



ROSTI

100% Vegetarian Menu!



PRIMI / STARTERS / APPETIZERS

Sized for one, perfect for sharing

Traditional Caprese Salad

Fresh Mozzarella, Sliced Tomatoes, and Fresh Basil
Drizzled with Extra Virgin Olive Oil \$9.75

Rollati Duo

Eggplant rolled with Ricotta Cheese and Pine Nuts, then baked
in Tomato sauce. Served cold \$8.75

Bruschetta Mozzarella

Toasted Garlic Ciabatta Crisps topped with melted Fresh
Mozzarella Cheese & Sun-Dried Tomatoes \$9.25

Tuscan Hummus Dip

White Cannellini Beans puréed with Fresh Herbs and a touch
of Roasted Garlic. Served with oven-baked Flat Bread \$7.50

Bruschetta Pomodoro

Toasted Garlic Ciabatta Crisps served with fresh
Tomato Checca \$7.25

Fire Roasted Artichoke

Served with Grilled Lemon and Basil - Tarragon
Dipping Sauce \$7.99

HANDMADE SOUPS

cup \$4.99 / bowl \$5.99 ★ Our Soups are 100% Vegan

Pasta Fagioli Soup

White Bean & Potato Soup

Daily Soup Specials

Minestrone Soup

Hearty Italian Vegetable Soup

ROSTI SALADS

Tuscan Caesar

Chopped Romaine, Shaved Parmesan, Pine Nuts with
House-Made Croutons, and our signature eggless &
Anchovy-Free Caesar Dressing \$7.99 / \$9.99

Veggie Chopped Light

Mixed Field Greens tossed with Fresh Tomato Checca, Cucumbers,
Pine Nuts, and reduced oil Balsamic Vinaigrette \$7.99 / \$9.99

Arugula & Fig Salad

Arugula and Endive Lettuces, Dried Figs, Toasted
Hazelnuts, Caramelized Onions, and Goat Cheese tossed
in our Honey Balsamic Dressing \$10.75 / \$13.75

Roasted Beet and Gorgonzola Salad

Mixed Field Greens, Roasted Beets, Apples, Candied Pecans,
Gorgonzola Crumbles & Balsamic Vinaigrette \$9.75 / \$12.75

Arugula and Parmesan Salad

With Tomatoes and House Balsamic Dressing \$7.99 / \$9.99

Vegetarian Antipasti Salad

Shredded Romaine, Black Olives, Tomatoes, Cucumbers,
Mozzarella, Fresh Basil, & Garbanzo Beans, tossed with
Fresh Thyme Vinaigrette \$7.99 / \$9.99

Grilled Vegetable Salad

Mixed Greens, Grilled Veggies and Goat Cheese with
our Lemon Herb Vinaigrette \$8.75 / \$11.75

Spinach, Pine Nuts, & Fresh Basil Salad

With Chopped Shallots, Cherry Tomatoes, and
Balsamic Vinaigrette Dressing \$7.75 / \$9.75

Rosti House Salad

Mixed Field Greens, Tomatoes and House Balsamic
Dressing \$6.99 / \$8.99

Apple Pecan

Fresh Arugula tossed with Candied Pecans, Green Apple,
and Fresh Sage, tossed with Balsamic Vinaigrette \$7.99/ \$9.99

PANINI / SANDWICHES

All Sandwiches and Panini are served with a Side Salad or Rosemary Potatoes
Your choice of freshly baked Ciabatta, Whole Wheat or Focaccia Bread
Panini are grilled in our Panini Press until the cheese melts

Sun - Dried Grilled Cheese Panini

Mozzarella, Sun-Dried Tomatoes, Fresh Basil,
and Balsamic Drizzle \$10.25

Arugula and Goat Cheese Panini

Cherry Tomatoes and Honey
Balsamic Drizzle \$10.25

The NO B, just L.T.A. Sandwich

Arugula Lettuce, Tomatoes, Avocado \$10.25

Pesto Caprese Sandwich

Fresh Mozzarella, Arugula, Tomatoes, Pesto \$10.25

ROSTI PASTA DISHES

All of our pastas are made without Eggs ★ Noodle and Sauce Substitutions are Welcome

Penne Pomodoro

Tomato Sauce with Parmesan & Basil \$10.99

Penne Puttanesca

Capers, Olives, White Wine & All' Arrabbiatta Sauce \$11.99

Penne All' Arrabbiata

Spicy Tomato Sauce with Garlic & Herbs \$10.99

Capellini with Goat Cheese & Marinara

with Fresh Basil \$11.99

Rigatoni with Peppers

in Marinara Sauce \$10.75

Whole Wheat Spaghetti

with Spinach, Tomatoes and Goat Cheese \$12.50

Spinach & Ricotta Ravioli

\$13.25

Rigatoni Melanzane

Diced Eggplant, Smoked Mozzarella, and Marinara \$12.50

Penne with Asparagus

in a Hazelnut - Marsala Wine Cream Sauce \$12.25

Hand-made Gnocchi

with your choice of Sauce \$13.50

Vegetarian Sauces

Pomodoro ★ Marinara ★ Pesto ★ All' Arrabbiata ★ Alfredo ★ Pink ★ Aglio e Olio

TOSCANO-STYLE PIZZA

Rustic, Thin Crust, Toscano style Pizzas baked in our pizza oven Served in 12" and 16" sizes

Our Pizza Dough is Eggless & Vegan

Margherita Pizza...Traditional Margherita Pizza with Mozzarella, Marinara and Fresh Basil \$9.50 / \$14.00

Veggie Pie...Mushrooms, Onions, Garlic, Fresh Basil, Kalamata Olives, Fresh & Sun-Dried Tomatoes \$12.25 / \$16.75

Rosti Pie...Cherry Tomatoes, Smoked Mozzarella and Fresh Basil \$10.50 / \$15.00

Mushroom & Onion Pie...Mushrooms, Caramelized Onions, & Fresh Thyme \$11.50 / \$16.00

Pesto Hazelnut Pie...Fresh Mozzarella, Cherry Tomatoes, Hazelnuts and Pesto \$12.25 / \$16.75

Sticky Cheese Pie...Mozzarella, Smoked Mozzarella, Provolone Cheese, Marinara, & Caramelized Onions \$12.00 / \$16.50

Cheese Pizza...Good ol' Cheese Pizza \$9.50 / \$14.00

Goat Cheese and Veggies Calzone...Spinach, Goat Cheese, Sun-Dried Tomatoes, and Pine Nuts \$13.25

Build your own Pie with the toppings below....

\$1.00 per topping: Onions ★ Kalamata Olives ★ Tomatoes ★ Mushrooms ★ Fresh Garlic ★ Bell Peppers ★ Hazelnuts

Fresh Thyme ★ Fresh Basil ★ Shaved Parmesan ★ Breadcrumbs ★ Ricotta Cheese

Provolone Cheese ★ Artichoke Hearts ★ Smoked Mozzarella ★ Caramelized Onions ★ Roasted Peppers

\$1.50 per topping: Sun-Dried Tomatoes ★ Pesto ★ Goat Cheese

MAIN COURSE / SECONDI / ENTREE

Authentic Tuscan Rosticceria Specialties served with your choice of two Side Dishes

Rollati Trio...Baked Eggplant rolled with Ricotta and Pine Nuts, served with House Salad or your choice of two side dishes \$13.50

Tuscan Vegetable Plate...Choose 3 of the following vegetables: Oven-Roasted Rosemary Potatoes • Garlic Mashed Potatoes
Button Mushrooms • Sautéed Spinach with Garlic • Seasonal Mixed Vegetables • Tomato Checca \$9.50

Grilled Eggplant Parmigiano...Grilled Eggplant, baked with Melted Mozzarella Cheese, Parmesan Cheese, and Marinara Sauce.
Served with House Salad or your choice of two side dishes \$13.95

While we provide extreme training to our employees, and take extreme care to prepare and cook all Vegetarian, Vegan, Dairy Free and other Allergy Free items using separate equipment, and using safe procedures, Please note that normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is 100% free from Meat Products, Dairy Products, Gluten Products, or any other Allergen. Therefore we assume no responsibility for guests with food allergies or sensitivities. Please inform a manager of any allergies when ordering so we can do our best to assist you.

