

# Rothschild's

Est. 1977

## Starters

CHEESE & CHARCUTERIE .....21  
 artisanal cheeses | sliced cured meats

ORA KING SALMON CAKES .....13  
 frissé | lemon | cilantro cremé fraiche | pickled radish

MARINATED MIXED OLIVES .....11  
 preserved lemon | rosemary | oregano

VEAL & RICOTTA MEATBALLS .....14  
 crushed plum tomato | parmigiano | breadcrumb

TOASTED GARLIC BREAD .....5  
 parmigiano | parsley | garlic

BURGUNDY HELIX ESCARGOT .....13  
 garlic | parsley | brandy | lemon

YOSHI'S FRIED CHICKEN .....14  
 soy ginger marinade | home-made sriracha | garlic | lemon

BRUSCHETTA .....9  
 diced tomatoes | basil | garlic

SPICY SHRIMP .....14  
 white wine | crushed plum tomatoes | garlic | parmigiano | bread crumb

ST. LOUIS TRADITIONAL TOASTED BEEF RAVIOLI .....12  
 crushed plum tomato sauce | parmigiano | breadcrumb

## Salads

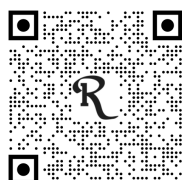
<p>MARKET GREENS          hearts of palm   artichokes            pickled radish   tomatoes          13          grilled chicken + 7</p>	<p>CAPRESE ALLA BURRATA          local heirloom tomatoes   basil            olives   aged balsamic          15</p>	<p>ROTHSCHILD'S CAESAR          garlic croutons   parmigiano            anchovy vinaigrette          13          grilled salmon + 16</p>
<p>ROASTED BEET SALAD          goat cheese   toasted hazelnuts            orange   apple cider          vinaigrette          14</p>	<p>LOBSTER SALAD          grilled 7oz lobster tail   baby          greens   orange   spiced walnuts            apple   avocado   honey citrus          dressing          37</p>	<p>WATERMELON SALAD          persian cucumber   feta cheese            mint   hazelnuts   tajin            orange vinaigrette          13</p>

## Sides

TRUFFLE FRITES .....13 SAUTÉED BABY SPINACH .....9

GRILLED BROCCOLINI .....9 WILD MUSHROOMS.....14

PASTA OF THE DAY .....10 FETTUCCHINE ROMANO.....12



20% gratuity will be added to all parties of six or more

09/22

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## Pastas

SPAGHETTI AGLIO OLIO* .....	24
roasted wild mushrooms   sun-dried tomatoes   artichokes   garlic   pepper flakes	
FETTUCCHINE ROMANO* .....	20
parmigiano cream sauce	
SPAGHETTI CON VONGOLE* .....	28
plum tomato   manila clams   white wine   chili flakes   black tiger shrimp	
LOBSTER RAVIOLI .....	26
roasted bell peppers   scallions   blush cream sauce	
SPAGHETTI POMODORO* .....	20
plum tomato   basil   parmigiano    meatballs + 6	
CACIO E PEPE BUCATINI* .....	21
piave cheese   black pepper   olive oil	
SPAGHETTI PISTACHIO PESTO* .....	22
basil pesto   lemon   toasted pistachios   thai chili	
FETTUCCHINE BOLOGNESE* .....	24
slow cooked beef & pork ragu   sage   parmigiano	
SPAGHETTI MAREMONTE* .....	28
lump crab   black tiger shrimp   mushrooms   smoked paprika   cream sauce	
CANNELLONI AL FORNO .....	22
beef & chicken ragu   rosemary   whipped ricotta	

\*select pastas can be made gluten free\*

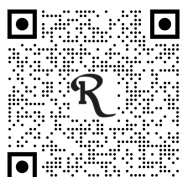
## Entrees

served w/ sautéed vegetables & choice of pasta of the day or roasted potatoes

GRILLED ORA KING SALMON PICCATA .....	32
white wine   lemon   garlic   capers	
16oz PRIME BONE-IN RIBEYE .....	79
porcini mushroom rub   garlic   balsamic   chili flake	
FILETTO DI PEPE .....	48
peppercorns   brandy cream sauce   shallots   thyme	
BREADED BERKSHIRE PORK MILANESE .....	29
lemon   parsley   parmigiano   apple mustard compote	
POLLO FASSERO .....	27
grilled chicken breast   prosciutto   melted gruyere   marsala   mushrooms	
SCAMPI PICCATA .....	37
grilled jumbo prawns   white wine   lemon   garlic   capers	

## Homemade Desserts

OREO ICE CREAM PIE .....	12	RASPBERRY LINZER TORTE .....	11
LIMONCELLO CHEESECAKE .....	12	HOMEMADE CHOCOLATE MOUSSE .....	11
CRÈME BRÛLÉE .....	10	AMARETTO TIRAMISU .....	10
FOSELMAN'S OAXACAN CHOCOLATE.....	6	FOSELMAN'S MADAGASCAN VANILLA.....	6



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