

## A LA CARTE MENU

### JUNIOR ORIGINALS

#### **Cajun Fries \$3**

Steak fries deep-fried and seasoned with a Cajun spice blend

#### **Hush Puppies**

Fresh cornmeal, chopped onions, parsley, sugar, and spices for a true Southern flavor; deep-fried and served with chipotle aioli.

– *half order \$3 Full Order \$7*

#### **Juniors Cajun Basket \$10**

Panko breaded shrimp or grouper, deep-fried, Cajun seasoning, Cajun fries; served with ranch

#### **Chicken Wings \$10**

Marinated chicken wings, deep-fried, and tossed in your choice of BBQ or buffalo sauce. Served with ranch.

#### **Grouper Po' Boy \$12**

Fried Grouper, spicy remoulade, lettuce, tomato, pickle, and a spicy glaze served on a brioche bun.

#### **Shrimp Po' Boy \$12**

Fried shrimp, spicy remoulade, lettuce, tomato, pickle, and a spicy glaze served on a brioche bun.

### ROSIE'S ORIGINALS

#### **Gourmet Pretzel \$5**

Blessed with mama butter, oven-baked, and served with pizza sauce

#### **Stromboli Buns \$6**

Hand made dough stuffed with pepperoni and provolone cheese and blessed with our hot mama butter

#### **Hot Mama Bread \$7**

Our Rosie's classic cheese bread served with pizza sauce.

#### **Classic Lasagna \$9**

Pasta noodles, ricotta, ground beef, mozzarella, Italian herbs, and marinara sauce

#### **9" Cheese Pizza \$8**

Pizza sauce, mozzarella, and provolone cheese

– *add toppings \$1 each (pepperoni, mushroom, banana peppers, and bacon)*

#### **Italian Sausage Sub \$8**

Italian sausage, sautéed red pepper, onions, marinara sauce, and mozzarella on a toasted brioche bun

#### **Italian Meatball Sub \$8**

Hand-rolled meatballs, marinara sauce, and mozzarella cheese on a toasted brioche bun

#### **Lobster Mac & Cheese \$10**

Lobster, cheddar, provolone, white wine, truffle oil, Cavatappi pasta, and panko topping.

#### **Gourmet Pizzas \$12-\$13**

Made on a 7 x 12-inch wood-grilled crust, we offer various gourmet pizzas like BBQ Chicken, Margherita, Spicy Papa's Ulitimate, and more!

#### **10" Skinny Pizza \$12**

cauliflower crust, sun-dried tomato puree, spinach, roasted tomatoes, mozzarella, provolone, and a balsamic glaze

#### **Baby Lamb Chops \$15**

Three marinated lamb chops, char-grilled, and topped with our signature zip sauce

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## DESSERT

**Carrot Cake in a Cup** \$4

**Nana's Fudgy Brownie** \$3

**Chocolate Chip Cookies** \$2

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## SEASONAL SOUPS & SALADS

**Pasta Salad** \$4

A delicious Italian pasta salad with Cavatappi noodles, banana peppers, onion, tomatoes, cucumber, diced provolone, and Italian dressing; finished with grated romano cheese.

**Gazpacho** \$5

Chilled vegetable soup traditionally served during Spring and Summer

**Lobster Bisque** \$6

Chunks of lobster in a rich cream traditionally served during Fall and Winter

**Chicken Caesar Salad** \$9

marinated grilled chicken with traditional Caesar dressing

– *Spicy Caesar \$1 more*

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## DRINKS

**Canned Pop** \$1

Coke, Diet Coke, or Sprite.

**Bottled Water** \$1

**Bottled Pop** \$2

Coke, Diet Coke, or Sprite.

**Snapple** \$3

# PRIVATE EVENT FAQ'S

### How much does it cost to rent one of your food trucks?

Depending on the type of event (private events) and food truck we do require a food minimum of \$650.00 and a food truck service fee of \$300.00 that will cover 2-hours of service (\$100.00 per hour after that). If we do not make the minimum amount at an event, it is up to the event's host to cover the remaining charges.

### What do your food trucks serve at catered events?

Our Catering Specialist will provide you with our Private Event menus and work with you in customizing a menu for your event. Please note we ideally like to have a minimum of 2 menu items per guest to ensure we have a sufficient amount of food for your guests! Any extras are yours to keep.

### What is the cost per person for a Private Event run?

To be able to provide an accurate price per person for your event we would need to finalize a menu to offer. As stated above we like to offer two items per person. With all of this in mind, we typically see costs per person in the range of \$16.50 - \$17.50.

### How do I book one of your trucks?

We can hold a tentative date. Once your menu is finalized we will collect the \$300 food truck service fee as your non-refundable deposit to ensure the date and time of your event are locked in.

**FOR BOOKINGS PLEASE CALL (419) 350-3259 OR EMAIL [ANDREW.ROSIESITALIANGRILLE@GMAIL.COM](mailto:ANDREW.ROSIESITALIANGRILLE@GMAIL.COM)**