

# Rosalie

139 E Lancaster Ave · +16109770600 · Updated: Jan 14, 2026

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## APERITIVO 5

<b>Focaccia</b>	<b>\$10.00</b>
everything spice, ricotta, chili oil	
<b>Arancini</b>	<b>\$12.00</b>
saffron rice, mozzarella, cherry tomato sauce	
<b>Dok Dall'Ava Prosciutto di San Daniele</b>	<b>\$18.00</b>
gnocco fritto, horseradish	
<b>Formaggi</b>	<b>\$19.00</b>
local and italian cheeses, seasonal mostarda, red onion jam, brioche	
<b>Marinated Olives</b>	<b>\$9.00</b>
olives, nuts	

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## ANTIPASTI 4

<b>Pesce Crudo</b>	<b>\$22.00</b>
bigeye tuna, pistachio relish, olive, basil	
<b>Grilled Shrimp</b>	<b>\$18.00</b>
green tomato aqua pazza, cucumber, ciabatta croutons	
<b>Sicilian Meatball</b>	<b>\$17.00</b>
beef, pork & veal, escarole, parmesan brodo, salsa verde, pine nut gremolata	
<b>Lioni Burrata</b>	<b>\$17.00</b>
marinated red & gold beets, urfa, balsamic, basil, beet chips	

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## INSALATA 3

<b>Verde</b>	<b>\$14.00</b>
baby lettuces, parmesan, focaccia, cava vinaigrette	
<b>Mercato</b>	<b>\$15.00</b>
baby lettuces, pickled peppers, cherry tomatoes, red onion, marinated cucumber, focaccia, parmesan vinaigrette	
<b>Watermelon</b>	<b>\$15.00</b>
red watercress, mint, ricotta salata, poppy seed vinaigrette	

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## PIZZA 4

<b>Margherita</b>	<b>\$18.00</b>
san marzano tomato, mozzarella, basil	
<b>Salsiccia</b>	<b>\$22.00</b>
hot italian sausage, onions & peppers, cooper sharp, mozzarella, oregano	
<b>Potato</b>	<b>\$18.00</b>
crispy potato, roasted onion, rosemary, mozzarella	
<b>Bianco</b>	<b>\$22.00</b>
asparagus, pecorino cream, fontina, meyer lemon, red onion, crispy proscuitto	

## PRIMI 8

<b>Gnocchi</b>	<b>AVAILABLE OPTIONS</b>
kennett square mushrooms, fontina, 8 year balsamic	
	\$16.00
	\$28.00
<b>Casoncelli</b>	<b>AVAILABLE OPTIONS</b>
veal, golden raisin, amaretti, parmesan	
	\$17.00
	\$30.00
<b>Spaghetti al Limone</b>	<b>AVAILABLE OPTIONS</b>
zucchini, pecorino, lemon, chili breadcrumb	
	\$16.00
	\$24.00
<b>Gnudi</b>	<b>AVAILABLE OPTIONS</b>
ricotta dumplings, caramelized onion, cherry, almond, brown butter	
	\$16.00
	\$28.00
<b>Fusilli al Forno</b>	<b>\$25.00</b>
broccoli rabe, provolone, fire roasted tomato sauce, castelvetrano olive, robiolina	
<b>Radiator</b>	<b>AVAILABLE OPTIONS</b>
beef short rib, pork shoulder, fennel sausage, san marzano tomato, basil	
	\$18.00
	\$32.00
<b>Corn Agnolotti</b>	<b>AVAILABLE OPTIONS</b>
sweet corn, chanterelle mushroom, serrano chili, tarragon	
	\$18.00
	\$32.00
<b>Bucatini all'Amatriciana</b>	<b>AVAILABLE OPTIONS</b>
shrimp, pancetta, red onion, spicy tomato	
	\$18.00
	\$32.00

## SECONDI 7

<b>Niman Ranch Pork Chop</b>	<b>\$42.00</b>
peach mustard, pickled cherry, fennel	
<b>Chicken Parmesan</b>	<b>\$29.00</b>
chicken breast, marinara, mozzarella, arugula	

<b>Hanger Steak</b>	<b>\$42.00</b>
fingerling potato, marinated leeks, beef jus	
<b>Bronzino</b>	<b>\$36.00</b>
eggplant caponata, castelvetrano olive, charred lemon	
<b>Half Chicken</b>	<b>\$32.00</b>
lemon risotto, zucchini, basil	
<b>Salmon</b>	<b>\$35.00</b>
ditalini pasta, cucumber, tomato, herb yogurt, red wine vinaigrette	
<b>Swordfish</b>	<b>\$37.00</b>
romesco sauce, broccolini, frisée, almond	

## CONTORNI <sup>4</sup>

<b>Heirloom Tomato</b>	<b>\$13.00</b>
castelrosso cheese, red onion, barolo vinaigrette	
<b>Broccoli &amp; Peppers</b>	<b>\$9.00</b>
pecorino cheese, golden raisins	
<b>Crispy Potatoes</b>	<b>\$9.00</b>
garlic aioli	
<b>Crispy Brussels Sprouts</b>	<b>\$12.00</b>
balsamic vinaigrette, calabrian chili honey, parmesan crisp	

## APERTIVO <sup>5</sup>

<b>Focaccia</b>	<b>\$10.00</b>
everything spice, ricotta, chili oil	
<b>Arancini</b>	<b>\$12.00</b>
saffron rice, mozzarella, cherry tomato sauce	
<b>Marinated Olives</b>	<b>\$9.00</b>
olives, nuts	
<b>Dok Dall'Ava Prosciutto di San Daniele</b>	<b>\$18.00</b>
gnocco fritto, horseradish	
<b>Formaggi</b>	<b>\$19.00</b>
local and italian cheeses, seasonal mostarda, red onion jam, brioche	

## INSALATA - ADD <sup>4</sup>

<b>Prawns</b>	<b>\$17.00</b>
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<b>Grilled Salmon</b>	<b>\$16.00</b>
charred lemon	
<b>Chicken Spiedino</b>	<b>\$12.00</b>
salsa verde	
<b>Hanger Steak Spiedino</b>	<b>\$16.00</b>

## SANDWICHES 3

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<b>Italiano</b>	<b>\$18.00</b>
prosciutto cotto, soppressata, provolone, pickled peppers, parmesan vinaigrette, everything spice focaccia	
<b>Mushroom Toast</b>	<b>\$20.00</b>
kennett square mushrooms, marinated eggplant spread, pickled onion, poached egg	
<b>Chicken Cutlet</b>	<b>\$19.00</b>
sharp provolone, broccoli rabe, long hot aioli	

## ROSÉ FOR LUNCH 2

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<b>Glass of Rosé Wine</b>	<b>\$10.00</b>
<b>Half Priced Bottles of Rosé</b>	

## ANTIPASTA 5

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<b>Crudo</b>	<b>\$22.00</b>
bigeye tuna, pistachio relish, olive, basil	
<b>Sicilian Meatball</b>	<b>\$17.00</b>
beef, pork & veal, escarole, parmesan brodo, salsa verde, pine nut gremolata	
<b>Fruit &amp; Yogurt</b>	<b>\$9.00</b>
greek yogurt, seasonal fruit, granola, honey	
<b>Grilled Shrimp</b>	<b>\$18.00</b>
green tomato aqua pazza, cucumber, ciabatta croutons	
<b>Lioni Burrata</b>	<b>\$17.00</b>
marinated red & gold beets, urfa, balsamic, basil, beet chips	

## ADDITIONS 4

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<b>Prawns</b>	<b>\$17.00</b>
<b>Grilled Salmon</b>	<b>\$16.00</b>
charred lemon	
<b>Chicken Spiedino</b>	<b>\$12.00</b>
salsa verde	

**Hanger Steak Spiedino** **\$16.00**  
salsa verde

## BRUNCH 7

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**French Toast** **\$16.00**  
cinnamon streusel, whipped mascarpone, walnut maple, orange

**Sunday Gravy Shakshuka** **\$21.00**  
baked eggs, beef short rib, pork shoulder, fennel sausage, san marzano tomato, grilled ciabatta

**Egg in the Hole** **\$20.00**  
brioche, smoked salmon, whipped crème fraiche, red onion, capers

**Omelet** **\$17.00**  
goat cheese, caramelized onions, sun-dried tomato pesto, crispy potatoes

**Belgian Waffle** **\$15.00**  
bartlett pear, brown butter, maple, amaretti

**American** **\$18.00**  
scrambled eggs, breakfast sausage, crispy potatoes, brioche toast, honey butter, jam

**Mushroom Toast** **\$20.00**  
kennett square mushrooms, marinated eggplant spread, pickled onion, poached egg

## DOLCE 5

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**Chocolate Budino Trifle** **\$13.00**  
chocolate brownie, vanilla chantilly, fresh berries

**Limoncello Cheesecake Torte** **\$13.00**  
lemon curd, citrus cake, vanilla meringue kisses

**Tiramisu** **\$13.00**  
espresso chiffon, mascarpone mousse, chocolate shavings

**Torta al Olio di Oliva** **\$13.00**  
honey whipped crème fraiche, candied walnuts, seasonal fruit

**Torta al Cicccolato** **\$13.00**  
devil's food cake, dark chocolate fudge, milk chocolate anglaise

## GELATI 3

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**Pistacchio** **\$9.00**  
sicilian pistachio, olive oil

**Fior di Latte** **\$9.00**  
white gelato, rainbow sprinkles

**Seasonal Selection**

**\$9.00**

**LAVAZZA ALTECO** 7

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**Coffee** **\$3.50**

**Espresso** **\$4.00**

**Cappuccino** **\$5.00**

**Latte** **\$5.50**

**Affogato** **\$8.00**

**Cold Brew** **\$6.00**

**Harney & Sons** **\$4.00**

assorted teas

**COCKTAILS** 3

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**Rose Spritz**

rose, orange juice, sparkling wine, club soda

**Bartender's Speciale del Giorno**

**Amalfi Summer**

reposado tequila, aperol, lime, pineapple, coconut, cinnamon syrup

**DRAFTS** 5

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**Victory "Brotherly Love" Hazy IPA 6.0%**

**Stella Artois, Pilsner 5.2%**

**Neshaminy Creek "Fearless Pale Ale" American Pale Ale 5.3%**

**Outlaw "Mile Hi" Light Lager 4.2%**

**New Trail "White" Witbier 5.1%**

**VINO BY THE GLASS** 4

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**Parolvin Pinot Grigio, Veneto, IT**

**Parolvin Rose, Veneto, IT**

**Artisan's Cellar Super Tuscan, Tuscany, IT**

**Fete D'or, Blanc de Blanc, Brut Sparkling, Burgundy, FR**