

"ROSALIE'S IS A CROWNING ACHIEVEMENT FOR FOOD LOVERS. I AM FOREVER EXCITED TO DINE THERE. WE ALWAYS HAVE A GREAT TIME."

JOAN PRIEST

"VOTED # 1 RESTAURANT IN SKANEATELES"

SKANEATELES CHAMBER OF COMMERCE POLL

"IN A LIFE SPENT LARGELY ON THE ROAD, THIS HAS BEEN ONE OF MY BEST STOPS"

BOB COSTAS

"WITH FOOD THIS GREAT THE CHEFS DESERVE SUPER BOWL RINGS"

SUPER BOWL CHAMP, COACH DICK VERMIEL

"ROSALIE'S ! THE FIRST CHOICE OF THE NATIONAL CHAMPIONS!!"

COACH JIM AND JULI BOEHEIM

"BEST OF THE BEST! THE HOTTEST CULINARY ESTABLISHMENT IN THE FINGER LAKES AT OUR VISIT"

GETAWAYS FOR GOURMETS IN THE NORTHEAST, WOOD POND PRESS

"DINNER AT ROSALIE'S: THAT'S AMORE"

GENEROUS PORTIONS OF DELICIOUS ITALIAN FOOD\CASUAL AND FRIENDLY WITH SUPERIOR SERVICE

YOLANDA WRIGHT, SYR. NEWSPAPER

"LIFE IS FULL OF CHOICES... YOU MUST MAKE ROSALIE'S ONE OF THEM"

RAZ RAHMAN

"BEST PLACE TO EAT WHEN SOMEONE ELSE IS BUYING"

BEST REST. IN AMERICA, MAGELLAN PRESS

"I CAN'T THINK OF A MORE ENJOYABLE DINING EXPERIENCE IN THE FINGER LAKES"

FINGER LAKES A FOOD & WINE LOVER'S COMPANION, AUTHOR MICHAEL TURBACK

"GREAT ATMOSPHERE AND SERVICE, DELICIOUS FOOD, AND PORTIONS THAT ARE HUGE!"

BILLY FUCCILLO

(Beverage Manager) Barry Wright

(Dining Room Manager) Rebecca Mello (Singing Host) Paolo Saltarello

(Executive Chef) Marc Albino (Chef de Cuisine) Matthew Sloboda (Sous Chef) Steve Kulha

Chef Team: Steve West • Nate Hunt • Chris Shernesky (baker)

www.rosaliescucina.com phone(315) 685-2200 fax (315) 685-2168

ANTIPASTI

* Manicotti	homemade crepe filled with herbed ricotta, mozzarella, garlic, spinach	6.00
Polenta	grilled spinach and garlic polenta, asparagus, caramelized onions, arrabiatta sauce, fresh mozzarella	6.00
Pizza Margherita	traditional grilled thin crust, tomatoes, mozzarella, basil, oregano	8.00
* Carpaccio	thinly sliced raw beef, red onions, olive oil, capers, Parmigiano-reggiano	9.50
Gamberi Grigliati con Insalata Spinaci	prosciutto wrapped grilled shrimp, flageolet beans, spinach, onions, bacon dressing, red pepper aioli	10.50

I PRIMI PIATTI (First Courses)

Insalata Misto	organic greens, sweet basil vinaigrette, roasted red and yellow peppers, pine nuts, tomatoes, asiago cheese basket	8.00
Insalata di Spinaci	sautéed spinach, roasted garlic, asiago cheese	8.00
Insalata di Barbabietola	roasted beets, baby arugula, toasted pecans, smoked blue cheese, dehydrated apples, red onion, apple balsamic viniagrette	8.00

(Wall Signing)

(We no longer allow wall signings.)

**All proceeds for the \$ 100.00 donation to sign our wall went to
The Coaches vs. Cancer Foundation Thank You!**

**(sorry no separate checks--18% gratuity will be added
to tables of 8 or more)**

SECONDI PIATTI (Main Course)

- * **Farfalle con Pollo**
chicken, pancetta, asiago cream, red onions, peas, bowties 22.50
- * **Scaloppine di Pollo**
chicken, lemon butter, mushrooms, artichokes, pancetta, capers,
angel hair 22.50
- Pappardelle al Pomodoro**
sautéed wild mushrooms, house made whole wheat pappardelle
pasta, vegetable pomodoro sauce, shaved reggiano cheese 23.50
- Pollo alla Griglia**
grilled chicken breast, house made chicken sausage, broccolini,
sweet pea ricotta ravioli, pan sauce 23.50
- * **Rigatoni della Cucina**
slow cooked beef, veal, pork, tomato sauce, grated asiago
cheese, rigatoni 23.50
- * **Braciolo**
scallopini of prime sirloin stuffed with garlic bread crumbs, basil,
parmigiano-reggiano gnocchi, puttanesca sauce, broccolini 29.50
- Ribeye Bistecca**
char crusted boneless ribeye, buttermilk mashed potato, grilled
asparagus, wild mushroom chips, house made fig steak sauce 29.50
- * **Vitello Piccata**
veal in lemon butter, capers, white wine, fresh tomatoes,
spinach, angel hair 28.50
- * **Arrosto di Maiale con Escarole, Mostarda di Pera**
slow roasted pork with braised escarole, flageolet beans, hickory
bacon, mustard preserved pears and goat cheese crostini 25.50
- * **Scampi alla Rosalie**
shrimp, artichokes, angel hair, oven cured tomatoes, candied
lemon zest, garlic butter, spinach 29.50
- * **Cappa Santa al Prosciutto e Basilico**
scallops, lemon butter, fresh tomatoes, prosciutto, basil, angel hair,
spinach 29.50
- Tagliatelle e Polpette**
house made tagliatelle pasta, 5 oz meatball, tomato coulis, asiago
cheese 18.50
- * **Family Recipes**

Rosalie's Cucina's



Homemade Desserts

Tiramisu \$6.50

layers of whipped mascarpone cheese with coffee soaked lady finger cookies, chocolate & sabroso syrup

Cannoli Siciliani \$6.50

crisp shells filled with sweetened impastata ricotta cheese and chocolate chips. One traditional vanilla, one milk chocolate

Brucciata \$6.50

traditional egg custard with orange liquor flavor. finished with a caramelized granulated sugar top & fresh strawberry garnish

Banana Budino \$6.50

housemade cinnamon-sugar phyllo shell, filled with layers of fresh bananas, banana cream pudding and almond cookies. finished with caramel sauce and almond cookie garnish

Rosalie's Cioccolato Torta \$6.50

mile high devil's-food cake drenched with warm calabent chocolate sauces, oven roasted pecans and homemade whipped cream

Lemon Ripieno \$6.50

imported Italian sorbetti, served in the natural lemon shell

Biscotti \$1.50 per cookie

3 different homemade Italian biscotti to choose from
chocolate-hazelnut, almond-anise or apricot-white chocolate-almond



From the Cellar



Dow's Late Vintage Port \$7.50

Cockburn's Fine Tawny Port \$5.00

Standing Stone Vidal Ice Wine \$7.50

Rosalie's Cucina

featuring



- coffee or decaffeinated \$2
- coffee with flavor syrup \$2.50
vanilla . chocolate . hazelnut . caramel
- espresso single \$2.25 or double \$4.25
- espresso con panna \$2.75
- americano \$4.25
- cappuccino \$3.75
- latte \$3.75
- flavored latte \$4.25
- white chocolate mocha \$4.25
- cafe' mocha \$4.25
- caramel macchiato \$4.50
a starbucks signature
- hot chocolate \$3.25
- Tazo chai latte \$3.50
- Tazo hot tea \$2
- Rosalie's coffee \$7
with chambord, frangelico & whipped cream

** All coffee drinks are
also available in
decaffeinated



From the Bar



- | | |
|--------------------------------|----------------------------|
| Remy Martin vsop \$7.75 | Jacopo di Poli Grappa \$10 |
| Courvoisier vsop \$7.75 | Sambuca \$5.75 |
| Hennessy vsop \$7.75 | Lemoncello \$6 |
| Macallan 18 \$15 | Amaretto Di Saronno \$5 |
| Glenlivet \$7.25 | Bailey's \$5.50 |
| Grand Marnier \$7.25 | Drambuie \$6.50 |
| Starbucks Cream Liqueur \$5.50 | |