

Kitchen Roselli

An Award Winning...Mom and Pop Italian Restaurant!

Inspired by their Southern Italian-American families, David & Laura Roselli with their sons, Carlo & Lorenzo prepare dishes with the same passion, care and warm conversation shared from generation to generation, kitchen to table.

Enjoy!

Starters

Laura's Focaccia

round loaf of our hand-made bread crusted with fresh rosemary & coarse sea salt, olive oil dip 7

Carlo's Garlic Bread Basket

Italian bread toasted with house garlic-herb butter & Family Red Sauce for dipping! 7

David's Award Winning Meatballs

two beef, veal & pork meatballs simmered in Family Red Sauce, finished with Pecorino-Romano, fresh basil 8.5

"All-Day Braised" Italian Sausages

pan-seared fennel sausages slow-cooked in tomato sauce, flash-baked with whole-milk mozzarella 8.5

Flash Sautéed Spinach

fresh baby spinach sautéed in olive oil with sliced garlic, red pepper flakes, grated cheese, lemon wedge 7

"Shine Salad" with our famous Sunny Italy® Dressing

served Prohibition Style in a glass mason jar

romaine hearts, grape tomatoes, celery, English cucumbers & red onion 6/9 Large

Take home a bottle of our dressing

(other dressings: Red Wine Vinaigrette & Balsamic-Basil Vinaigrette)

Favorite Pastas

includes Sunny Italy® "Shine Salad" or Aunt Jennifer's chilled antipasto & Laura's Focaccia

The Family Spaghetti & Meatballs

spaghetti tossed in our "all-day simmer" Family Red Sauce and two of David's Award Winning Meatballs 18.5

Mamma's Lasagna ~ while it lasts!

ricotta, mozzarella, parmesan & between egg pasta layers, choice of Family Red Sauce or Neapolitan Meat Sauce

17.5

Cheesy Rigatoni Rosso

pasta with our hearty Neapolitan beef & pork tomato sauce, baked with whole-milk mozzarella 17.5

Manicotti Crespelle

two crepes filled with seasoned ricotta & mozzarella, baked with Family Red Sauce or Neapolitan Meat Sauce 17.5

Aglio Olio Spaghetti with Black Olives

pasta dressed in sauté of black olives, pine nuts, sliced garlic, red pepper flakes, fresh herbs, Pecorino-Romano 17.5
(for Puttanesca style add anchovies 2)

Kitchen Dishes

includes Sunny Italy® "Shine Salad" or Aunt Jennifer's chilled antipasto & Laura's Focaccia

Roselli Eggplant Parmesan

fresh eggplant slices battered & pan-fried, then baked with our Family Red Sauce & mozzarella, side of pasta 18

Kitchen Chicken

braised boneless breast and pasta in a herb-butter poultry jus, finished with Pecorino Romano & fresh herbs 19

Neapolitan Chicken

tender chicken breast & braised oregano-scented onions with our Red Sauce & melted mozzarella, side of pasta 19

Lorenzo's Gnocchi with Marinara

house-made ricotta gnocchi in a fresh sauce of tomato, onion & garlic with grated cheese, basil ribbons 18

Chicken Bianco

roasted chicken with pasta in a rich cream & cheese Alfredo sauce, flash-baked with mozzarella 19

Pa's Veal Parmesan*

top round veal cutlets, egg battered & sautéed, baked with Family Red Sauce & mozzarella, side of pasta 21

Laura's Pastries & Desserts

Our Cream Puff! vanilla custard filled profiterole covered with a rich dark chocolate ganache 7.75

Cannoli crisp pastry roll filled with sweetened ricotta & mini-chocolate chips 6.5

Thinking of Cincinnati Lemon Sorbet a refreshing scoop of Laura's Italian sorbetto 5.5

Children

Spaghetti or Rigatoni choice of Family Red Sauce, Neapolitan Meat Sauce or butter sauce with focaccia 7

Beverages

Soft Drinks 2 Iced Tea, Fresh Ground Coffee 3 Sparkling Water 3.5 Espresso 3.5
(please see the **OtherSide Tavern List for Cocktails, Wine & Beer**)

Shared plate charge 5 (waived if ordering salad)
18% gratuity for parties of 5 or more
Thank you!

*Consuming raw or undercooked meats, poultry, seafood, or eggs which may contain harmful bacteria, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before ordering - Please inform us of any Food Allergies

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.

Please check us out on @kitchenroselli Instagram & Facebook, www.kitchenroselli.com