



*established 1995*

***"Dinner was great. I loved it!"***

President Bill Clinton

***"Thank you, Chef Marc.***

***Your food was really great!"***

Vice President Joe Biden

***"In a life spent largely on the road,  
this has been one of my best stops."***

Bob Costas

***"Rosalie's! The first choice of  
the national Champions!!"***

Coach Jim and Juli Boheim

***"With food this great the chefs  
deserve Super Bowl rings!"***

Super Bowl Champ, Coach Dick Vermiel

***"Best Italian food and best place to eat  
when someone else is buying!"***

Best Restaurants in America, Magellan Press

***"Best of the best! Hottest culinary establishment in the Finger Lakes at our visit."***

Getaways for Gourmets in the Northeast, Wood Pond Press

***"For a top dinner choice, Rosalie's Cucina has a reputation that goes beyond the Finger Lakes.  
The restaurant has welcomed A-list guests alongside its local clientele and visitors."***

CNN.com, Skaneateles One of the Five Best Hideaways in New York State

***"Life is full of choices...  
you must make Rosalie's one of them."***

Raz Rahman

***"Great atmosphere and service, delicious food,  
and portions that are HUGE!"***

Billy Fuccillo

***"Voted #1 restaurant in Skaneateles"***

Skaneateles Chamber of Commerce Poll

***"Italian food gets national television exposure"***

Dining Around, Food Network

***"Rosalie's is a crowning achievement for food  
lovers. I am forever excited to dine there.***

***We always have a great time."***

Joan Priest

***"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



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## Antipasti

### Manicotti 7.50

*Homemade crepe filled with herbed ricotta, mozzarella, garlic, spinach, tomato coulis NY*

### Polenta 7.50

*Grilled spinach and garlic polenta, asparagus, caramelized onions, arrabiatta sauce, fresh mozzarella V/GF/NY*

### Pizza Margherita 9.50

*Traditional grilled thin crust, tomatoes, mozzarella, basil, oregano V/NY*

### Carpaccio 11.50

*Thinly sliced raw beef, red onions, olive oil, capers, reggiano, caper mayo ♡*

### Antipasto Affetati e Formaggio 11.00

*Sliced prosciutto di parma, sopressata, capicola, marinated vegetables, olives, three cheeses, grilled focaccia, boursin cheese ♡/NY*

## I Primi Piatti

(First Course)

### Insalata Misto 9.00

*Organic greens, sweet basil vinaigrette, roasted red and yellow peppers, pine nuts, tomatoes ♡/V/GF*

### Insalata di Spinaci 9.00

*Sautéed spinach, roasted garlic, asiago cheese V/GF*

### Insalata di Funghi Portobello 10.00

*Grilled portobello mushroom, smoked gorgonzola, oven cured tomatoes, roasted garlic, pesto, polenta croutons ♡/V/GF/NY*

### Caesar Salad 9.00

*Romaine lettuce, diced roma tomatoes, red onion, classic creamy caesar dressing, shaved reggiano cheese, garlic croutons NY*

## Secondi Piatti

(Main Course)

### Farfalle con Pollo 24.95

*Chicken, pancetta, asiago cream, red onion, peas, bowtie pasta NY*

### Penne Regine alla Robinsono 24.95

*Chicken, broccoli, red, yellow bell peppers, hot peppers, kalamata olives, feta, penne pasta*

### Scaloppine di Pollo 24.95

*Chicken, lemon butter, mushrooms, artichokes, pancetta, capers, angel hair pasta NY*

### Tagliatelle e Polpette 24.95

*Meatballs, spicy sausage, house made tagliatelle pasta, Amatriciana sauce, herbed ricotta cheese, parmigiana-reggiano cheese NY/ ♡*

### \*Rigatoni della Cucina 25.95

*Slow-cooked beef, veal, pork, tomato sauce, grated asiago cheese, rigatoni pasta*

### Ribeye 33.95

*Char-crusted boneless ribeye, garlic mashed potatoes, grilled asparagus, house-made fig sauce*

### \*Vitello Piccata 33.95

*Veal in lemon butter, capers, white wine, fresh tomatoes, spinach, angel hair NY*

### Vitello Marsala 33.95

*Veal in marsala wine, mushrooms, prosciutto, spinach, angel hair*

### \*Arrosto di Maiale con Escarole, Mostardo di Pera 26.95

*Slow-roasted pork with braised escarole, flageolet beans, hickory bacon, mustard-preserved pears and goat cheese crostini NY*

### \*Scampi alla Rosalie 32.95

*Shrimp, artichokes, oven-cured tomatoes, candied lemon zest, garlic butter, spinach, angel hair pasta NY*

### \*Cappa Santa al Prosciutto e Basilico 33.95

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

### Gamberetti Con Orzo 32.95

*Shrimp, shiitake mushrooms, oyster mushrooms, button mushrooms, spinach, orzo, lemon butter, toasted pine nuts ♡/NY*

## **Wine for \$25 with take-out meals**

- 140 White Zinfandel, 2017, Woodbridge**
- 053 Sauvignon Blanc, 2017, Brancott Estate**
- 073 Riesling (semi-dry), 2017, Salmon Run (Finger Lakes)**
- 109 Pinot Grigio, 2017, Zenato**
- 091 Moscato, 2017, Villa Pozzi**
- 106 Chardonnay, 2017, Forest Ville**

- 070 Primitivo, 2016, Vicolo**
- 049 Merlot, 2016, Bogle**
- 075 Cabernet Sauvignon, 2016, DeLoach**
- 112 Pinot Noir, 2016, Castle Rock**

## **Beer by the bottle \$4.50 each with take-out meals**

**Labatts Blue, Syracuse Pale Ale, Amstel Light, Michelob Ultra, Heineken, Blue Moon, Bud Light, Land Shark**

**Ask about our \$8 daily cocktail specials.  
With take-out meals**

# Family Style Take Out

~Antipasti~

**SERVES approx. 5 people @ \$28.00 (each selection) or approx. 10 people @ \$56.00 (each selection)**

Selection 3 - Antipasto Affettati e Formaggio: Thinly sliced Italian meats, roasted veggies & imported cheeses

~Insalata~

**SERVES approx. 5 people @ \$25.00 (each selection) or approx. 10 people @ \$50.00 (each selection)**

Selection 1 - Misto: Organic greens, tomatoes, pine nuts, sweet basil vinaigrette

Selection 2 - Spinach: Baby spinach, garlic croutons & warm balsamic vinaigrette

~Pasta~

**SERVES approx. 5 people @ \$36.00 (each selection) or approx. 10 people @ \$72.00 (each selection)**

**With Chicken:** SERVES approx. 5 people @ \$40.00 (each selection) or approx. 10 people @ \$80.00 (each selection)

Selection 1 - Farfalle: with diced pancetta, sliced red onion, peas & creamy asiago cheese sauce

Selection 2 – Penne Regine: with broccoli, bell & hot peppers, olives, feta, basil, olive oil, and garlic: SERVES approx. 5 people @ \$36.00 (each selection) or approx. 10 people @ \$72.00 (each selection)

Selection 3 - Rigatoni: Slow cooked beef, veal, pork, tomato sauce, sprinkled with asiago cheese 5 people @ \$40.00 (each selection) or 10 people @ \$80.00 (each selection)

~Secondi Piatti~

**SERVES approx. 5 people @ \$50.00 (each selection) or approx. 10 people @ \$100.00 (each selection)**

Selection 1 - Pollo Piccata: Boneless chicken in lemon butter sauce with capers, tomatoes, spinach over angel hair

Selection 2 - Scallopini di Pollo: Boneless chicken, artichokes, capers, mushrooms, pancetta & lemon butter over angel hair

Selection 3 - Arrosto di Maiale: Slow roasted pork with braised escarole, flageolet beans & hickory bacon