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|-------------------------------------|---------------------------------------------------|----|
| CITRUS OLIVES                       | MARINATED FETA                                    | 9  |
| DAILY PINTXOS                       | SELECTION OF SALAMI, CHEESE, TINNED FISH, PICKLES | 9  |
| JAMÓN SERRANO                       | SPANISH HAM PLATE                                 | 16 |
| SPANISH CHEESE & SEASONAL FRUIT     | HONEY, BAGUETTE                                   | 16 |
| CHICKEN LIVER MOUSSE                | RIESLING GELÉE, FIG MOSTARDA, BAGUETTE            | 17 |
| ANCHOVIES                           | BLACK OLIVE, RICOTTA SALATA, CELERY, DILL         | 10 |
| JAMÓN & MANCHEGO TOASTS             | PIQUILLO PEPPERS, TOASTED BAGUETTE                | 11 |
| CAVIAR TOAST                        | CARAMELIZED ONION CREAM, CHIVE                    | 18 |
| ARUGULA & CURLY CRESS SALAD         | PECORINO, TRUFFLE VINAIGRETTE                     | 16 |
| ENDIVE                              | SHERRY VINAIGRETTE, COMTÉ CHEESE, PEPITA CRUNCH   | 14 |
| SPICY MUSHROOMS                     | BROWN BUTTER CHILIES, RICOTTA SALATA, FRIED EGG   | 20 |
| ALBÓNDIGAS                          | PORK MEATBALLS, SALSA BASQUAISE                   | 18 |
| FRIED CALAMARI & LEMONS             | PIRI PIRI                                         | 14 |
| SAFFRON RICE CROQUETAS              | 'NDUJA, FONTINA                                   | 12 |
| MUSSELS ESCABECHE                   | LEMON AIOLI, TOASTED BAGUETTE                     | 16 |
| BROILED GOAT CHEESE & ARTICHOKE DIP | PATATAS FRITAS                                    | 18 |
| STUFFED PIQUILLO PEPPERS            | BRAISED BEEF, OREGENO                             | 20 |
| ROSIE'S HAMBURGUESA                 | JAMÓN SERRANO, MAHÓN, ESPELETTE AIOLI, FRISÉE     | 16 |
| GAMBAS AL AJILLO                    | GULF SHRIMP, BANANA PEPPER, BASIL                 | 24 |
| STEAK FRITES                        | GREEN PEPPERCORN MAITRE'D HOTEL BUTTER            | 34 |
| ROSIE'S FRITES                      |                                                   | 8  |
| BAGUETTE & BUTTER                   |                                                   | 3  |



EVERY NIGHT

NOVEMBER 20 - DECEMBER 31

FONDUE POT \$25

ALPINE CHEESE BLEND, SWEDISH HILL BREAD

ACCOUTREMENTS PLATTER \$12

NEW POTATOES, CORNICHON, APPLE, BROCCOLI FLORETS, SALAMI

*Desserts*

OLIVE OIL CAKE A LA MODE 10

AFFOGATO VANILLA ICE CREAM & ESPRESSO 8

ROSIE'S SUNDAE VANILLA ICE CREAM, PRESERVES, P.X. SHERRY 9

*After Dinner*

EL MAESTRO SIERRA, PEDRO XIMENEZ JEREZ, SPAIN 14

BROADBENT 10YR MALMSEY MADEIRA, PORTUGAL 15

R.W.C. GEORGE WASHINGTON RESERVE MADEIRA, PORTUGAL 18

CARUSO & MININI LATE HARVEST GRILLO SICILY, ITALY 22

COTEAUX DU VAL DE SORNE VIN JAUNE '11 JURA, FRANCE 28

SUPER CATTIVO 'MANDARINO' AMARO BURGENLAND, AUSTRIA 20

FORTHAVE SPIRITS RESERVE III AMARO NEW YORK, USA 25

