

# Rosie's Trattoria

## Mother's Day Brunch



### Starters

Ricotta & Honey Crostini	14
Caprese Salad	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 alla 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 cajun 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	

