



841 WEST GENESEE STREET
 SKANEATELES, NEW YORK 13152
 PHONE: (315) 685-2200 FAX: (315) 685-2168

RESTAURANT HOURS:
 SUN-THURS 5-8:30 PM FRI-SAT 5-10 PM

OUR MENU

WHEN YOU EAT AT ROSALIE'S, IT'S LIKE EATING IN ITALY!

ANTIPASTI

MANICOTTI - homemade crepe filled with herbed ricotta, mozzarella, garlic, spinach.	6.00
POLENTA - grilled roasted garlic polenta, asparagus, caramelized onions, arrabiata, fresh mozzarella.	6.00
PIZZA MARGHERITA - traditional grilled thin crust, tomatoes, mozzarella, basil, oregano.	7.00
FORMAGGIO y OLIVA - four cheeses, olives, sweet peppers	7.00
CARPACCIO - thinly sliced raw beef, red onions, olive oil, capers, parmigiano-reggiano.	9.50
ANTIPASTO AFFETTATI - sliced prosciutto di parma, sopressata, capicola, bresaola, roasted red and yellow peppers, olives, grilled focaccia, shaved locatelli.	9.50
GAMBERI GRIGLIATI con INSALATA PANZANELLA - prosciutto wrapped grilled shrimp with feta, tomato, zucchini, bread salad.	10.50

I PRIMI PIATTI (FIRST COURSE)

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 FUNGHI PORTOBELLO - grilled portobello mushroom, gorgonzola, oven cured tomatoes, roasted garlic, pesto	8.00
INSALATA di CAESAR – Romaine lettuce, oven cured tomatoes, reggiano cheese, roasted shallot butter croutons, fresh parsley and basil	8.00
ZUPPA del GIORNO - soup made today	5.75

FAMILY RECIPES**

SECONDI PIATTI (MAIN COURSE)

FARFALLE con POLLO** - bowties, chicken, pancetta, asiago cream, red onions, peas	22.25
PENNE REGINE alla ROBINSONO** - chicken, broccoli, red and yellow bell peppers, hot peppers, olives, feta, penne.	22.25
SCALOPPINE di POLLO** - fresh chicken, lemon, mushrooms, artichokes, pancetta, capers, angel hair	22.25
PAPPARDELLE al POMODORO - sauteed wild mushrooms, house made pappardelle pasta, vegetable pomodoro sauce, shaved reggiano cheese	23.25
RIGATONI della CUCINA** - rigatoni with slow cooked beef, veal, pork, tomato sauce, grated asiago cheese	23.25
BRACIOLE** - scallopini of prime sirloin stuffed with garlic bread crumbs, prosciutto ham, served with homemade cavatelli, alla puttanesca sauce, spinach.	29.25
BISTECCA - prime 16 oz center cut sirloin, egg and locatelli cheese house potatoes, roasted broccoli, balsamic charred onions, cherry pepper butter.	29.25

Rosalie's Cucina OUR MENU

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SECONDI PIATTI (MAIN COURSE)

FAMILY RECIPES**

VITELLO MARSALA - veal in marsala wine, mushrooms, prosciutto, angel hair.	29.25
VITELLO PICCATA** - veal in lemon butter, capers, white wine, fresh tomatoes, angel hair	28.25
FILETTO di GAMBERI - grilled 8 oz. tenderloin, three grilled shrimp, creamy truffled orzo, root vegetables, house worcestershire sauce	37.25
AGNELLO - grilled 16 oz lamb loin chops, house made lamb sausage, pistachio mint gnocchi, vegetable ragu, fresh mint	33.25
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.	25.25
SCAMPI alla ROSALIE** - shrimp, artichokes, angel hair, oven cured tomatoes, candied lemon zest, garlic butter, spinach.	29.25
CAPPA SANTA al PROSCIUTTO e BASILCO** - scallops, lemon butter, fresh tomatoes, prosciutto, basil, angel hair, spinach.	29.25
RISOTTO con FRUTTA di MARE - shrimp, scallops, mussels, calamari in herbed risotto, roma tomatoes, shaved reggiano cheese	29.25
ARAGOSTA con RISI e BISI - lobster tails wood fired, sweet pea and goat cheese risotto, lobster infused bell pepper brodo	40.25

HOMEMADE DESSERTS

MASCARPONE CHEESE TIRAMISU
CANNOLLI SICILIANI
BRUCIATA CUSTARD
BANANA BUDINO
ROSALIE'S CIOCCOLATO TORTA
LEMON RIPIENO
Lemon sorbetti in natural fruit shell
HOMEMADE BISCOTTI
*Choice of chocolate-hazelnut,
 almond-anise or apricot-white-
 chocolate-almond*

PORT & DESSERT WINE

Dows Late Vintage Port
 Cockburns Fine Tawny Port
 Standing Stone Vidal Ice

COFFEE

Coffee or Decaffeinated
 Coffee flavored with vanilla,
 chocolate, hazelnut, or
 caramel
 Espresso
 Espresso con panna
 Americano
 Cappuccino
 Latte
 Flavored latte
 White chocolate mocha
 Café Mocha
 Caramel macchiato
 Hot chocolate
 Tazo chai latte
 Tazo hot tea
 Rosalie's coffee with
 chambord, frangelico,
 & whipped cream

CORDIALS

Remy Martin VSOP
 Courvoisier VSOP
 Hennessy VSOP
 Macallan
 Glenlivet
 Grand Marnier
 Starbucks' Cream
 Liqueur
 Jacopo di Poli Grappa
 Sambuca
 Lemoncello
 Amaretto di Saronno
 Bailey's
 Drambuie

WE PROUDLY BREW STARBUCKS COFFEE!