



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 5-9 PM SAT 5-9:30 PM  
 STARTING NOV 1, 2009 CLOSED SUN & MON

# OUR MENU

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

## ANTIPASTI

<b>MANICOTTI</b> - homemade crepe filled with herbed ricotta, mozzarella, garlic, spinach. ....	6.00
<b>POLENTA</b> - grilled roasted garlic polenta, asparagus, caramelized onions, arrabbiata, fresh mozzarella. ....	6.00
<b>PIZZA MARGHERITA</b> - traditional grilled thin crust, tomatoes, mozzarella, basil, oregano. ....	7.00
<b>PIZZA BIANCO</b> - four cheeses, marinated artichokes, spinach, mushrooms, garlic butter. ....	7.00
<b>CARPACCIO</b> - thinly sliced raw beef, red onions, olive oil, capers, parmigiano-reggiano. ....	9.50
<b>ANTIPASTO AFFETTATI e FORMAGGIO</b> - sliced prosciutto di parma, sopressata, capicola, roasted red and yellow peppers, olives, three cheeses, grilled focaccia. ....	9.50
<b>GAMBERI GRIGLIATI con INSALATA PANZANELLA</b> - prosciutto wrapped grilled shrimp with feta, tomato, zucchini, bread salad. ....	10.50

## I PRIMI PIATTI (FIRST COURSE)

<b>INSALATA MISTO</b> - organic greens, sweet basil vinaigrette, roasted red and yellow peppers, pine nuts, tomatoes, asiago cheese basket .....	8.00
<b>INSALATA di SPINACI</b> - sautéed spinach, roasted garlic, asiago cheese. ....	8.00
<b>INSALATA di FUNGHI PORTOBELLO</b> - grilled portobello mushroom, gorgonzola, oven cured tomatoes, roasted garlic, pesto .....	8.00
<b>INSALATA di BARBABIETOLA</b> - roasted beets baby arugula, frisee, toasted pecans, gorgonzola cheese, dehydrated apples, red onion, apple balsamic vinaigrette .....	8.00
<b>ZUPPA del GIORNO</b> - soup made today .....	5.50

### FAMILY RECIPES\*\*

## SECONDI PIATTI (MAIN COURSE)

<b>FARFALLE con POLLO**</b> - bowties, chicken, pancetta, asiago cream, red onions, peas .....	22.50
<b>PENNE REGINE alla ROBINSONO**</b> - chicken, broccoli, red and yellow bell peppers, hot peppers, olives, feta, penne. ....	22.50
<b>SCALOPPINE di POLLO**</b> - fresh chicken, lemon, mushrooms, artichokes, pancetta, capers, angel hair .....	22.50
<b>POLLO alla GRIGLIA</b> - grilled chicken breast, house made chicken sausage, rappini, cheese totellini, brown pan sauce. ....	23.50
<b>PAPPARDELLE al POMODORO</b> - sauteed wild mushrooms, house made pappardelle pasta, vegetable pomodoro sauce, shaved reggiano cheese .....	23.50
<b>RIGATONI della CUCINA**</b> - rogatoni with slow cooked beef, veal, pork, tomato sauce, grated asiago cheese ....	23.50
<b>BRACIOLE**</b> - scallopini of prime sirloin stuffed with garlic bread crumbs, prosciutto ham, served with homemade cavatelli, alla puttanesca sauce, spinach. ....	29.50

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## SECONDI PIATTI (MAIN COURSE)

FAMILY RECIPES\*\*

<b>BISTECCA</b> - prime 16 oz center cut sirloin, egg and locatelli cheese house potatoes, roasted broccoli, balsamic charred onions, cherry pepper butter. . . . .	29.50
<b>VITELLO MARSALA</b> - veal in marsala wine, mushrooms, prosciutto, angel hair. . . . .	29.50
<b>VITELLO PICCATA**</b> - veal in lemon butter, capers, white wine, fresh tomatoes, angel hair . . . . .	28.50
<b>FILETTO</b> - grilled 8 oz. tenderloin, honey roasted sweet potato, green beans, mushrooms, apple butter (add lobster, shrimp, or scallops, m.p.) . . . . .	29.50
<b>ARROSTO di MAIALE con ESCAROLE, MOSTARDA di PERA**</b> - slow roasted pork with braised escarole, flageolet beans, hickory bacon, mustard preserved pears and goat cheese crostini. . . . .	25.50
<b>SCAMPI alla ROSALIE**</b> - shrimp, artichokes, angel hair, oven cured tomatoes, candied lemon zest, garlic butter, spinach. . . . .	29.50
<b>GRANCHIO Torta</b> - blue fin crab cake, carrots, zucchini, caper berries, spinach, potato cake green onion and Dijon aoli. . . . .	25.50
<b>CAPPA SANTA al PROSCIUTTO e BASILCO**</b> - scallops, lemon butter, fresh tomatoes, prosciutto, basil, angel hair, spinach. . . . .	29.50
<b>RISOTTO con FRUTTA di MARE</b> - shrimp, scallops, mussels, calamari in herbed risotto, roma tomatoes, shaved reggiano cheese . . . . .	29.50
<b>ARAGOSTA con RISI e BISI</b> - lobster tails wood fired, sweet pea and goat cheese risotto, lobster infused bell pepper brodo . . . . .	39.50

## 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!**