



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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www.rosaliescucina.com



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*

Zuppa del Giorno 5.50

Soup of the day

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