



# ROSEWOOD Dinner

## Small Plates

Fresh Cut Kennebec Fries	\$9	Roasted Garlic Spread	\$7	Salumi and Cheese	\$22
Add Garlic & Parmesan	\$12	Italian Herbs, Garlic, Chili Flake,		Three of Each served with	
Add Truffle Oil & Parmesan	\$12	Served with Fresh Bread		Crostini and Accompaniments	
Caprese	\$16	Kale Caesar	\$16	Marinated Castelvetro	\$6
Heirlooms, Buffalo Mozzarella,		Parmesan Crisps, Croutons,		Olives	
Basil, Balsamic Reduction		Boquerones, House Caesar			
Summer Strawberry Salad	\$16	Linguine Primavera	\$18	Add Chicken Breast	\$7
Greens, Mint, Goat Cheese,		Spring Peas, Green Garlic,		Add Skirt Steak	\$9
Candied Marcona Almonds,		Asparagus, Artichokes in White			
Sunflower Seeds, Basil Balsamic		Wine			
Vinaigrette					

## Entrees Comes with Choice of 2 Sides

Mary's Chicken	\$28	Lamb Shoulder	\$32	Skirt Steak	\$32
Shallot, Dijon Jus		Slow Roasted and served with Jus		Italian Salsa Verde	
Stuffed Portobello	\$22				
Spinach, Carmelized Onion,					
Panko, Mozzarella and Parmesan					

## Sides

Parmesan Polenta Cakes	\$9	Grilled Broccoli	\$9
Cream, Parmesan		Olive and Anchovy Tapenade	
Crispy Fingerling Potatoes	\$9	Butter Braised Asparagus	\$9
Garlic Confit Aioli, Fresh Herbs		Lemon and Parmesan	
Arugula Side Salad	\$8	Wilted Spinach	\$9
Shaved Parmesan, Lemon		Red Wine Currants, Feta, Pine	
Vinaigrette		Nuts	

## Kids

Linguine	\$10
Butter & Parmesan	
Add Chicken	\$14
Add Steak	\$19
Chicken Dinner	\$14
with Steamed Broccoli and Fries	
Roasted Mary's Chicken	
OR Chicken Tenders	

## Dessert

Coffee & Donuts	\$12	Vanilla Gelato	\$9	Espresso Martini	\$15
Beignets with Coffee Gelato		Olive Oil and Sea Salt		Vodka, Housemade Horchata,	
and Ghirardelli Chocolate		Topping		Kahlua, Cold Brew	
and Nutella Sauce					