

## A LA CARTE MENU

### 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)*

**8" Italian Sausage Sub \$8**

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

**8" Italian Meatball Sub \$8**

Hand-rolled meatballs, sautéed red pepper, onions, marinara sauce, and mozzarella cheese on a toasted bun

**Classic Lasagna \$9**

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

**Lobster Mac & Cheese \$10**

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

**Italian Grinder Sub \$10**

Salami, ham, turkey, onion, tomato, banana & peppadew peppers, Italian cheese blend, Italian dressing, and oregano on a toasted brioche bun

**Chicken Cutlet Sub \$10**

Breaded chicken breast, mozzarella cheese, mushrooms, tomato, and banana peppers on a toasted bun

**10" Skinny Pizza \$12**

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

**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!

**Baby Lamb Chops \$15**

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

### 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

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## DESSERT

**Chocolate Chip Cookies** \$2

**Nana's Fudgy Brownie** \$4

**GF DF Cupcakes** \$4

Carrot cake, chocolate, red velvet, and funfetti

**Mini Cannolis** \$3

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## 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.