

APPETIZERS | ANTIPASTI

ROSINA SIGNATURE CAESAR SALAD | INSALA DI CESARE..... 14

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

LAMB ARANCINI | ARANCINI DI AGNELLO.....16

Lamb & pea arancini with a mint scented tomato sauce

SMOKED BACON & DUCK WING | PANCETTA AFFUMICATA E ALI D'ANATRA.....16

House smoked bacon, maple bourbon & pecan duck wings

SPRING VEGETABLE SALAD | INSALATA DI VERDURE PRIMAVERILI.....14

Fresh greens, chickpea, cucumber, asparagus, cherry tomato, tofu, creamy lemon tahini dressing

TEMPURA OCTOPUS BITES | MORSI DI POLPO IN TEMPURA.....18

Crisp octopus, roasted radish, watercress pesto, fried caper

ANTIPASTO BOARD FOR ONE OR TWO | SCHEDA ANTIPASTO PER DUE..... 12, 23

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

ROSINA SMOKED HOUSE FRIES | PATATINE FRITTE AFFUMICATE..... 18

Fresh cut fries, brisket, bacon, cheese curd, duck gravy, scallion

CUCUMBER AVOCADO SHRIMP | GAMBERETTI CETRIOLO AVOCADO.....15

Thick cut cucumber, cilantro, lime avocado puree, cajun shrimp, fried won-ton

BRISKET WON-TON SKILLET | PADELLA WON-TON DI PETTO.....16

House smoked brisket, won-ton chips, pickled jalapeño, scallion, cheddar, BBQ sauce, lime crema

STONE BAKED FLAT BREADS | PIZZAS

Now offering a crispy thin & gluten free crust

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

Sweet caramelized onion, Bartlett pear, gorgonzola thinly sliced prosciutto & arugula

SMOKED PINEAPPLE PIZZA | PIZZA AFFUMICATA ALL'ANANAS.....21

Brisket, bacon, pineapple, pickled jalapeno drizzle

SHRIMP & PESTO | GAMBERETTI E PESTO.....23

Sun-dried tomato pesto, spinach, shrimp, goat cheese, shallot

ULTIMATE VEGGY | VEGETARIANO FINALE.....21

Sliced eggplant, zucchini, squash, red onion, bell pepper, spinach, feta

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

PAPARDELLE | SBATTERE LE PALPEBRE.....26

Confit duck leg, leek cream, duck demi, oyster mushroom, roasted fennel & frawns

PENNE (GF) | PENNE SENZA GLUTINE.....24

Ground lamb, smoked tomato sauce, mustard greens, mint oil.

PARISIAN GNOCCHI | GNOCCHI PARIGINI.....24

Nduja sausage, kale, roasted squash, cranberry, rosemary, parmesan, toasted pumpkin seeds

SEAFOOD LASAGNA | LASAGNE AI FRUTTI DI MARE.....28

Marinated shrimp, clams, spinach, asparagus, mozzarella & ricotta, lemon thyme béchamel

MAIN ENTRÉES | PIATTI PRINCIPALE

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

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

ROSINA DRY AGED RIBEYE | RIBEYE INVECCHIATO A SECCO.....39

30 Day dry-aged ribeye, scallion & chive whipped potato, charred onion, seasonal steamed vegetables, red wine fortified demi-glaze

RACK OF LAMB | CARRE DI AGNELLO.....38

Caper & herb crusted lamb rack, fennel parsnip puree, roasted beets, honey dijon sauce

STRIPLOIN & FRITES | ROASTBEEF E PATATINE FRITTE.....34

10 oz NY striploin with parmesan truffle frites, seasonal steamed vegetables and peppercorn brandy sauce

Add garlic mushrooms.....6

Add cajun shrimp.....8

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



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Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Stewarts Fresh Produce, New Life Farms, Produce Plus, Ontario Wineries & Craft Breweries