

Dinner

April 24, 2025

Antipasti

- Mixed Marinated Olives 5/8
- Roasted Beets with Radicchio, Fennel, Pistachios & Ricotta Salatta 16
- Burrata with Arugula-Basil Pesto, Calabrian Chiles & Toasted Focaccia 16
- Roasted Brussels Sprouts with Pancetta, Onions, Lemon & Feta Cheese 17
- Grilled Apple Bruschetta with Fresh Ricotta, Prosciutto & Date Molasses 19
- Mushroom-Asiago Ravioli, Spring Onions, Mascarpone, Thyme & Pecorino 18
- Crispy Polenta with Oyster Mushrooms, Spring Onions, Thyme, Cream & Manchego 16



Soup & Salads

- Soup of the Day 12
- Chopped Salad with Gorgonzola Vinaigrette 13
- Organic Mixed Greens with House Lemon Vinaigrette 13
- Arugula with Apple, Toasted Walnuts, Blue Cheese & Balsamic Vinaigrette 16

Pasta

- Campanelle with Beef Bolognese, Tomato Sauce, Cream & Reggiano 27
- Linguine with Manila Clams, Fennel, Onions, Garlic, Chiles, Cream & White Wine 28
- Fresh Fettuccine with Cauliflower, Spring Onions, Cream, Calabrian Chiles & Pecorino 26

Executive Chef Miguel Tzab

No Outside Food or Drinks

A 5% surcharge will be applied to the bill to help offset the costs of ordinances

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

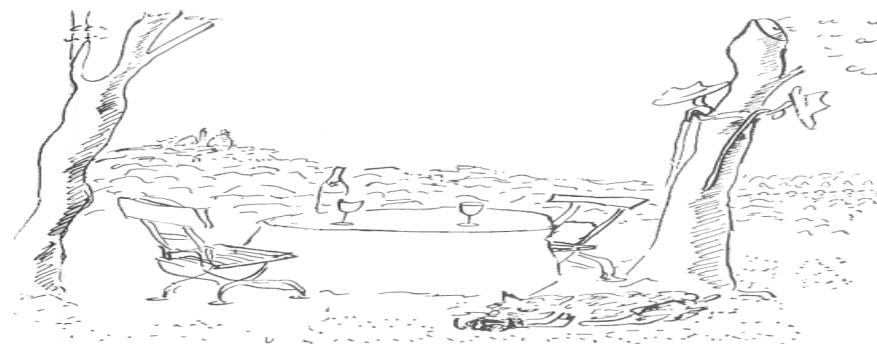
Pizza & Focaccia

- Rose Pistola Margherita Pizza with Tomato, Mozzarella & Basil 23
- Spicy Soppresata, Broccoli Rabe & Smoked Mozzarella 25
- Artichokes, Spinach, Marjoram & Feta Cheese 24
- Crescenza-Stuffed Focaccia 21
- add an Organic Egg* 6
- add White Truffle Oil 6
- add Prosciutto 8
- add Arugula 5



Stews, Grills & Roasts

- Roasted Half Chicken with Watercress & Herb Butter 29
- Roasted Steelhead with Braised Kale, Mashed Potatoes & Tzatziki 33
- Grilled Painted Hills Beef Burger, Red Onion, Lettuce, Tomatoes & Fried Potatoes 18
- Grilled Painted Hills Ranch Skirt Steak with Mixed Roasted Vegetables, Arugula & Balsamic 34



Sides

- Garlic Fried Potatoes 9
- Sauteed Spinach, Garlic & Lemon 9
- ACME Bread Service Upon Request 4
- Roasted Cauliflower, Onions, Reggiano 9
- Broccoli Rabe, Garlic, Chile Flakes & Lemon 9

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

A 5% surcharge will be applied to the bill to help offset the cost of ordinances