

Rothschild's

Est. 1977

Starters

CHEESE & CHARCUTERIE	22
artisanal cheeses sliced cured meats homemade pork & chicken terrine	
RIBOLLITA SOUP	13
tuscan white beans black kale bone broth parmigiano bread crumb black pepper	
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	

Salads

<p>ARUGULA SALAD pecorino celery almonds pickled radish fennel apple lemon vinaigrette 14 grilled chicken + 12</p>	<p>CAPRESE ALLA BURRATA local heirloom tomatoes basil olives aged balsamic 16</p>	<p>ROTHSCHILD'S CAESAR garlic croutons parmigiano anchovy vinaigrette 13 grilled salmon + 18</p>
<p>ROASTED BEET SALAD goat cheese toasted hazelnuts orange apple cider vinaigrette 14</p>	<p>WATERMELON SALAD persian cucumber feta cheese mint hazelnuts tajin orange vinaigrette 15</p>	<p>THE WEDGE grilled corn cherry tomatoes onion crispy pancetta point Reyes blue cheese dressing 16</p>

Sides

TRUFFLE FRITES	13	SAUTÉED BABY SPINACH	10
GRILLED BROCCOLINI	10	WILD MUSHROOMS.....	14
PASTA OF THE DAY	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

Rothschild's

Est. 1977

Pastas

SPAGHETTI AGLIO OLIO*	26
roasted wild mushrooms sun-dried tomatoes artichokes garlic pepper flakes	
FETTUCCINE ROMANO*	22
parmigiano cream sauce	
SPAGHETTI CON VONGOLE*	30
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	
FETTUCCINE BOLOGNESE*	26
slow cooked beef & pork ragu sage parmigiano	
SPAGHETTI MAREMONTE*	30
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

VITELLO AL PARMIGIANO	47
plum tomato basil parmigiano mozzarella	
GRILLED ORA KING SALMON PICCATA	34
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	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	HOMEMADE CHOCOLATE MOUSSE	11
CRÈME BRÛLÉE	10	AMARETTO TIRAMISU	10
AFFOGATO	10	OAXACAN CHOCOLATE ICE CREAM	6

*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



05/23