

ROSIE'S

ITALIAN GRILLE

TOLEDO'S BEST KEPT SECRET. TAKE PART IN THE EXPERIENCE.



ROSIE WAS BORN IN
MONTELEPRE, SICILY,
IN 1919 AND LEFT FOR
AMERICA ON
OCTOBER 24, 1924.

Carrot Cake:

Very moist carrot cake layers which are made of flaky coconut, sweet crushed pineapple and crunchy walnuts iced with a special cream frosting. Phil's favorite birthday cake!!!

Chocolate Hazelnut Panna Cotta with Frangelico whipped cream:

Luscious chocolate and hazelnut panna cotta topped with frangelico spiked whipped cream and chocolate pearls. ***Winner of the 2011 Chocolate Soiree Judges Award***

Tiramisu

Just the perfect "Pick Me Up"! Authentic Italian Lady fingers that have been dipped in espresso, Chocolate Godiva Liqueur and Kahlua, layered in a rich cream.

This special dessert is served alternately made with the traditional cream filling or chocolate filling. ***Chocolate Tiramisu was the winner of the 2010 Chocolate Soiree Peoples Choice Award***

Key Lime Pie:

A zesty, creamy pie from the juice of ripe Florida Key limes. Baked in a shortbread and graham cracker crust and topped with a dollop of sweet whipped cream.

Chocolate Raspberry layer cake:

Rich chocolate cake layers divided in half and filled with raspberry glaze and chocolate ganache. Iced with decadent fudge frosting.

Cannoli:

Crisp cannoli shell filled with rich ricotta cream. A very treasured recipe passed down from Rosie's mother "Crocetta Ferrara".