



Rosalie's Tuscan Dinner

AVAILABLE TUESDAY, WEDNESDAY, AND THURSDAY

During the Fall and Winter

(Three Courses \$26.00)

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

BRACIOLE

scallopini of prime sirloin stuffed with garlic bread crumbs, basil, parmigiano-reggiano
gnocchi, puttanesca sauce, rappini

CAPPA SANTA al PROSCIUTTO e BASILICO

Scallops, lemon butter, fresh tomatoes, prosciutto, basil, angel hair, spinach

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

CASALINGO DOLCE (DESSERT) *select one*

CANNOLLI SICILIANI

crisp cannolli shell filled with sweetened impastata ricotta cheese and chocolate chips

ROSALIE'S CIOCCOLATO

Mile high devil's-food cake drenched with warm calabaut chocolate sauces, oven
roasted pecans, homemade whipped cream

(SORRY NO SUBSTITUTIONS)

(PORTIONS ARE SMALLER THAN REGULAR MENU SELECTIONS)