

ROSARIO

by Chef Logan McGear

ANTIPASTI

- ROASTED GARLIC BULB - 8** Roasted garlic, cambozola, red wine pomegranate ragout, chickpea panella
- BURRATA & CAVIAR - 19** Heirloom tomato, balsamic, pistachio, basil oil
- WHITE ANCHOVIES - 9** Fresh fennel, garlic chips, orange zest, pine nuts
- FRIED CALAMARI - 12** Ragout, grappa cherry peppers
- OLIVE TAPENADE - 8** Olives, garlic, parmesan, bread
- OYSTER MUSHROOM POLENTA - 12** Oyster mushrooms, white wine, black truffle
- ARANCINI BOLOGNESE - 9** Risotto bolognese, peas, parmesan, basil pesto, ricotta salata
- SICILIAN CRAB CAKE - 14** Lump crab, pistachio pesto, roasted red pepper sauce
- ANTIPASTO PLATE - 18** Prosciutto, bresaola, capicola, speck, mortadella, ricotta salata, fig grappa jam, house mustarda
- CACIO E PEPE - 12** Parmesan Reggiano, fresh ground black pepper, spaghetti

INSALATE

- CAESAR SALAD - 11** Romaine, house caesar, white anchovy, chickpea panella croutons, parmigiana
- BLACK LENTIL SALAD - 10** Goat cheese, balsamic vinegar, baby spinach, arugula
- ROSARIO SALAD - 10** Tomato, shallot, red wine vinegar, romaine, olive, fennel, cucumber, arugula, bufala mozzarella

PASTA/PRIMI

- LINGUINE PRIMAVERA - 17** Seasonal vegetables, ricotta salata
- FETTUCINI MEATBALL BOLOGNESE - 21** Beef, pork & veal meatball, ricotta salata, fresh basil, parmigiana
- SPAGHETTI PUTTANESCA - 21** Lump crab, capers, anchovies, white wine, olives, fresh tomato, PEI mussels
- DUCK CONFIT CARBONARA - 22** Duck confit, pancetta, baby peas, duck bottarga, ricotta salata, spaghetti
- LINGUINE & CLAMS - 19** Fresh littleneck clams, garlic, white wine, pine nuts, parsley oil
- SHRIMP & MUSSELS SQUID INK LINGUINE - 20** Shrimp, PEI mussels, tomato, squid ink linguini, chili flake
- RIGATONI ARRABBIATA - 19** Pancetta, crisp prosciutto, vodka, tomato sauce, chili flake, ricotta salata
- MONKFISH FRA DIAVOLO - 22** Mid-atlantic monkfish, spicy white wine tomato sauce, beet, saffron & spinach fusilli

CONTORNI

- HERB GARLIC SHRIMP - 10** **ESCAROLE - 6**
- TRUFFLED OYSTER MUSHROOM - 9** **PANCETTA OYSTER MUSHROOM ACINI DI PEPE - 7**

MARSALA

Served with a side of Pomodoro pasta

- CHICKEN - 18** **MONKFISH - 18**
- VEAL - 21** **VEGAN CHICKEN - 18**

PARMIGIANA

Served with a side of Pomodoro pasta

- CHICKEN - 17** **EGGPLANT - 16**
- VEAL - 19** **VEGAN CHICKEN - 16**

SECONDI

- VEAL SALTIMBOCCA - 23** Scaloppine, prosciutto, sage, bufala mozzarella, marsala, sides of potato & escarole
- PORK CHEEK RISOTTO - 20** Pork cheeks, green apple, saffron, ricotta salata
- ROCKFISH PICCATA - 24** Rockfish filet, caper lemon veloute, escarole, herbed acini di pepe
- OSSO BUCCO - 27** Roseda Farms beef shank, gremolata, saffron risotto, house made mustard
- CHICKEN FLORENTINE - 20** Chicken scaloppine, baby spinach, lemon veloute, prosciutto, bufala, sides of potato & escarole
- LEG OF LAMB - 30** Shenandoah Valley lamb, pistachio pesto, panella, pickled fennel, escarole
- ITALIAN STRIP - 34** Roasted local garlic & caper butter, broccolini, parmesan potato

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.