

Rothschild's

Est. 1977

Starters

MARYLAND CRAB CAKES	32
charred lemon joe's special sauce arugula pickled radish	
HONEY GLAZED BRUSSELS SPROUTS	13
ricotta salata thai chili toast hazelnuts	
CHEESE & CHARCUTERIE	24
artisanal cheeses sliced cured meats	
VEAL & RICOTTA MEATBALLS	15
crushed plum tomato parmigiano bread crumb	
TOASTED GARLIC BREAD	5
parmigiano parsley garlic	
BURGUNDY HELIX ESCARGOT	15
garlic parsley brandy lemon	
YOSHI'S FRIED CHICKEN	15
soy ginger marinade home-made sriracha garlic lemon	
BRUSCHETTA	10
heirloom tomatoes basil garlic	
SPICY SHRIMP	15
white wine crushed plum tomatoes garlic parmigiano breadcrumb	
ST. LOUIS TRADITIONAL TOASTED BEEF RAVIOLI	14
crushed plum tomato sauce parmigiano breadcrumb	
FINE KALUGA HYBRID CAVIAR	1oz 93
blini chive egg shallot lemon crème fraîche capers	

Soup & Salads

ARUGULA SALAD	RIBOLLITA SOUP	ROTHSCHILD'S CAESAR
pecorino celery almonds pickled radish fennel apple lemon vinaigrette	tuscan white beans black kale bone broth parmigiano bread crumb black pepper	garlic croutons parmigiano anchovy vinaigrette
14	13	13
		grilled salmon + 18
ROASTED BEET SALAD	WATERMELON SALAD	CAPRESE ALLA BURRATA
goat cheese toasted hazelnuts orange apple cider vinaigrette	persian cucumber feta cheese mint hazelnuts tajin orange vinaigrette	black mission figs heirloom tomatoes sunflower seeds basil aged balsamic
14	15	16

Sides

TRUFFLE FRITES	13	SAUTÉED BABY SPINACH	10
GRILLED BROCCOLINI	11	WILD MUSHROOMS.....	12
HOUSE PASTA	11	FETTUCCHINE ROMANO.....	12

*consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

20% service charge may be added to all parties of six or more

\$35 corkage fee for the first two 750 ml bottles, \$55 for each additional 750 ml bottle



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Pastas

SHRIMP CAVATELLI*	25
spinach blistered tomatoes mascarpone garlic lemon pepper flakes	
FETTUCINE ROMANO*	23
parmigiano cream sauce	
SPAGHETTI CON VONGOLE*	31
plum tomato manila clams white wine chili flakes rock shrimp	
LOBSTER RAVIOLI	31
roasted bell peppers scallions blush cream sauce	
SPAGHETTI AGLIO OLIO*	24
roasted wild mushrooms sun-dried tomatoes artichokes garlic pepper flakes	
SPAGHETTI POMODORO*	22
plum tomato basil parmigiano meatballs + 12	
CACIO E PEPE BUCATINI*	23
piave cheese black pepper olive oil	
PISTACHIO PESTO SPAGHETTI*	24
basil pesto lemon toasted pistachios thai chili	
FETTUCINE BOLOGNESE*	30
slow cooked beef & pork ragu sage parmigiano	
SPAGHETTI MAREMONTE*	31
lump crab rock shrimp mushrooms smoked paprika cream sauce	

select pastas can be made gluten free

Entrees

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

OFF THE BONE SANGIOVESE BRAISED SHORT RIB	44
garlic tomato oregano rosemary black pepper	
VITELLO AL PARMIGIANO	44
plum tomato basil parmigiano mozzarella	
GRILLED ORA KING SALMON PICCATA	36
white wine lemon garlic capers	
16oz PRIME BONE-IN RIBEYE	85
porcini mushroom rub garlic balsamic chili flake	
8oz FILETTO DI PEPE	48
peppercorns brandy cream sauce shallots thyme	
BREADED BERKSHIRE PORK MILANESE	30
lemon parsley parmigiano apple mustard compote	
POLLO FASSERO	28
grilled chicken breast prosciutto melted gruyere marsala mushrooms	
SCAMPI PICCATA	38
grilled jumbo prawns white wine lemon garlic capers	

Homemade Desserts

OREO ICE CREAM PIE	13	RASPBERRY LINZER TORTE A LA MODE	13
LIMOCELLO CHEESECAKE	12	CHOCOLATE MOUSSE	12
CRÈME BRÛLÉE	11	AMARETTO TIRAMISU	11
AFFOGATO	12		

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