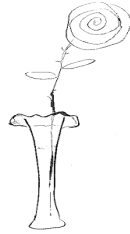


Brunch
September 24, 2023
Served 9am- 4pm

Breakfast

- Assortment of House-Baked Goods 15
House-Made Granola with Fruit & Milk 13
House-Made Granola with Fruit & Yogurt 14
Breakfast Pizza with Smoked Ham, Fontina & Eggs 24
Smoked Salmon Pizza with Crème Fraîche & Scrambled Eggs 24
Yukon Gold Potato Hash with Mushrooms, Onions, Cheddar & Poached Eggs 18
Rose's French Toast Bread Pudding with Fresh Strawberries & Whipped Cream 16
Soft Scrambled Eggs with Spinach Purée & Prosciutto on Toasted House Bread 16
Grilled Chicken-Tarragon Sausage, Organic Poached Eggs, Polenta & Spicy Tomato Sauce 19



Soup & Salads

- Soup of the Day 10
Chopped Salad & Gorgonzola Vinaigrette 13
Organic Mixed Greens & Lemon Vinaigrette 13
Poached Tuna, Organic Greens, Capers, Fennel & Red Onion 18
Roasted Beets with Fresh Ricotta, Radicchio, Fennel & Pecans 16
Butter Lettuce with Apple, Toasted Almonds, Blue Cheese & Balsamic Vinaigrette 16
add Grilled Chicken 10
add Grilled Salmon 10

Pasta & Reggiano

- Rigatoni with Beef Bolognese, Cream, Tomato Sauce & Parmesan 26
Linguine with Manila Clams, Fennel, Onion, Chiles, Cream, Garlic & White Wine 28

No Substitutions Please
No Outside Food or Drinks

A 5% service charge will be applied to the bill to help offset the costs of San Francisco ordinances

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness

Dining may contribute to you catching Coronavirus. You are dining at your own risk

Pizza & Focaccia

- Crescenza-Stuffed Focaccia 21
Pepperoni, Broccoli Rabe & Calabrian Chiles 25
Mushrooms, Spinach, Thyme & Ricotta Salata 24
Rose Pistola Margherita Pizza with Tomato, Mozzarella & Basil 23
add White Truffle Oil 6
add an Organic Egg 5
add Prosciutto 8
add Arugula 5



Sandwiches and...

- Roasted Chicken, Fontina, Herbs & Caramelized Onions on Ciabatta 18
*Fried Egg with Smoked Bacon, Braised Greens, Aioli & Cheddar on Focaccia 18
Roasted Turkey Breast, Provolone, Whole Grain Mustard & Avocado on Brioche 18
Grilled Salmon Cozy, Cucumbers, Watercress, Red Onions, Cherry Tomatoes & Herb Aioli 19
Rose's Painted Hills Ranch Beef Burger, Red Onion, Lettuce, Tomatoes & Fried Potatoes 18

Sides

- Garlic Fried Potatoes 9
Zoe's Smoked Bacon 9
Polenta with Mascarpone & Seasonal Jam 8
Broccoli Rabe, Garlic, Chile Flakes & Lemon 9
Toasted House-Baked Bread with Jam & Butter 5



Executive Chef : Miguel Tzab

Beverages

Soft Drinks

Orange Or Grapefruit Juice	
Small	6.50
Large	8.50
Organic Apple Juice	
Small	6.50
Large	8.50
Iced Tea	5.50
Freshly-Squeezed Lemonade	6.00
Lavender Lemonade	6.50
Coke	6.00
Diet Coke	6.00
Sprite	6.00
Ginger Ale	6.00
Root Beer	6.00
Shirley Temple	6.00
Sparkling Mineral Water	
500 ml	8
750 ml	10

Italian Sodas 6

Raspberry	Black Currant	Strawberry
Peach	Hazelnut Passion Fruit	
Watermelon	Mango	Blackberry
Caramel	Orange	Peppermint
Pomegranate	Almond	Blood Orange
Cranberry	Cherry	Vanilla
Coconut	Lavender Rose	
Sugar Free Vanilla	Sugar Free Raspberry	
add cream	.5	

Teas 7

Jasmine Pearls - Jasmine wrapped in green tea
Chamomile (No Caffeine) - Chamomile blossoms
Organic Spearmint (No Caffeine) - Dried spearmint leaves
Organic Green - Hearty Green Tea, typical of mainland China
Puer - Fermented Black Tea with dark body and malty essence
Apricot - Ceylon Black Tea and aromatic sweet mellow Apricot
Rooibos (No Caffeine) - South African Red Tea high in anti-oxidants
Breakfast Tea - Blend of organic Nilgiri, Yunnan Black and Assam Teas
Blood Orange (No Caffeine) - A rich fruit tea infusion with hints of Marmalade
Earl Grey - Rich Ceylon Black tea with hints of Jasmine and Bergamot Oranges
Yunnan Supreme - Black Tea from the steep re-clay mountains of Yunnan China
Organic Lemon Ginger (No Caffeine) - Soothing Blend of Lemon & Ginger Tea
Chocolate Mint - Clear & Crisp Ceylon Black Tea, Mint and Essence of Chocolate

Coffee Drinks

House Coffee	5.50
Espresso	4.75
Double Espresso	5.75
Americano	5.00
Macchiato	5.00
Café Latte	6.00
Café Mocha	6.50
Cappuccino	5.75
Café Au Lait	5.50
Hot Chocolate	5.50

*Add Italian Syrup
to Coffee Drink .50

Mimosa 10.5
Rose's Bloody Mary 11
made with Ku Soju

