**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**

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

**Braised Italian Sausages**

fennel sausages slow-cooked in Family Red 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

**Sunny Italy® Shine Salad**

served Prohibition Style in a glass mason jar with our Famous Sunny Italy® Dressing

lettuce, grape tomatoes, English cucumber & diced sweet onion 6

Take home a bottle of our dressing!

other dressings: red wine & balsamic-basil vinaigrettes

**Favorite Pastas**

includes Shine Salad or Italian soup & 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

**Lorenzo’s Gnocchi**

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

(with Neapolitan Meat Sauce 2)

**Aglio Olio Spaghetti with Black Olives**

pasta dressed in sauté of black olives, pine nuts, sliced garlic, red pepper flakes, fresh herbs, Pecorino-Romano 18

(for Puttanesca style add anchovies 2)

**Kitchen Dishes**

includes Shine Salad or Italian soup & 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

**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 22

**Laura’s Pastries**

**Our Cream Puff!** vanilla custard filled profiterole covered with a rich dark chocolate ganache 8

**Cannoli** crisp pastry roll filled with sweetened ricotta & mini-chocolate chips 7

**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

(please see our **Bar List for Cocktails, Wine & Beer**)

Shared plate charge 5 (waived if ordering salad)

20% service charge 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 kitchen and 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