

ROSARIO

by Chef Logan McGear

ANTIPASTI

- ROASTED GARLIC BULB - 8** Roasted garlic, cambozola, ragout, panella
OLIVE TAPENADE - 7 Olives, garlic, parmesan, bread
WHITE ANCHOVIES - 9 Fresh fennel, garlic chips, orange zest, pine nuts
FRIED CALAMARI - 11 Ragout, grappa cherry peppers
OYSTER MUSHROOM POLENTA - 11 Oyster mushrooms, white wine, black truffle, butter
ARANCINI BOLOGNESE - 8 Risotto bolognese, peas, parmesan, basil pesto, ricotta salata
SICILIAN CRAB CAKE - 12 Lump crab, pistachio pesto, roasted red pepper sauce
ANTIPASTO PLATE - 16 Prosciutto, bresaola, capicola, speck, mortadella, cheese, fig grappa jam
CACIO E PEPE - 10 Parmesan Reggiano, fresh ground black pepper, spaghetti

INSALATE

- CAESAR SALAD - 8** Romaine, red wine vinegar, anchovy, croutons, grana padano
BLACK LENTIL SALAD - 9 Goat cheese, balsamic vinegar, baby spinach, arugula
ROSARIO SALAD - 10 Tomato, shallot, red wine vinegar, romaine, olive, fennel, cucumber, arugula, bufala

PASTA/PRIMI

- LINGUINE PRIMAVERA - 16** Spring vegetables, olive oil, grana padano
FETTUCINI MEATBALL BOLOGNESE - 16 Beef, pork & veal meatball, ricotta salata, fresh basil
SPAGHETTI PUTTANESCA - 19 Lump crab, capers, anchovies, white wine, olives, fresh tomato, mussels
DUCK CONFIT CARBONARA - 18 Duck confit, pancetta, baby peas, duck bottarga, pecorino, spaghetti
LINGUINE & CLAMS - 16 Fresh littleneck clams, garlic, white wine, pine nuts, parsley oil
SHRIMP & SQUID INK LINGUINE - 18 Shrimp, mussels, tomato, squid ink linguini, chili flake
RIGATONI ARRABBIATA - 15 Pancetta, crisp prosciutto, vodka, tomato sauce, chili flake, ricotta salata
MONKFISH FRA DIAVOLO - 21 Fresh Monkfish, spicy white wine tomato sauce, beet, saffron, & spinach fusilli

MARSALA

Served with a side of Pomodoro pasta

CHICKEN - 16
VEAL - 19

MONKFISH - 16
VEGAN CHICKEN - 19

PARMIGIANA

Served with a side of Pomodoro pasta

CHICKEN - 16
VEAL - 19

EGGPLANT - 14
VEGAN CHICKEN - 16

SECONDI

- VEAL SALTIMBOCCA - 20** Scaloppine, prosciutto, sage, bufala, marsala, sides of potato & escarole
PORK CHEEK RISOTTO - 19 Pork cheeks, green apple, saffron, pecorino
SWORDFISH PICCATA - 24 Swordfish filet, caper lemon veloute, escarole, herbed acini di Pepe
OSSO BUCCO - 27 Roseda beef shank, ricotta salata, saffron risotto
CHICKEN FLORENTINE - 18 Chicken scaloppine, baby spinach, lemon sauce, prosciutto, bufala, sides of potato & escarole
LEG OF LAMB - 30 Shendoah Valley lamb, pistachio pesto, panella, pickled fennel, escarole

DOLCI

TIRAMISU - 8

PANNA COTTA - 9

POACHED PEAR - 8

PISTACHIO CANNOLI - 8

CHERRY FERNET GELATO - 10

Ingredients may not be listed in their entirety. Please inform your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.