

## APPETIZERS | ANTIPASTI

ROSINA CAESAR SALAD | INSALATA DI CESARE.....14

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

ANTIPASTO BOARD FOR ONE | TAGLIERE DI ANTIPASTO PER DUE.....12

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

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*

## STONE BAKED FLAT BREADS | PIZZAS

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

SUMMER TOMATO | POMODORO ESTIVO.....15

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

PEPPERONI | PEPERONI.....15

*Pepperoni, pickled hot peppers, honey & sausage*

## PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

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

SPINACH FETTUCCINE | FETTUCCINE DI SPINACI .....15

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

MOZZARELLA STUFFED MEATBALLS | POLPETTE STUFATE ALLA MOZZARELLA.....12

*House-made pomodoro & spaghetti*

## FEATURE DISHES | PIATTI FEATURE

FEATURE SANDWICH | CARATTERISTICA PANIO.....15

*Chef's daily selection of a house made sandwich*

## 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*

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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

<b>DOMESTIC (BAR RAIL)</b> .....	(1 oz) 7
<i>Vodka, Rum, Rye, Tequila</i>	
<b>PREMIUM (TOP SHELF)</b> .....	(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

<b>DRAFT</b> .....	5 [half pint - 300 ml] 8 [pint - 473 ml]
<i>Steam Whistle Pilsner   SideLaunch Brewery Seasonal   3 Sheets Seasonal</i>	
<b>DOMESTIC</b> .....	6
<i>Bottle - 341 ml - Coors Light, Rolling Rock, Old Vienna [OV], Bud Light</i>	
<b>CRAFT</b> .....	8
<i>Tall can - 473 ml - 3 Sheets - New Wave IPA + Slo Pitch Pilsner + Idle &amp; 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>	
<b>IMPORTS</b> .....	7
<i>Tall can - 440 ml - Guinness</i>	
<i>Bottle - 330 ml - Peroni   Heineken   Stella Artois   Corona</i>	
<b>CIDER / RADLER</b> .....	8
<i>Tall can - 473 ml - Duxbury - Heritage + Sideroad   Steam Whistle - Lemon Shandy</i>	
<b>NON-ALCHOLIC</b>	
<i>Bottle - 341 ml - Bud Prohibition</i> .....	6

## COFFEE | CAFE

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

## SODA | CARONATO DI SODIO

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

**Executive Chef: Kean Sagloski | Proprietors: Steven & Barb Harris | 519.389.5977**  
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# 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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