



## ROSALIE'S CUCINA HISTORY

Rosalie's Cucina was established in 1995 by renowned restaurateur Philip Romano, for his sister Rosalie. Philip Romano is well known for creating many successful restaurant concepts such as Fuddruckers, Romano's Macaroni Grill and Eatzi's. He was featured in People Magazine for his feeding of the homeless program in Dallas, called Hunger Busters. Philip and his family visit Rosalie's during their summer stays on beautiful Skaneateles Lake.

Sadly, Rosalie passed away only one year after welcoming guests to her restaurant. To know Rosalie was to love Rosalie. Her legacy is being kept alive through her restaurant, which is owned and operated by Gary Robinson, the original general manager, who has been with Rosalie's Cucina since its inception and has been inspired by Philip Romano, his friend and mentor.

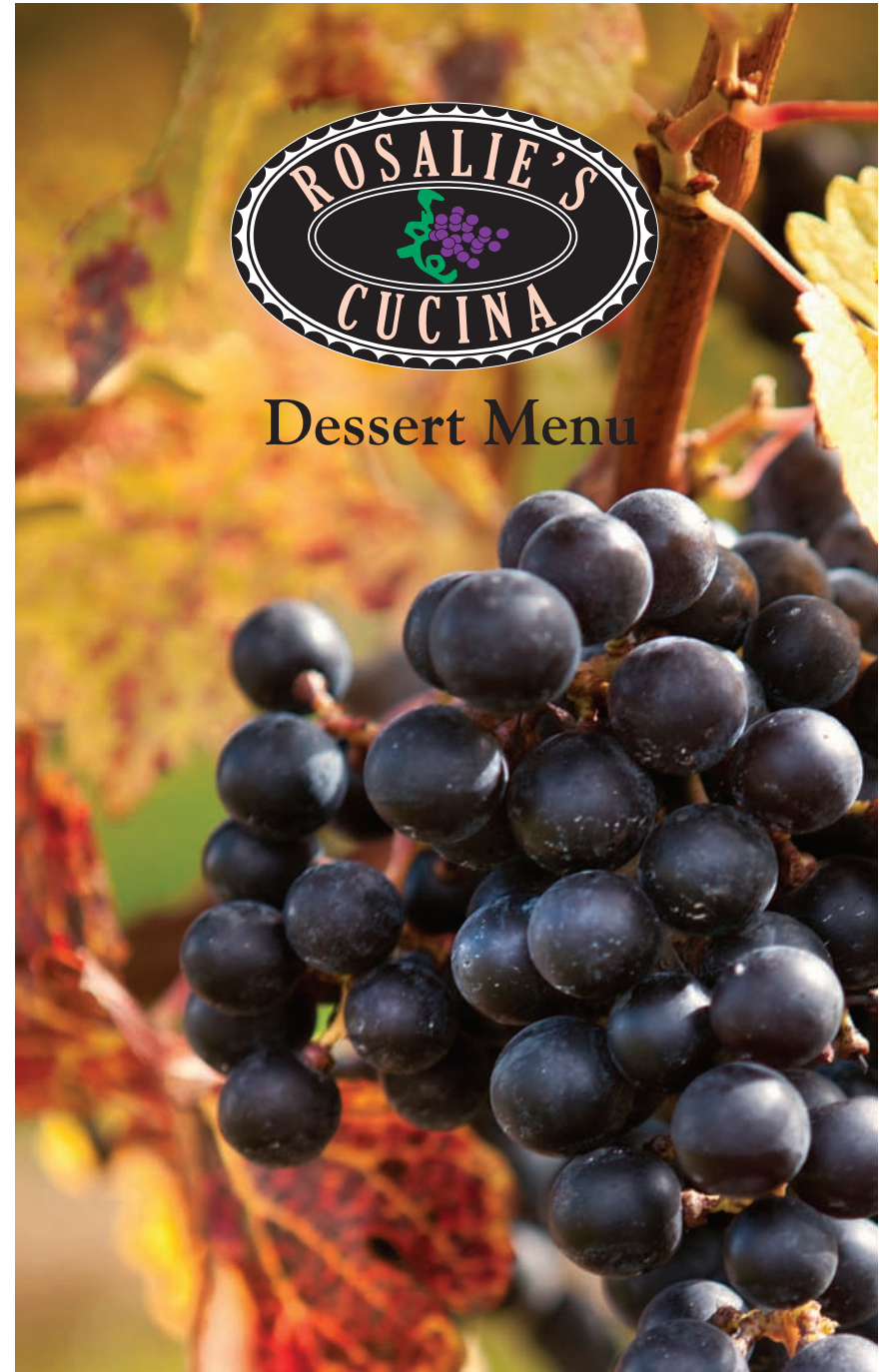
Rosalie's was built in authentic Tuscan Style, designed by Philip Romano and local architect, Andrew Jude Ramsgard. The steel structure behind the bocce ball court and vineyard was originally part of an interchange between the Erie Canal and Albany Central Railroad that sheltered passengers. It now adorns the herbs that are used daily by Rosalie's chefs.

Rosalie's kitchen is in the capable hands of culinary trained chefs, led by Executive Chef/Managing Partner, Marc Albino. Chef Marc is a graduate of the acclaimed Pennsylvania Culinary School. The locally renowned Barry Wright is Rosalie's bar manager. Paulo Saltarello is Rosalie's singing host on most weekends.

All of us at Rosalie's Cucina are thrilled to have been recognized in book and newspaper publications, and featured on national television's Dining Around. We wish to express our gratitude to everyone whose support has contributed to Rosalie's success. We will continue to do our best to keep Rosalie's Cucina as she would have, full of hearty food, great wine, and most importantly, smiling faces.



## Dessert Menu



841 W. Genesee Street, Skaneateles, NY 13152  
315 685-2200 • fax: 315 685-2168 • [www.rosaliescucina.com](http://www.rosaliescucina.com)

## DOLCI (DESSERT)

*Desserts are available to go except the Bruciata*

### **Tiramisu / 7.00**

*Layers of Whipped Mascarpone Cheese with Coffee-Soaked  
Lady Finger Cookies and Sabroso Syrup*

### **Cannoli Siciliani / 7.00**

*Crisp Shells Filled with Sweetened Impastata Ricotta Cheese and Chocolate  
Chips, One Traditional Vanilla, One Milk Chocolate*

### **Bruciata / 7.00**

*Traditional Egg Custard with Orange Liquor Flavor,  
Finished with a Carmelized Granulate Sugar Top and Fresh Strawberry Garnish*

### **Banana Budino / 7.00**

*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 / 7.50**

*Mile High Devil's Food Cake Drenched with Warm Calabean Chocolate  
Sauce, Oven-Roasted Pecans and Housemade Whipped Cream*

### **Lemon Ripieno / 7.50**

*Imported Italian Sorbetti, Served in the Natural Lemon Shell*

### **Biscotti / 2.00 per Cookie**

*Three Different Biscottis to Choose from:  
Chocolate Hazelnut, Almond Anise or Apricot White Chocolate Almond*

## **ROSALIE'S CUCINA BEVERAGES**

*(Featuring Starbucks Coffee)*

### **Coffee or Decaffeinated / 2.25**

**Coffee with Flavored Syrup / 2.50**  
*(Vanilla, Chocolate, Hazelnut, Caramel)*

**Espresso / Single 2.50 / 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**

**Café Mocha / 4.25**

**Caramel Mocchiato / 4.50**  
*(A Starbucks Signature)*

**Hot Chocolate / 3.25**

**Tazo Chai Latte / 3.50**

**Tazo Hot Tea / 2**

**Rosalie's Coffee / 8**

*(With Chambord, Frangelica & Whipped Cream)*

## FROM THE BAR

**Remy Martin VSOP / 9 | Jacopo di Paoli Grappa / 11**

**Courvoisier VSOP / 9 | Sambuca / 7**

**Hennessy VSOP / 9 | Lemoncello / 7**

**Macallan 18 / 20 | Amaretto Di Saronno / 7**

**Glenlivet / 9 | Baileys / 7**

**Grand Marnier / 9 | Drambuie / 8**

**Dow's Late Vintage Port / 8**

**Cockburn's Fine Tawny Port / 6**

**Standing Stone Vidal Ice Wine / 8**