

# Rose Pistola Brunch Menu

## Cold Antipasti

**Marinated Mixed Olives**

Fresh Herbs 7

**Burrata**

Grilled Zucchini Carpaccio 15

## Insalate

**Rose's Caesar Salad**

Anchovies, Croutons & Parmigiano 11

**Pear Salad**

Arugula, Fennel, Pomegranate, Balsamic & Orange Vinaigrette & Candied Almonds 12

**Chopped Salad**

Point Reyes Blue Cheese Vinaigrette 10

**Mixed Greens Salad**

Shaved Parmigiano & Red Wine Vinaigrette 9

## Sandwiches

**Grilled Prawn Cozy**

Arugula, Fennel,  
Radish & Aioli with Onion Rings 15

**\*Rose's Hamburger**

Fried Potatoes,  
Pickled Onion with Mixed Greens 14

**Meatball Sub**

Asiago, Pepperoncini,  
Sliced Red Onion with Mixed Greens 14

**Applewood Smoked Bacon**

Romaine, Tomato,  
Avocado & Aioli with Mixed Greens 13

**Chicken Alla Rose Pistola**

Hoffman Farms Chicken Leg,  
Crispy Prosciutto, Arugula, Avocado & Aioli 14

**Italian Sub**

Prosciutto, Mortadella, Pepperoni,  
Sweet Coppa, Aioli & Dijon with Mixed Greens 15

## Rose's Brunch

**Egg Sandwich**

Bacon, Mozzarella  
& Aioli  
13

**Egg Pizza\***

Pancetta, Spinach &  
Caramelized Onions  
18

**Soft Scramble**

Stracchino & Wild  
Mushrooms  
14

**Panettone**

**French Toast**

Butternut Squash,  
Salted Caramel, Maple  
Syrup, Whipped Cream  
12

**Brunch Sparkles**

\$11

**Sunrise Mimosa**

Grapefruit & Prosecco

**Elderflower Spritz**

Gin, Grapefruit  
& Prosecco

**Mimosa**

Fresh Squeezed  
Orange Juice, Prosecco

**Bellini**

White Peach, Prosecco

## Hot Antipasti

**Iron Skillet Roasted Mussels**

Drawn Butter 14

**Crostone**

Eggplant, Tomato Sauce,  
Mozzarella, Parmigiano & Basil 12

**Rock Fish**

White Bean, Arugula  
Fennel, Lemon, Butter & Thyme 13

**Grilled Octopus**

Borlotti Beans,  
Fennel, Arugula & Cherry Tomato 15

**Zuppa**

Minestra, Croutons, & Parmigiano 10

## From Our Wood Oven

**Quattro Formaggi**

Asparagus, Pancetta,  
Caramelized Onions & Thyme 18

**Sausage**

Broccoli Di Cicco & Roasted Onion 18

**Shrimp**

Tomato Sauce, Calabrian Chile, Arugula 20

**Funghi**

Mushroom, Fontina, Thyme & Truffle Oil 18

**Margherita**

Mozzarella di Bufala, Tomato Sauce & Basil 19

**Pepperoni**

Tomato Sauce, Shaved Red Onion & Oregano 18

## Pasta

**Fettucelle**

Veal Bolognese & Pecorino 20

**Risotto**

Mushrooms,  
Peas, White Wine & Parmigiano 18

**Spaghetti**

Seafood Sauce, Chile Flake & Lemon Oil 22

**Gnocchi**

Gorgonzola Sauce, Prosciutto, Grilled Radicchio  
& Parmigiano 21

## Entrées

**Seared Scallops** Root Vegetable Purée, Currant & Pine Nut Salsa with Crisp Carrot 29

**Roasted King Salmon** Chick Pea and Roasted Pepper Purée, Roasted Carrots, Cauliflower & Salsa Verde 29

**Chicken Milanese** Hoffman Farms Chicken Leg, Sautéed Spinach, Borlotti Beans, Pan Sauce & Lemon Zest 22

## Sides

Fried Potatoes 6 ... Spinach 7 ... English Peas 7

We use local, organic ingredients guided by principles of sustainability.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 4% surcharge will be added to the bill to help offset the cost of San Francisco Ordinances.

February 4, 2017

# Cocktails, Beers & Scotch

## Rose's Cable Car 12

Evan Williams Single Barrel Bourbon,  
Amaro Nonino, Canton Ginger  
& Peychaud's Bitters

## Rose's Tea 11

Earl Grey Infused Pueblo Viejo Tequila,  
Cointreau, Elderflower,  
Lime, Rocks

## Aviation 11

Gin, Liqueur de Violettes,  
Luxardo Maraschino,  
Lemon, Cherry, Up

## Idaho Mule 10

Zodiac Potato Vodka (GF),  
Bundaberg Ginger Beer,  
Lime, Rocks

## Venice Spritz 11

Aperol, Zonin Prosecco,  
Club Soda, Orange, Rocks

## Rose's Negroni 12

Gin, Punt e Mes, Campari,  
Orange Twist, Big Rock

## Hemingway Special 11

Flor de Caña Rum,  
Maraschino, Grapefruit,  
Lime, Up

## The Sazerac 11

Rittenhouse Rye,  
St George Absinthe,  
Peychaud's Bitters, Neat

## Tuscan Martini 11

Vodka, Grappa, Dry Vermouth,  
Rosemary, Olive, Up

## BEER ON DRAUGHT

Drake's Brewing Co., Hefewiezen, <i>Wheat Beer</i>	16 oz	6
Birra Moretti "La Rossa", <i>Amber Ale</i>	14 oz	6
Fort Point Beer Co, "Villager" <i>IPA</i>	16 oz	6
North Coast Brewing Co, "Scrimshaw" <i>Pilsner</i>	16 oz	6

## BEER IN BOTTLE

Abita Light, <i>Light Lager</i> , New Orleans	6
Anchor Steam, <i>Steam Beer</i> , San Francisco	6
Anchor Steam "Brekles Brown" San Francisco	6
Anchor Steam "Christmas Ale" San Francisco	6
Allagash White, <i>Belgian Style Wheat Beer</i> , Maine	8
Ballast Point "Sculpin" <i>IPA</i> , California	8
Dogfish Head "60 Minute IPA" Delaware	6
Napa Smith, <i>Amber Ale</i> , California	6
North Coast "Pranqster", <i>Belgian Style Blonde</i> , California	7
Peroni, <i>Pilsner</i> , Italy	6
Sierra Nevada, <i>American Pale Ale</i> , California	6
Erdfinger Weissbräu, <i>Non Alcoholic</i> , Germany	6

## Scotch

Balvenie Doublewood 12, Speyside	18
Dalwhinnie 15, Highland	18
Glenlivet 12, Speyside	12
Glenmorangie 10, Highland	14
Glenfidich 15, Speyside	16
Lagavulin 16, Islay	28
Laphroaig 10, Islay	16
Macallan 12, Highland	16
Oban 14, West Highland	22
Talisker 10, Isle of Skye	20
Compass Box, The Peat Monster	18
Compass Box, The Spice Tree	18
Compass Box, Great King Street	14
Dewars 12	11
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	42
Johnnie Walker Red Label	9
Monkey Shoulder	10

## Mocktails

North Beach Mule	6
Bundaberg Ginger Beer, Lime, Candied Ginger	
Strawberry Gassosa	6
Strawberry, Club Soda, Lime	

## BOTTLED WATER

Lurisia Acqua Minerale, Still 1L	8
Lurisia Acqua Minerale, Sparkling 1L	8
Lurisia Acqua Minerale, Sparkling 500 ML	5

## Bottled Sodas

River City Root Beer, SACRAMENTO	5
Bundaberg Ginger Beer, AUSTRALIA	5

## San Pellegrino Italian Sodas:

Aranciata (Orange)	5
Aranciata Rossa (Blood Orange)	5
Limonata (Lemon)	5
Lurisia Chinotto Italian Soda	6
Lurisia Gazzoso Lemon Italian Soda	6

## Sodas

Fresh Squeezed Lemonade	5
Fresh Squeezed Limeade	5
<b>Free Refills</b>	
Iced Tea	4
Coca-Cola	4
Diet Coke	4
Sprite	4

