

ROSOLINI

Fresh. Authentic. Crafted.

APPETIZERS

ARANCINE ROSOLINI

Gently fried risotto balls with taleggio cheese, mozzarella, and aged Parmigiano 15

ROLLATINI DI MELANZANE

Sliced eggplant filled with ricotta, mozzarella, Parmigiano and basil, baked and served in tomato sauce 16

POLPETTINE NAPOLETANE

Veal & Beef meatballs over tomato sauce, Parmigiano 17

CARPACCIO CLASSICO

Raw and marinated thin-sliced beef tenderloin topped with arugula, sautéed wild mushrooms, aged Parmigiano, Sicilian capers and lemon mustard marinade 21

BURRATA & PROSCIUTTO

Creamy burrata with prosciutto di Parma, fig jam, arugula and cherry tomatoes topped with honey balsamic dressing 21

TUNA TARTARE

Fresh tuna with fresh orange, avocado, frisee, radish, zucchini in a lemon mustard dressing 22

ZUPPETTA di COZZE e VONGOLE

Sauteed black Mussels & Clams in a light tomato white wine sauce 20

FRITTO MISTO ALLA ROMANA

Deep-fried Calamari, shrimp, octopus, zucchini, fennel, lemon and Mediterranean herbs 25

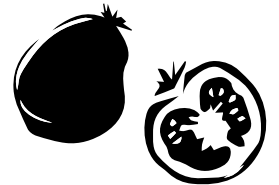
SELEZIONE di SALUMI e FORMAGGI (for 2)

Selection of Mediterranean aged cold cuts and cheeses, pickled vegetables and marmalade 25

buon appetito!



SOUP & SALAD



MINISTRONE di VERDURE al PESTO

Seasonal hearty vegetable soup, basil pesto and roasted fresh-made bread 10

ZUPPA di POMODORO

Fresh tomato and cream bisque, basil olive oil and roasted fresh-made bread 10

INSALATA di LATTUGHE

Mix greens, corns, radish, cucumber, carrots, fresh orange and cherry tomatoes. 16

CAESAR SALAD

Crisp romaine lettuce, crunchy croutons, shaved Parmesan cheese, and a tangy, creamy homemade dressing 17

INSALATA di PERE

Poached pear, roasted beets, Baby Frisée, Belgian endive, Gorgonzola cheese, toasted pistachios, Aged Balsamic Glaze 19

POMODORI e MOZZARELLA

Heirloom tomato, fior di late cheese, fresh basil and oregano, extra virgin olive oil 20

PASTA



PENNE ARRABBIATA ALLA CHECCA

Fresh tomato , spicy tomato sauce, pecorino cheese , topped with mozzarella cheese and baked in our stone oven 22

FETTUCCINE ALFREDO

Fettuccine tossed in our house-made creamy Parmigiano-Reggiano sauce, finished with cracked black pepper and fresh parsley 22

Add Chicken +7 Add Shrimp (5 Pieces Jumbo Shrimp) +12

PACCHERI AMATRICIANA

Large tubes sautéed with cured Pork cheeks, pancetta, fresh tomato sauce, young pecorino cheese 25

HOMEMADE* GNOCCHI AL TARTUFO

Potato, ricotta, and Parmigiano dumplings with wild mushrooms in a luxurious white truffle cream sauce 28

HOMEMADE* PAPPARDELLE ALLA BOLOGNESE

Flat long ribbon pasta sautéed with Beef, and Veal Ragout, Aged Parmigiano 32

LINGUINE ALL' ASTICE

Pan-roasted Main Lobster sautéed with linguine in a light spicy tomato and brandy sauce 45

GLUTEN FREE PASTA AVAILABLE

86 The Promenade, Edgewater, New Jersey 07020

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PIZZA / PINSA / SCHIACCIATA

Add Pepperoni +3 Mushroom +3 Olives +2

MARGHERITA

Mozzarella, tomatoes sauce and fresh basil 18

BIANCA

Mozzarella, Ricotta, Gorgonzola, Mascarpone and crispy Pancetta 20

TARTUFATA

Crimini mushrooms with Parmesan cheese and house special truffle sauce 22

DIAVOLA (SPICY)

Fresh Mozzarella cheese, spicy tamatoe sauce, spicy sopressata 22

CARCIOFI

Fresh Mozzarella, roasted artichoke hearts, gralic, lemon zest pecorino Romano and topped with truffle oil 22

BROCCOLI e SALSICCIA

Mozzarella, tomato sauce, Italian sausage, broccoli rabe, roasted garlic and young pecorino cheese 23

PISTACHIOSA

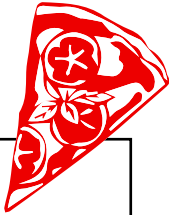
Fresh Mozzarella cheese, mortadella, pistachio cream, burrata cheese 23

ROSOLINI

Mozzarella, Prosciutto di Parma, wild mushrooms, artichoke, roasted tomatoes, tomato sauce 25

SCHIACCIATA TRASTEVERE

Pizza filled with Prosciutto di Parma, Mozzarella, Taleggio cheese, arugula, Sun dried tomato pesto 25



SIDES

PATATE FRITTE

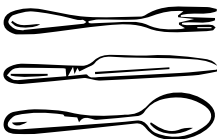
Fried potato wedges and Mediterranean herbs10

BRUSSEL SPROUTS

with Parmesan cheese and truffle oil 12

ASPARAGI GRATINATI

Grilled Asparagus, Parmigiano Reggiano 12



FISH & MEAT

ZUPPA di PESCE in CROSTA (Chef's Signature Dish)

Fish Stew : Lobster, shrimp, octopus, calamari, clams and Mussels, light spicy tomato and white wine sauce, topped with flat bread crust 48

CHICKEN PARMIGIANA

Breaded chicken cutlets topped with marinara sauce and melted mozzarella and Parmesan cheese are served with homemade fries or Spaghetti 28

COTOLETTA MILANESE

Breaded and pan-seared veal served with a lettuce and cherry tomato salad, and lemon olive oil vinaigrette 42

TAGLIATA ETRUSCA

Grilled and sliced prime NY steak, over a bed of arugula, shaved Parmigiano, fresh herbs and roasted garlic sauce 45

ALL' ACQUA PAZZA

Grilled Mediterranean bass fillets, in cherry tomato confit, potatoes, olives and capers, with white wine and fresh herbs sauce 42

GAMBERI in VERDE

Sautéed Tiger shrimps in a garlic olive oil white wine sauce and fresh angel hair pasta 40

KIDS MENU

PLAIN CHEESE PIZZA 11.95

MARGHERITA PIZZA 12.95

CHEESE PEPPERONI PIZZA 13.95

CHICKEN FINGER & FRIES 12.95

MEATBALL SPAGHETTI 13.95

PENNY PASTA WITH MARINA SAUCE 12.95

Rosolini. A Taste of Tradition, A Touch of Home.