

A LA CARTE MENU

JUNIOR ORIGINALS

Cajun Fries \$3

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

Hush Puppies \$3/\$7

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

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 \$8

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

9" Cheese Pizza \$8

Pizza sauce, mozzarella, and provolone cheese
– *add toppings \$1 each (pepperoni, mushroom, banana peppers, and bacon)*

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

DESSERT

Chocolate Chip Cookies \$2

Mini Cannolis \$3

GF DF Cupcakes \$4

Carrot cake, chocolate, red velvet, and funfetti

Nana's Fudgy Brownie \$4

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

Lobster Bisque \$6

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

Chicken Caesar Salad \$10

marinated grilled chicken with traditional Caesar dressing

DRINKS

Bottled Water \$1

Bottled Pop \$2

Coke, Diet Coke, or Sprite

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