

# Rothschild's

Est. 1977

## Starters

CHEESE & CHARCUTERIE .....	27
artisanal cheeses   sliced cured meats   homemade pork & chicken terrine	
MARINATED MIXED OLIVES .....	11
preserved lemon   rosemary   oregano	
VEAL & RICOTTA MEATBALLS .....	15
crushed plum tomato   parmigiano   breadcrumb	
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 .....	9
diced tomatoes   basil   garlic	
SPICY SHRIMP .....	15
white wine   crushed plum tomatoes   garlic   parmigiano   bread crumb	
ST. LOUIS TRADITIONAL TOASTED BEEF RAVIOLI .....	13
crushed plum tomato sauce   parmigiano   breadcrumb	

## Soup & Salads

ARUGULA SALAD pecorino   celery   almonds   pickled radish   fennel   apple   lemon vinaigrette 14 grilled chicken + 12	CAPRESE ALLA BURRATA local heirloom tomatoes   basil   olives   aged balsamic 16	ROTHSCHILD'S CAESAR garlic croutons   parmigiano   anchovy vinaigrette 13 grilled salmon + 18
ROASTED BEET SALAD goat cheese   toasted hazelnuts   orange   apple cider vinaigrette 14	RIBOLLITA SOUP tuscan white beans   black kale   bone broth   parmigiano   bread crumb   black pepper 13	CRISPY DUCK SALAD california frissé   duck confit   gorgonzola blue cheese   pickled shallots   cranberries   candied walnuts   sherry vinaigrette 19

## Sides

TRUFFLE FRITES .....	13	SAUTÉED BABY SPINACH .....	10
GRILLED BROCCOLINI .....	10	WILD MUSHROOMS.....	14
HOUSE PASTA .....	10	FETTUCCHINE ROMANO.....	12

\*consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness  
20% gratuity may be added to all parties of six or more

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## Pastas

LAMB GARGANELLI* .....	31
slow cooked lamb shoulder   toasted hazelnuts   urfa biber   piave & ricotta cheese	
SPAGHETTI AGLIO OLIO* .....	26
roasted wild mushrooms   sun-dried tomatoes   artichokes   garlic   pepper flakes	
FETTUCINE ROMANO* .....	22
parmigiano cream sauce	
SPAGHETTI CON VONGOLE* .....	31
plum tomato   manila clams   white wine   chili flakes   rock shrimp	
LOBSTER RAVIOLI .....	29
roasted bell peppers   scallions   blush cream sauce	
SPAGHETTI POMODORO* .....	21
plum tomato   basil   parmigiano    meatballs + 12	
CACIO E PEPE BUCATINI* .....	22
piave cheese   black pepper   olive oil	
PISTACHIO PESTO SPAGHETTI* .....	24
basil pesto   lemon   toasted pistachios   thai chili	
FETTUCINE BOLOGNESE* .....	28
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 .....	47
garlic   tomato   oregano   rosemary   black pepper	
VITELLO AL PARMIGIANO .....	44
plum tomato   basil   parmigiano   mozzarella	
GRILLED ORA KING SALMON PICCATA .....	34
white wine   lemon   garlic   capers	
16oz PRIME BONE-IN RIBEYE .....	85
porcini mushroom rub   garlic   balsamic   chili flake	
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 .....	12	RASPBERRY LINZER TORTE .....	11
LIMONCELLO CHEESECAKE .....	12	CHOCOLATE MOUSSE .....	11
CRÈME BRÛLÉE .....	10	AMARETTO TIRAMISU .....	10
AFFOGATO .....	10	OAXACAN CHOCOLATE ICE CREAM.....	6