

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/operator)



"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

(General Manager) Marc Albino (Beverage Manager) Barry Wright

(Assistant Manager) Mickey LaHood (Singing Host) Paolo Saltarello

(Ralph Guido) (06/21/28-10/30/09)

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

Chef Team: Steve West • Chris Shernesky • Tom Armstrong • Nate Hunt • Molly Hartley (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, arrabbiata sauce, fresh mozzarella	6.00
Pizza Margherita	traditional grilled thin crust, tomatoes, mozzarella, basil, oregano	7.00
Pizza Bianco	four cheeses, marinated artichokes, spinach, mushrooms, garlic butter	7.00
* Carpaccio	thinly sliced raw beef, red onions, olive oil, capers, parmigiano-reggiano	9.50
Antipasto Affettati e Formaggio	sliced prosciutto di parma, sopressata, capicola, roasted red and yellow peppers, olives, three cheeses, grilled focaccia	9.50
Gamberi Grigliati con Insalata Panzanella	prosciutto wrapped grilled shrimp, feta, olives, tomato, zucchini, bread salad	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 Funghi Portobello	grilled portobello mushroom, gorgonzola, oven cured tomatoes, roasted garlic, pesto	8.00
Insalata di Caesar	romaine lettuce, tomatoes, red onion, reggiano cheese, roasted corn, caesar dressing, garlic croutons (add white or black anchovies \$1.00)	8.00

Zuppa del Giorno

soup of the day	5.50
-----------------	------

SECONDI PIATTI (Main Course)

* Farfalle con Pollo	bowties, chicken, pancetta, asiago cream, red onions, peas	22.50
* Penne Regine alla Robinsono	chicken, broccoli, red and yellow bell peppers, hot peppers, olives, feta, penne	22.50
* Scaloppine di Pollo	chicken, lemon butter, mushrooms, artichokes, pancetta, capers, angel hair	22.50

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

(our fourteenth year)

SECONDI PIATTI (Main Course)

- Pappardelle al Pomodoro**
sautéed wild mushrooms, house made pappardelle pasta, vegetable
pomodoro sauce, shaved reggiano cheese 23.50
- Pollo alla Griglia**
grilled chicken breast, house made chicken sausage, rappini, goat cheese
tortellini, brown pan sauce 23.50
- * **Rigatoni della Cucina**
rigatoni with slow cooked beef, veal, pork, tomato sauce, grated asiago cheese 23.50
- * **Bracirole**
scallopini of prime sirloin stuffed with garlic bread crumbs, basil,
parmigiano-reggiano gnocchi, puttanesca sauce, rappini 29.50
- Bistecca**
grilled prime 16 oz. center cut sirloin, egg and locatelli cheese house potatoes,
roasted broccoli, balsamic charred onions, cherry pepper butter 29.50
- Vitello Marsala**
veal in marsala wine, mushrooms, prosciutto, spinach, angel hair 29.50
- * **Vitello Piccata**
veal in lemon butter, capers, white wine, fresh tomatoes, spinach, angel hair 28.50
- Filetto**
8 oz. tenderloin, truffled fingerling potato, shitake mushrooms, green beans,
reggiano cheese, wild mushroom demi (add lobster, shrimp, or scallops, m.p.) 29.50
- * **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
- Risotto con Frutta di Mare**
shrimp, scallops, mussels, calamari in herbed risotto, roma tomatoes, pesto,
shaved reggiano cheese 29.50
- Aragosta Con Risi e Bisi**
lobster tails wood fired, sweet pea and goat cheese risotto, lobster infused
bell pepper brodo 39.50
- * **Family Recipes**

(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!

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

Bruciata \$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 \$5.50

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



From the Bar



Remy Martin vsop \$7.75

Courvoisier vsop \$7.75

Hennessy vsop \$7.75

Macallan 18 \$15

Glenlivet \$7.25

Grand Marnier \$7.25

Starbucks Cream Liqueur \$5.50

Jacopo di Poli Grappa \$10

Sambuca \$5.75

Limoncello \$6

Amaretto Di Saronno \$5

Bailey's \$5.50

Drambuie \$6.50