

# Rosie's Trattoria

## Easter Brunch



### Starters

|                                |          |
|--------------------------------|----------|
| Ricotta & Honey Crostini       | 14       |
| Fresh Mozzarella & Tomato      | 25       |
| Shrimp Cocktail                | 22       |
| Oysters                        | 3.50 ea. |
| Crabmeat Cocktail              | 29       |
| Burrata & Prosciutto Di Parma. | 22       |
| Fried Calamari                 | 19       |
| Garlic Bread.                  | 14       |
| Mozzarella En Carroza          | 14       |

### Entrees

|  |    |
|--|----|
| <b>Steak &amp; Farm Fresh Eggs</b>   | 36 |
| Prime Angus steak prepared to your liking topped with a fried farm fresh egg                                       |    |
| <b>BLT&amp;E</b>   | 25 |
| Bacon, lettuce and tomato on flakey croissant topped with farm fresh egg   |    |
| <b>Rosie's French Toast</b>  | 25 |
| Our signature french toast topped with fresh whipped ricotta cheese infused with lemon zest topped with warm syrup |    |
| <b>Rustic Frittata</b>   | 25 |
| Farm fresh eggs, roasted seasonal vegetables and parmigiano reggiano cheese  |    |
| <b>Kobe Burger &amp; Fried Egg</b>   | 25 |
| Served on a brioche bun with french fries  |    |
| <b>Avocado Toast &amp; Fried Egg</b>   | 25 |
| Served on crunchy, seasoned bread topped with fried egg  |    |
| <b>Meat Lasagna</b>  | 25 |
| <b>Pork Chop Murphy</b>  | 39 |
| <b>Veal Chop Milanese</b>  | 55 |
| <b>Chicken Milanese</b>  | 25 |
| <b>Salmon Dijon</b>  | 29 |
| <b>Chicken Parmigiano</b>  | 25 |
| <b>Eggplant Parmigiano</b>   | 20 |
| <b>Veal Chop Parmigiano</b>  | 55 |
| <b>Penne ala Vodka</b>   | 23 |
| <b>Penne Pink Sauce</b>  | 20 |
| <b>Linguini &amp; Meatballs</b>  | 25 |
| <b>Linguini with Clams</b>   | 35 |
| red or white   |    |
| <b>Veal Chop Parmigiano</b>  | 55 |
| <b>Hearts of Palm Salad</b>  | 16 |
| Mixed greens, avocado, dried cranberries and hearts of palm tossed with truffle oil and balsamic glaze             |    |
| <b>Gustavo Salad*</b>  | 16 |
| mixed greens, cucumber, tomato, croutons and shaved parmigiano cheese with oil and vinegar                         |    |
| <b>Signature Caesar Salad*</b>   | 16 |

\*+\$15 Shrimp +\$10 Chicken, +\$16 Salmon  
all items can be grilled or cajon style  
Grilled steak available +\$20

### Cocktail Specials

|   |      |
|---|------|
| <b>Mimosas for the table</b>                        | \$35 |
| 36 ounces OJ & Bottle of Bread & Butter Prosecco    |      |
| additional carafe of OJ +\$15                       |      |
| additional bottle of Prosecco +\$28                 |      |
| <b>Screwdriver</b>                                  | \$15 |
| Fresh squeezed florida orange juice with Grey Goose |      |
| <b>Bloody Mary</b>                                  | \$15 |
| Signature homemade bloodymary mix with Grey Goose   |      |

