

APPETIZERS | ANTIPASTI

ROSINA CAESAR SALAD | INSALATA DI CESARE.....15

Crisp romaine hearts, asiago, hardboiled egg, smoked bacon lardons, crouton & caesar vinaigrette

ANTIPASTO BOARD FOR TWO | TAGLIERE DI ANTIPASTO PER DUE.....23

A selection of artisanal cured meats, aged & soft cheese, house made dip, pickled vegetables, fresh baked focaccia

ROASTED TOMATO CAPRESE | CAPRESE DI POMODORO ARROSTITO.....15

Roasted tomato, arugula, basil, bocconcini & Tuscan olive oil

PROSCIUTTO & CHEDDAR | PROSCIUTTO E FORMAGGIO CHEDDAR.....16

Arancini- 3 prosciutto & cheddar stuffed arancini, hot Italian sausage ragu

CRAB & SHRIMP FRIES | PATATINE FRITTE DI GRANCHIO E GAMBERETTI.....16

marinated shrimp, crab, herb & garlic aioli, lemon zest, fresh basil & hand-cut fries

CRISPY PORK BELLY SLIDERS | PANCETTA DI MAIALE CROCCANTE.....16

3 Pork belly sliders glazed with honey, red cabbage, carrot slaw, charred corn & chipotle aioli

TEMPURA OCTOPUS | POLPO TEMPURA.....18

Sous-vide root vegetable slices, herb & garlic aioli, fresh basil, lemon zest, pink pepper corn & padano

CRISPY JALAPENO HAVARTI BARRELS | BOTTI CROCCANTI DI JALAPENO HAVARTI.....14

Havarti wrapped in spring roll wraps, lightly fried & served with pomodoro

BLUEBERRY GLAZED DUCK WINGS | ALI DI ANATRA MIRTILLO.....16

1 lb Duck wings, fresh blueberry & basil glaze, frisee & orange segment

STONE BAKED FLAT BREADS | PIZZAS

(Please ask your server for crispy thin & gluten free crust options)

PROSCIUTTO, CARMELIZED ONION & PEAR | PROSCIUTTO CIPOLLA CARAMELLATA E PERA.....22

Sweet caramelized onion, bartlett pear, gorgonzola thinly sliced prosciutto & arugula tossed in a pickled onion vinaigrette

BARBECUE CHICKEN BACON RANCH | RANCH DI PANCETTA DI POLLO BARBECUE.....22

Grilled chicken breast, bacon lardon, mozzarella, Memphis BBQ, house-made ranch & grilled scallion

SUMMER TOMATO | POMODORO ESTIVO.....20

Fresh tomato, bocconcini, red onion, basil & garlic butter

PEPPERONI | PEPERONI.....20

Pepperoni, pickled hot peppers, honey & sausage

GARLIC SHRIMP SCAMPI | GAMBERI ALL'AGLIO.....24

Garlic herb butter, marinated shrimp, lemon zest, parmesan & parsley

Please inform us of any food allergies

We are not a nut free facility. Items may be exposed to nuts.

PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

(Please ask your server for Gluten Free or Vegetarian options)

SPINACH FETTUCCINE | FETTUCCINE DI SPINACI24

Roasted chicken, mushrooms, spinach, basil pesto, chicken demi & pine nuts

SWEET POTATO GNOCCHI | GNOCCHI DI PATATE DOLCI.....22

Roasted cherry tomato, pine nuts, fresh padano & basil, browned butter sauce

SHRIMP & CRAB SPAGHETTI | SPAGHETTI DI GAMBERI E GRANCHI.....28

Shellfish beurre blanc, red pepper lemon zest & toasted herbed breadcrumb

MOZZARELLA STUFFED MEATBALLS | POLPETTE STUFATE ALLA MOZZARELLA.....24

House-made pomodoro & spaghetti

FOUR CHEESE AGNOLOTTI | AGNOLOTTI AI QUATTRO FORMAGGI.....24

Swiss chard, crispy prosciutto & sundered tomato cream

MAIN ENTRÉES | PIATTI PRINCIPALE

ROSINA DRY AGED RIBEYE | RIBEYE INVECCHIATO A SECCO.....38

30 Day dry-aged ribeye, potato rissole with herbed butter, seasonal vegetables & Demi-glaze

VENISON MEDALIIONS | MEDAGLIONI DI CERVO.....36

Seared venison, sweet potato ravioli, Swiss chard, red wine poached pear & lemon sage browned butter

CHICKEN CACCIATORE | POLLO ALLA CACCIATORA.....28

Sautéed peppers, onions & tomato over orzo

SEAFOOD OF THE DAY | FRUTTI DI MARE DEL GIORNO.....MARKET VALUE

Fish or seafood when available & always fresh. Ask your server for details on seafood & entree features

Add garlic & herb mushrooms.....6

Add Grilled shrimp skewer.....8

Add Crab & shrimp fries to entree.....8

(Substitute for Starch)

DESSERTS | DOLCI

OUR DAILY DESSERT SELECTIONS | SELEZIONI DI DESSERT GIORNALIERE.....MARKET VALUE

Our desserts are prepared in-house on a daily basis, please ask your server for selection availability

EXECUTIVE CHEF: KEAN SAGLOSKI | PROPRIETORS: STEVEN & BARB HARRIS | 519.389.5977



Please inform us of any food allergies

Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Stewarts Fresh Produce, Black Angus Fine Meats & Game, Lamblicious, Produce Plus, Ontario Wineries & Craft Breweries

BEVERAGE LIST

RISTORANTE
ROSINA

LIQUOR | IL LIQUORE

DOMESTIC (BAR RAIL)	(1 oz) 7
<i>Vodka, Rum, Rye, Tequila</i>	
PREMIUM (TOP SHELF)	(1 oz) 10
<i>Whiskey/Rye, Gin, Tequila, Vodka, Congac etc.</i>	
<i>Please ask your server for additional beverage selections; scotch + liquors</i>	

BEER | BIRRA

DRAFT	5 [half pint - 300 ml] 8 [pint - 473 ml]
<i>Steam Whistle Pilsner SideLaunch Brewery Seasonal 3 Sheets Seasonal</i>	
DOMESTIC	6
<i>Bottle - 341 ml - Coors Light, Rolling Rock, Old Vienna [OV], Bud Light</i>	
CRAFT	8
<i>Tall can - 473 ml - 3 Sheets - New Wave IPA + Slo Pitch Pilsner + Idle & Coast Lager SideLaunch - North Lager + Midnight Dark Lager + Hibiscus Sour + Wheat Unfiltered Outlaw Brewery - Bronco Beau's - Lug Tred Lager (355 ml)</i>	
<i>Bottle - 341 ml - Mill Street Organic</i>	
IMPORTS	7
<i>Tall can - 440 ml - Guinness</i>	
<i>Bottle - 330 ml - Peroni Heineken Stella Artois Corona</i>	
CIDER / RADLER	8
<i>Tall can - 473 ml - Duxbury - Heritage + Sideroad Steam Whistle - Lemon Shandy</i>	
NON-ALCHOLIC	
<i>Bottle - 341 ml - Bud Prohibition</i>	6

COFFEE | CAFE

SPECIALTY COFFEE	9
<i>with 1.50 oz. liquor and whip cream topping</i>	
LATTE MACHIATO	5
AMERICANO	4
CAPPACCINO	5
ESPRESSO	3
ESPRESSO CORRECTTO	5
<i>Freshly roasted coffee beans from Civil Cat - Fair Trade Coffee & Espresso</i>	
TEA/COFFEE	3
<i>Orange Pekoe, Earl Grey, Peppermint, Camomile, Green Tea / Regular or De-cafe</i>	

SODA | CARONATO DI SODIO

SANPELLEGRINO ITALIAN JUICE	5
SANPELLEGRINO OR PERRIER	3 [can - 250 ml] 5 [bottle - 750 ml]
<i>Carbonated Mineral Water</i>	
SODA	3
<i>coke, diet coke, sprite, ginger ale, root beer, iced tea, soda water, tonic</i>	
MILK/JUICE	4
<i>white milk, chocolate milk, orange, apple, cranberry</i>	

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Please ask your server for additional beverage selections including scotch or liquors

WINE LIST

RISTORANTE ROSINA

WHITE | BIANCO

<i>Lindeman's Chardonnay 18 Aus.</i>	<i>Glass 8 1/2 Litre 23 Litre 40</i>
<i>Cave Spring Off Dry Riesling 'Estate' 16 Ont.</i>	<i>Glass 9 1/2 Litre 25 Bottle 40</i>
<i>Mosole Pinot Grigio 17 Ita.</i>	<i>Glass 11 1/2 Litre 29 Bottle 46</i>
<i>Cave Spring Chardonnay 'Estate' 16 Ont.</i>	<i>Glass 9 1/2 Litre 25 Bottle 41</i>

Bottle

<i>Pra Soave Classico 15 Ita.</i>	<i>48</i>
<i>Vineland Estates Sauvignon Blanc 'Estate' 16 Ont.</i>	<i>40</i>
<i>Scarbolo Pinot Grigio 17 Ita.</i>	<i>50</i>
<i>Villa Sandi Pinot Grigio 16 Ita.</i>	<i>36</i>
<i>Vineland Estates Elevation Riesling 17 Ont.</i>	<i>45</i>
<i>Falanghina del Sannio La Gaurdiense Falanghina "Janare" 17. Ita.</i>	<i>41</i>

RED | ROSSO

<i>Citra Montepulciano 17 Ita.</i>	<i>Glass 8 1/2 Litre 23 Litre 39</i>
<i>Lindeman's Shiraz - Cabernet 17 Aus.</i>	<i>Glass 10 1/2 Litre 26 Litre 42</i>
<i>Masi Campofiorin 15 Ita.</i>	<i>Glass 11 1/2 Litre 29 Bottle 49</i>
<i>McManis Cabernet Sauvignon 17 Cal.</i>	<i>Glass 11 1/2 Litre 29 Bottle 49</i>

Bottle

<i>Rodney Strong Estates California Pinot Noir 16 Cal.</i>	<i>63</i>
<i>O'Leary Wines Cabernet Merlot 16 Ont.</i>	<i>39</i>
<i>Terre Del Barolo Barolo 13 Ita.</i>	<i>62</i>
<i>Zonin Valpolicella Ripasso Superiore 16 Ita.</i>	<i>47</i>
<i>Firestone Cabernet Sauvignon 15 Cal.</i>	<i>52</i>
<i>McMannis Petite Sirah 17 Cal.</i>	<i>51</i>
<i>Sefiro Chianti Colli Fiorentini 16 Ita.</i>	<i>50</i>
<i>Masi Costasera Amarone Classico DOC 13 Ita.</i>	<i>97</i>
<i>Vino Noceto Sangiovese 15 Cal.</i>	<i>46</i>
<i>Red Knot by Shingleback Shiraz McLaren Vale 16 Aus.</i>	<i>45</i>
<i>Coffin Ridge Back from the Dead 16 Ont.</i>	<i>44</i>
<i>Il Tarocco di Presura Chianti Classico 14 Ita.</i>	<i>82</i>
<i>Cave Spring Cabernet Franc "Estate" 16 Ont.</i>	<i>41</i>
<i>Cave Spring Pinot Noir Dolomite 16 Ont.</i>	<i>43</i>
<i>Marches Di Bardo Antiche Continue Barolo 13 Ita.</i>	<i>95</i>
<i>Angelo Nicolis E Figli Amarone della Velpolicella Classico DOC 11 Ita.</i>	<i>115</i>

ROSE | ROSA

<i>Vineland Estates Castaway Rose 'Estate' Ont. 17</i>	<i>Glass 8 1/2 Litre 22 Bottle 38</i>
<i>Cave Spring Rose 'Estate' Ont. 16</i>	<i>Glass 9 1/2 Litre 25 Bottle 39</i>

SPARKLING - DESERT | VINO SPUMANTE

<i>Cave Spring Riesling Indian Summer 16 Ont.</i>	<i>Bottle 52</i>
<i>Mosole Prosecco 'Extra Dry' 16 Ita.</i>	<i>Glass 10 Bottle 48</i>

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