



ROSE & THORN
MODERN MEDITERRANEAN

STARTERS

- MOZZARELLA STUFFED ARANCINI**—8
smoked ham, English peas, sage, red sauce
- BRUSCHETTA**—6
heirloom tomatoes, balsamic vinegar, basil, goat cheese, grilled Italian bread
- MEATBALLS**—8
veal meatballs, truffled polenta, tomato ragu, garlic crostini
- HONEY GLAZED CHICKEN KEBAB**—10
za'atar spiced chicken, baba ganoush, tzatziki, mango chutney **G**
- GREEK CHICKEN TACO**—3
grilled chicken, tomato, cucumber, feta, red onion, yogurt **G**
- MOROCCAN STYLE STEAK TACO**—5
charred ribeye steak, harissa aioli, caprino cheese **G**
- CALAMARI**—12
pepperoncini, chipotle aioli, preserved lemon
- HUMMUS PLATE**—7
house made hummus, crudité vegetables, grilled flatbread **V**
- FALAFEL SLIDERS**—9
red onion, pita bread, tomato, pickled cucumber, hummus, Greek yogurt

SALADS

- PANZANELLA**—9
heirloom tomatoes, cucumbers, red onion, garlic croutons, parmesan cheese, chianti vinaigrette
- QUINOA**—12
smoked chilis, avocado, roasted cauliflower, Tuscan kale, sweet corn, chipotle vinaigrette **GV**
- FIELD GREENS**—7
baby mixed greens, breakfast radish, cherry tomatoes, cucumbers, fried shallots, balsamic vinaigrette **G**
- ROASTED BEET**—10
shaved fennel, endive, goat cheese, pine nuts, citrus vinaigrette **G**
- HARISSA GLAZED SALMON**—18
arugula, Marcona almonds, radicchio, blue cheese dressing **G**

ADD:

CHICKEN—5 SHRIMP—8 STEAK—10 SALMON—14

SIDES

- | | |
|--|---|
| BALSAMIC GLAZED EGGPLANT —4 GV | ROASTED CAULIFLOWER —3 GV |
| GRILLED BROCCOLINI —3 G | BROWN BUTTER FRIED GNOCCHI —6 |
| PARMESAN CREAMED SPINACH —5 G | SMASHED YUKON GOLD POTATOES —4 GV |
| TRUFFLED POLENTA —4 G | |

PIZZAS

- WILD MUSHROOM**—14
smoked bacon, caramelized onions, wild mushrooms, white sauce
- CARNE**—16
salami, mortadella, capicola, red sauce, truffled pecorino, fontina cheese
- MARGHERITA**—12
roasted tomatoes, red sauce, buffalo mozzarella, basil
- GARLIC CHICKEN**—14
white sauce, fontina, grilled chicken breast, gremolata
- BBQ SHRIMP**—17
roasted sweet corn, BBQ sauce, gouda, cilantro, red onion, smoked peppers, mango

ENTRÉES

- CIOPPINO**—20
shrimp, clams, crab, halibut, shrimp, spicy tomato broth, garlic crouton
- GRILLED TRI TIP STEAK**—18
buttered broccolini, smashed yukon gold potatoes, smoked demi-glace **G**
- OSSO BUCCO**—19
grilled asparagus, fregola “risotto”, gremolata
- GRILLED KING SALMON**—20
parmesan creamed spinach, roasted cauliflower, fried capers, preserved lemon jam
- CHICKEN PARMESAN**—16
breaded chicken cutlet, roasted eggplant, crispy gnocchi

PASTA & RISOTTO

- BUCATINI AMATRICIANA**—12
smoked ham, caramelized red onion, spicy tomato sauce, broccolini, pecorino cheese
- SPAGHETTI POMODORO**—11
red sauce, basil, parmesan cheese, garlic crouton
ADD MEATBALLS—6
- TRUFFLED GNOCCHI**—14
English peas, cipollini onions, crispy mushrooms, porcini cream
- BAKED MAC & CHEESE**—9
gemelli pasta, fontina, aged gouda, parmesan, Maytag blue cheese
- LINGUINI & CLAMS**—16
manilla clams, soffrito, white wine sauce, lemon zest, parsley
- WILD MUSHROOM RISOTTO**—12
asparagus, wild mushrooms, fried shallots
- SEAFOOD RISOTTO**—22
scallop, shrimp, halibut, calamari, clams, cherry tomatoes **G**

ADD:

CHICKEN—5 SHRIMP—8 STEAK—10 SALMON—14

G—GLUTEN FREE
V—VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.