

ROSOLINI

*Fresh.
Authentic.
Crafted.*

ANTIPASTI

Appetizers

ARANCINI ROSOLINI

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

ROLLATINI DI MELANZANE

Thinly sliced eggplant filled with ricotta, mozzarella, parmigiano and basil. Baked with tomato sauce in our stone oven 16

POLPETTINE NAPOLETANE

Veal + beef meatballs in tomato sauce with parmigiano cheese 17

CARPACCIO CLASSICO

Thinly sliced, marinated raw beef tenderloin with wild mushrooms, arugula, Sicilian capers, parmigiano and lemon mustard dressing 21

BURRATA + PROSCIUTTO

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

TUNA TARTARE

Fresh raw tuna with avocado, orange, frisee, zucchini, radish and lemon mustard dressing 22

ZUPETTA DI COZZE E VONGOLE

Sautéed mussels + clams in a light tomato garlic wine sauce 20

FRITTO MISTO ALLA ROMANA

Deep fried calamari, shrimp, octopus, sea bass, zucchini, fennel, lemon and Mediterranean herbs 25

SALUMI E FORMAGGI (FOR 2)

Selection of Mediterranean aged meats and cheeses with pickled vegetables and marmalade 25



PASTA



PACCHERI AMATRICIANA

Large homemade tube pasta sautéed with cured pancetta and pork cheek, fresh tomato sauce and pecorino cheese 25

GNOCCHI AL TARTUFO

Homemade potato, ricotta and parmigiano dumplings with wild mushrooms in a luxurious white truffle cream 28

PAPPARDELLE ALLA BOLOGNESE

Homemade thick, flat ribbon pasta with beef + veal ragout, aged parmigiano 32

PENNE ARRABBIATA

Spicy tomato sauce and penne topped with mozzarella and pecorino cheese 22

FETTUCCINE ALFREDO

Homemade fettuccine pasta in a creamy parmigiano-reggiano cheese sauce finished with parsley and cracked pepper 22

with Chicken +7 with Shrimp +12

SPICY RIGATONI

House made, short cut pasta with our spicy creamy vodka sauce 24

FRUTTO DEL MARE

"Fruits of the sea" - shrimp, mussel, calamari, clam, octopus and Mediterranean sea bass, white wine marinara sauce, homemade squid ink fettuccine 46

ZUPPE E INSALATE

Soups and Salads

ZUPPA DEL GIORNO

Daily homemade soup selection 10



INSALATA DI LATTUGHE

Mixed greens, radish, cucumber, corn, carrot, tomato and orange with our citrus vinaigrette 16

INSALATA DI CAESAR

Romaine heart, breadcrumbs, croutons, parmigiano, Caesar dressing 17

add Chicken +7 add Shrimp +12

INSALATA DI PERE

Poached pear, roasted beet, baby frisée, Belgian endive, Gorgonzola cheese, toasted pistachio, balsamic glaze and balsamic dressing 19

POMODORI E MOZZARELLA

Heirloom tomato, fresh mozzarella, basil, oregano and extra virgin olive oil 20

PIZZA

add Olives +2 • Mushroom +3 • Prosciutto +5
Hot Cherry Pepper +3 • Pepperoni +4 • Burrata +5

MARGHERITA

Fresh mozzarella, tomato sauce, basil 18

BIANCA

Mozzarella, ricotta, Gorgonzola and mascarpone cheeses with crispy pancetta 20

TARTUFATA

Wild mushroom, parmigiano, truffle sauce 22

DIAVOLA 🌶️

Spicy sopresatta, hot cherry pepper, fresh mozzarella, spicy tomato sauce 22

CARCIOFI

Roasted artichoke hearts, fresh mozzarella, garlic, lemon zest, pecorino and truffle oil 22

BROCCOLI E SALSICCIA

Italian sausage, broccoli rabe, fresh mozzarella, tomato sauce, roasted garlic and pecorino cheese 23

PISTACHIOSA

Mortadella, fresh mozzarella and burrata cheeses, pistachio creme 23

ROSOLINI

Prosciutto di Parma, mozzarella, wild mushroom, artichoke, roasted tomato, tomato sauce 25

SPICY RIGATONI 🌶️

fresh mozzarella and our creamy spicy vodka rigatoni pasta 22

AMANTE DELLA CARNE

"Meat Lover" - Sausage, salami, pepperoni with tomato sauce and fresh mozzarella 25

CAPRESE

Burrata, pesto, roasted cherry tomato, arugula and chili flakes 23

SCHIACCIATA TRASTEVERE PINZA

Pizza dough "stuffed" with prosciutto di Parma, mozzarella, taleggio cheese, baby arugula, pesto and sweet tomato jam 25

SIDES

PATATE FRITTE

Fried potato wedges with Mediterranean herbs 10
Parmigiano-truffled with onion-garlic aioli dipping sauce +6

BRUSSELS SPROUTS

Crispy prosciutto, balsamic reduction 14

FUNGHI

Sautéed wild mushrooms with parmigiano and truffle oil 12

BROCCOLI RABE

Sautéed with garlic and olive oil 12

MEAT + FISH

ZUPPA DI PESCE IN CROSTA

Chef's signature dish: A seafood stew with shrimp, mussels, calamari, clams octopus and Mediterranean sea bass in a lightly spicy tomato and wine broth, topped with a flatbread crust 48

COTOLETTA MILANESE

Breaded, pan-fried veal cutlet with a mixed green, cherry tomato salad drizzled with citrus vinaigrette 42

ALL' ACQUA PAZZA

Grilled Mediterranean sea bass fillet, cherry tomato confit, potato, olives and Sicilian capers in white wine fresh herb sauce 42

SALAMONE AL LIMONE

Pan-seared salmon, cherry tomato, lemon cream sauce with whipped potatoes 38

TAGLIATA ETRUSCA

USDA prime NY Strip, roasted garlic pesto sauce over an arugula parmigiano salad 45

POLLO PARMIGIANA

Breaded chicken cutlet with marinara, fresh mozzarella, parmigiano and pasta 28

COTELETTA CLASSICO

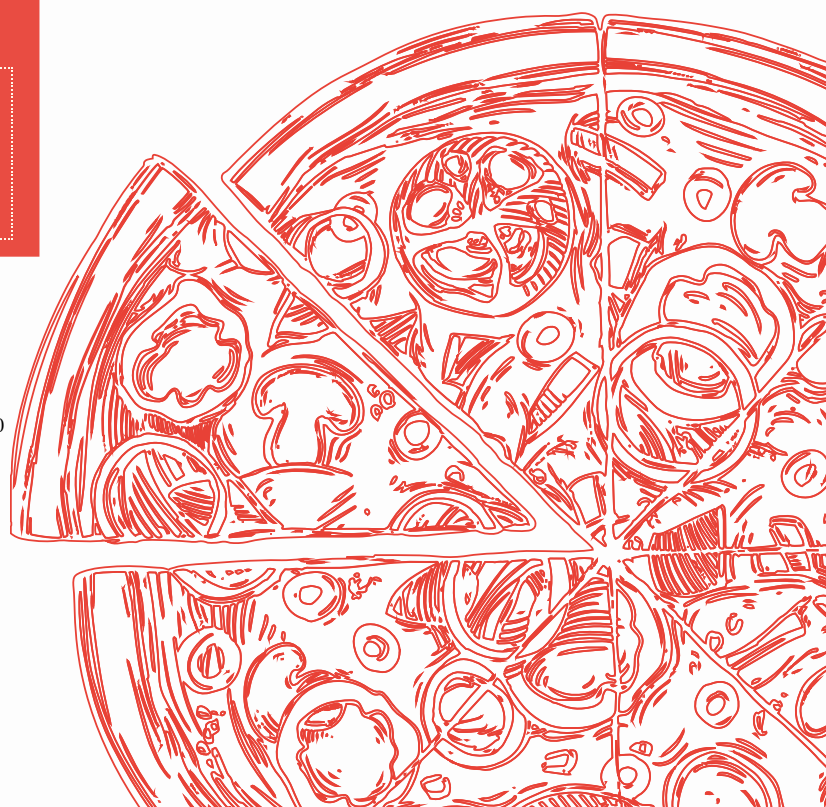
Classic Italian cutlets- Choose any of these favorites with pasta, patate, or insalata:

- Francese
- Marsala or
- Piccata

Pollo (Chicken) 35 Vitello (Veal) 45

GAMBERI CREMOSI

Jumbo shrimp, spinach, sun-dried tomato, garlic parmesan cream, potato croquette 38



VINI DEL NJ

Local New Jersey wines produced and bottled by our friends at Hopewell Vineyards, Pennington, NJ {by the glass 15 by the bottle 38}

CABERNET SAUVIGNON

Full-bodied with intense fruit aromas of black cherries, raisins and plums.

Red • California • 2022

ROSSO DELLA VALLE

Medium-bodied with a smooth long finish and deep red color. Our vintner's blend embodies sweet aromas of raisins, raspberries, and plums.

Red • New Jersey • 2021

BARBERA

Medium-bodied with an intense ruby color, this Northern Italian variety displays a strong varietal character with aromas of cherries and raspberries. Aged in oak barrels for 12 months.

Red • New Jersey • 2021



V...

a victorious, vivifying vino by Violetta Neri. Cabernet Sauvignon 50%, Sangiovese 25% & Barbera 25% blend

45

Red • American • 2018 (only served by the bottle)

CHARDONNAY

Medium-bodied with a smooth finish, our oak-aged Chardonnay suggests flavors of pears, apples, and vanilla.

White • New Jersey • 2022

PINOT GRIGIO ♥

Light-bodied with a delicate fruit bouquet of peaches and limes.

White • New Jersey • **SUPPORT AUTISM: Net proceeds from the sale of this wine benefit autism intervention, research and services.**

VIDAL BLANC

Light-bodied and slightly sweet. A crisp and fruity wine with accents of apples, pears and grapefruit.

White • New Jersey

WHITE MERLOT

Light-bodied with a delicate bouquet of peaches and pears. Displays sweet fresh fruit flavors.

Rose • New York

SPUMANTE SECCO

A clean, dry and well-balanced sparkling wine.

American Sparkling Wine

SPRITZ'S

crafted with our New Jersey wines

Aperol* Spritz by the glass 14 • by the pitcher 42

Mimosa by the glass 12 • by the pitcher 38

Sangria by the glass 14 • by the pitcher 42



MOCKTAILS

Crafted with alcohol-removed liquor*

ROSOLINI SPRITZ

Sparkling wine*, orange apéritif*, soda water 13

MOJITO ITALIANO

Rum*, muddled mint and lime 12

Guava +1 Strawberry +1 Mango +1

CHIARA FRESCO

Vodka*, fresh lime, basil syrup, soda water 12

MARGARITA ROSOLINI

Tequila*, hibiscus, fresh lime, basil syrup 12

BUBBLY

Alcohol-removed premium sparkling wine 12

DOLCI

Desserts

PANNA COTTA

Delicate, elegant, smooth cream-custard, raspberry purée and gelato 12

TORTA CAPRESE

Flourless chocolate almond cake, vanilla gelato 12

TIRAMISU

Marscapone, espresso soaked lady fingers, chocolate dusting 12

TORTA DI RICOTTA

Classic Italian ricotta cheesecake 12

SEMIFREDDO TORRONCINO

Assorted premium gelatos topped with pistachio and salty caramel cream 15

GELATO MISTO

Our premium gelato tasting experience- Three scoops from our gelato selection on top of a sweet dessert bread with gourmet toppings 15

AFFOGATO

When you can't choose between coffee or gelato.. have BOTH! 13

CAFFÈ

ESPRESSO

100% Arabica beans 4

AMERICANO

Double shot espresso diluted with hot water for a smooth, full-bodied coffee 5

CAPPUCCINO

Espresso, steamed milk, microfoam milk top 6

LATTE

Espresso, steamed milk 6.5

ORGANIC TEA SELECTION

A curated selection from SerendipiTea 6

Chamomile, Peppermint, Jasmin Green, or Earl Grey

SODAS

LIMONATA FRESCA

Hand squeezed Italian style lemonade 8

LIMONATA

Italian Lemon Soda 6

ARANCIA ROSSA

Italian Blood Orange Soda 6

COCA-COLA, DIET COKE, SPRITE, GINGER ALE

4

ACQUE

ITALIAN SPRING WATER

10

ITALIAN SPARKLING MINERAL WATER

10

BIRRA

100% alcohol free

PERONI

8

MORETTI

8

HEINEKEN

7



ROSOLINI

*Brunch,
Lunch,
Yes.*

Menu available until 4pm

COLAZIONE

Breakfast

BREAKFAST PIZZA

Bacon, eggs, mozzarella & parmesan cheese, extra virgin olive oil, chive 20

BRULEE'D PANE FRANCESE

French Toast on thick sliced focaccia bread with berries, maple syrup and whipped cream 17

STRAPAZZATA

The Italian scramble- eggs with shredded mozzarella, tomato, garlic, basil with baby arugula salad and homemade bread 15

FRITTATA

Farm fresh egg omelets with homemade bread. Choose from one of the following combos: 15

- Spinach + Mozzarella + Parmigiano
- Mushroom + Onion + Mozzarella
- Prosciutto + Mozzarella

UOVA AL PURGATORIO

Eggs baked in our spicy tomato sauce with homemade bread 18

UOVA BENEDICTO

Italian style Eggs Benedict- with Prosciutto di Parma and Hollandaise Sauce on brioche bread 18

PANE ALL'AVOCADO

Our homemade bread toasted with our signature avocado spread 15

add Burrata + 5 add bacon & egg + 6

SIDES

PATATE FRITTE

Fried potato wedges with Mediterranean herbs 10
Parmigiano-truffled with onion-garlic aioli dipping sauce +6

2 FARM FRESH EGGS

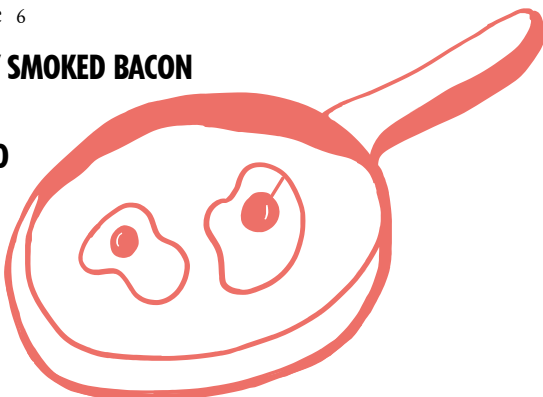
any style 6

HICKORY SMOKED BACON

6

AVOCADO

4



CON PANE

On bread



BUONGIORNO BURGER

Our breakfast spectacular! Homemade burger bun with veal + beef patty with mortadella, fresh mozzarella, pesto and a runny egg 19

BURGER ITALIANO

Homemade burger bun with veal + beef patty, fresh mozzarella, prosciutto di Parma, baby arugula, red onion and balsamic reduction 18

MORTADELLA IL PANINO

Melted mozzarella, imported mortadella, lemon ricotta, arugula, and onion-garlic aioli on homemade focaccia bread 17

BURRATA CAPRESE PANINO

Burrata, baked cherry tomatoes, garlic basil paste on homemade focaccia 16

IL PADRINO

Prosciutto di Parma, fresh mozzarella, baby arugula and balsamic dressing on homemade focaccia bread 17

POLLO PARMIGIANA

Breaded chicken cutlet, tomato sauce, fresh mozzarella cheese on our homemade focaccia bread 18

PRANZO

Lunch (Specials only available for dine in till 4PM)

METÀ E METÀ

Half & Half! Chose any 1/2 panino and combine a cup of soup OR a small house salad 15
with Caesar Insalata +2

VITELLO COTOLETTA

A lunch portion of our veal classics with pasta, patate, or insalata 30

Choose from:

- Francese
- Marsala
- Piccata or
- Parmigiano +3

POLLO COTOLETTA

A lunch portion of our chicken classics with pasta, patate, or insalata 24

Choose from:

- Francese
- Marsala
- Piccata or
- Parmigiano +3

PASTA PICCOLA

A lunch portion of our favorite pasta with a small house salad 18

Choose from:

- Penne Arrabbiata alla Checca
- Pappardelle alla Bolognese
- Fettuccine Alfredo
- Spicy Rigatoni

add Chicken +7 add Shrimp +12