ROSSROAL

APPETIZERS





HOUSE-MADE PASTAS

APPETIZERS		HOUSE-MADE PASTAS	
CAVIAR AND CHIPS (GF) potato chips / french onion dip	16	TAGLIATELLE BOLOGNESE (GFO)	29
FIGS & FETA (GFO) white balsamic glaze / grilled sourdough	17	FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
IMPOSSIBLE CIGARS spicy almond milk yogurt	16	SPICY RIGATONI VODKA MAFALDINE CACIO E PEPE (GFO)	30 27
ROASTED MUSHROOM TART shimeji mushroom / crispy phyllo	17	parmesan cheese / cracked black pepper LASAGNA BOLOGNESE	28
caramelized onions / boursin cheese / bordelaise SWEET CORN SOUP warm corn bread / scallion butter	14	SPAGHETTI CARBONARA (GFO) LINGUINE SCALLOPS (GFO)	28 32
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste	18	white wine / garlic butter / parsley FUSILLI PESTO (GFO)	27
MEATBALLS Impossible meatballs / marinara ricotta cheese	19	toasted pine nuts / basil / chili / parmesan SUMMER CORN RAVIOLI spicy tomato butter sauce	26
STUFFED ZUCCHINI BLOSSOMS (GF)	17	PROTEINS	
CALAMARI FRITTI (GF) diablo sauce / lemon	20	EGGPLANT FILET (GFO) mash potatoes / mushroom bordelaise	32
BAKED MUSHROOM SCALLOPS Rockefeller style	20	GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	36
* gluten free bread additional 2 PIZZAS *		HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes parmesan cheese	20
TRUFFLE MUSHROOM BIANCA (GFO) add fresh truffles MP	23	SCALLOPINI PARMESAN OR MILANESE side of capellini marinara	35
PEPPERONI (GFO)	23	HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
* gluten free crust additional 2	22	SCALLOPINI PICCATA OR CACCIATORE side of capellini	35
We use Vertage cashew cheese on our pizza. SALADS		SIDES	
CARRIE UNDERWOOD REFLECTION SUMMER SALAD (GF) heirloom tomato & peach sweet red onion / mint / sherry vinaigrette	_ 17	ROASTED JAPANESE EGGPLANT (GF) lemon yogurt / cherry-harissa chutney / mint	16
		BABY ZUCCHINI (GFO) garlic / chili / herbed bread crumb / parmesan	16
WATERMELON (GF) cherry tomatoes / cucumber / basil / feta cheese pistachios / balsamic	16	GRILLED SWEET CORN (GF) horseradish cream / scallions chili spiced corn nuts / lemon	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18	BABY OKRA (GF) Moroccan tomato sauce / farro roasted peppers / olives / picked herbs	16
WEDGE (GF) iceberg / cherry tomatoes / Umaro bacon pickled red onions / house bleu cheese dressing	19	TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan add fresh truffles MP	17

* shaved truffle supplement to any item MP ** caviar supplement to any item 10

** Parties of 8 or more guests will have an 18% automatic gratuity added to their check.

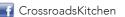
*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.









- NUT FREE SUMMER DINNER MENU +

APPETIZERS		HOUSE-MADE PASTAS	
IMPOSSIBLE CIGARS (MOD) hot sauce	16	TAGLIATELLE BOLOGNESE (GFO) (MOD)	29
* gluten free bread additional 2		FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
		SPICY RIGATONI VODKA (MOD)	30
		MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
		LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsle	32
PIZZA *		PROTEINS	
TRUFFLE MUSHROOM BIANCA (MOD) add fresh truffles MP	23	GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	36
PEPPERONI (MOD)	23	HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes	20
SAUSAGE, PEPPERS AND ONIONS (GFO)	22	parmesan cheese	
** gluten free pizza additional 2 We use Follow Your Heart cheese on our pizza.		SCALLOPINI MILANESE side of capellini marinara	35
		HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
		SCALLOPINI PICCATA OR CACCIATORE (MOD) side of capellini	35
SALADS			
CARRIE UNDERWOOD REFLECTION SUMMER SALAD (GF)	17	SIDES	
heirloom tomato & peach sweet red onion / mint / sherry vinaigrette		BABY ZUCCHINI (GFO) (MOD) garlic / chili / herbed bread crumb / parmesan	16
WATERMELON (GF) (MOD) cherry tomatoes / cucumber / basil / feta cheese balsamic	16	BABY OKRA (GF) Moroccan tomato sauce / farro roasted peppers / olives / picked herbs	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18	TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan add fresh truffles MP	17
	DESS	ERTS	
BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce coconut whip / brandied cherries	13	SORBET OF THE DAY (GFO)	8

* shaved truffle supplement to any item MP ** caviar supplement to any item 10

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EXECUTIVE CHEF SCOTT OKAZAKI

Items ordered from this menu will not include nuts, but you should still advise your server of your specific nut allergy.

Those with food allergies should only order from this menu and not eat/share items from another guest's plate unless also ordered from this menu.

Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten.





