

# ROSARIO

by Chef Logan McGear

## ANTIPASTI

**ROASTED GARLIC BULB - 10** Roasted garlic, cambozola, red wine pomegranate ragu, chickpea panella

**WHITE ANCHOVIES - 9** Fresh fennel, garlic chips, orange zest, pine nuts

**ARANCINI BOLOGNESE - 9** Risotto bolognese, peas, parmesan, basil pesto, ricotta salata

**FRIED CALAMARI - 11** Ragu, grappa cherry peppers

**BURRATA - 15** Butternut squash caponata, fried basil, balsamic

**OLIVE TAPENADE - 10** Olives, garlic, parmesan, bread

**MUSHROOM POLENTA - 12** Mushrooms, white wine, black truffle

**BEEF CARPACCIO - 16** Shaved parmigiana, capers, arugula, evoo, smoked sea salt

## INSALATE

**CAESAR SALAD - 11** Romaine, caesar dressing, white anchovy, chickpea panella croutons, parmigiana

**BLACK LENTIL SALAD - 10** Goat cheese, balsamic vinegar, baby spinach, arugula

**ROSARIO ENDIVE SALAD - 12** Gorgonzola Dolce, spiced walnut, red wine vinaigrette, balsamic

**BURRATA BRUSSEL SPROUT SALAD - 14** Orange vinaigrette, fennel, pistachio

## PRIMI

**CACIO E PEPE - 14** Parmesan Reggiano, fresh ground black pepper, spaghetti

**FETTUCINI MEATBALL BOLOGNESE - 21** Beef, pork & veal meatball, ricotta salata, fresh basil, parmigiana

**SPAGHETTI CARBONARA - 20** Pancetta, baby peas, duck bottarga, ricotta salata

**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

**SHRIMP FRA DIAVOLO - 21** Shrimp, toasted garlic, spicy white wine tomato sauce, fettuccini

**BUTTERNUT SQUASH RISOTTO - 26** Scallops, crispy shallots, baby spinach, saffron

## MARSALA

Served with a side of Pomodoro pasta

**CHICKEN - 18**

**VEAL - 22**

**VEGAN CHICKEN - 18**

## PARMIGIANA

Served with a side of Pomodoro pasta

**CHICKEN - 18**

**EGGPLANT - 17**

**VEAL - 22**

**VEGAN CHICKEN - 18**

## SECONDI

**ROCKFISH PICCATA - 24** Rockfish filet, caper lemon veloute, escarole, herbed acini di pepe

**VEAL SALTIMBOCCA - 23** Scaloppine, prosciutto, sage, bufala mozzarella, marsala, sides of potato & escarole

**OSSO BUCCO - 27** Roseda Farms beef shank, gremolata, saffron risotto, house made mustard

## CONTORNI

**MEATBALL - 12**

**TRUFFLED MUSHROOM - 9**

**HERB GARLIC SHRIMP - 10**

**BROCCOLINI - 7**

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.