

# 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

**THE WEDGE**  
 grilled corn | cherry tomatoes |  
 onion | crispy pancetta |  
 point Reyes blue cheese dressing  
 16

## 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

SHRIMP CAVATELLI* .....	29
spinach   blistered tomatoes   mascarpone   garlic   lemon   pepper flakes	
FETTUCCHINE 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 AGLIO OLIO* .....	26
roasted wild mushrooms   sun-dried tomatoes   artichokes   garlic   pepper flakes	
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	
FETTUCCHINE 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

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