Rothschild's
Est. 1977

Starters

CHEESE & CHARCUTERIE 20
artisanal cheeses | sliced cured meats

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

MARINATED MIXED OLIVES 10
preserved lemon | rosemary | oregano

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

TOASTED GARLIC BREAD 4
parmigiano | parsley | garlic

BURGUNDY HELIX ESCARGOT 13
garlic | parsley | brandy | lemon

YOSHI'S FRIED CHICKEN 14
soy ginger marinate | 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

MARKET GREENS
hearts of palm | artichokes | pickled radish | tomatoes
13
grilled chicken + 7

CAPRESE ALLA BURRATA
local heirloom tomatoes | basil | olives | aged balsamic
14

ROTHSCHILD'S CAESAR
garlic croutons | parmigiano | anchovy vinaigrette
13
grilled salmon + 16

ROASTED BEET SALAD
goat cheese | toasted hazelnuts | orange | apple cider vinaigrette
14

LOBSTER SALAD
grilled 7oz lobster tail | baby greens | orange | spiced walnuts | apple | avocado | honey citrus dressing
36

WATERMELON SALAD
persian cucumber | feta cheese | mint | hazelnuts | tajin | orange vinaigrette
13

Sides

TRUFFLE FRITES 12
GRILLED BROCCOLINI 9
PASTA OF THE DAY 10
SAUTÉED BABY SPINACH 9
WILD MUSHROOMS 12
FETTUCCINE ROMANO 10

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

05/22

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Pastas

LAMB GARGANELLI* 28
slow cooked lamb ragu | piave cheese | urfa biber | whipped ricotta | toasted hazelnuts

FETTUCCINE ROMANO* 18
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* 18
plum tomato | basil | parmigiano | | meatballs + 6

CACIO E PEPE BUCATINI* 21
piave cheese | black pepper | olive oil

SPAGHETTI PISTACHIO PESTO* 20
basil pesto | lemon | toasted pistachios | thai chili

FETTUCCINE 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 72
porcini mushroom rub | garlic | balsamic | chili flake

FILETTO DI PEPE 47
peppercorns | brandy cream sauce | shallots | thyme

BREADED BERKSHIRE PORK MILANESE 29
lemon | parsley | parmigiano | apple mustard compote

POLLO FASSERO 26
grilled chicken breast | prosciutto | melted gruyere | marsala | mushrooms

SCAMPI PICCATA 32
grilled jumbo prawns | white wine | lemon | garlic | capers

Homemade Desserts

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

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