

SOUTH PAS
CALIFORNIA



1009 EL
CENTRO ST

THE KITCHEN

GATHER

WHERE EVERY MEAL SHOULD START.

HOUSE FOCACCIA - 9

Focaccia | Garlic Oil
Fresh Herbs

ROSIE'S CAESAR 21

Shredded Brussel & Cabbage | Parmigiana | Lemon
Fried Pickles & Capers | Hazelnuts | Breadcrumbs

HUSHPUPPIES - 13

Corn | Cornmeal | Scallions
Profanity Habanero Honey Butter

PANZANELLA SALAD - 21

Stone Fruit | Heirloom Tomatoes
Burrata | Croutons
Add Prosciutto - \$4

GEM WEDGE SALAD - 18

Pickled Onions | Cherry Tomatoes | Dates
Breadcrumbs | Point Reyes Blue Cheese Cream
Add Crispy Guanciale - \$6

JOY

DESIGNED FOR SHARING. HARD NOT TO LOVE.

BLISTERED TOMATOES - 14

Rochelle's Basil Almond Cheese | Olive Oil | Focaccia

HONEY WHIP RICOTTA - 13

Gioia Ricotta | Honeycomb | Citrus | Focaccia

SOUTHERN SHRIMP SCAMPI - 21

Shrimp | Garlic Cajun Butter

TUNA CANNOLIS - 23

Crispy Cannoli | Raw Tuna | Calabrian Chili Aioli

SALT & PEPPER WINGS - 18

Salt, Pepper & Fennel Chicken Wing | Calabrian Chili Honey

BRISKET MEATBALLS - 19

N'duja Sautéed Onions | Brisket | Ricotta

COMFORT	SHRIMP & POLENTA (VO)	Garlic Cajun Shrimp Creamy Polenta	33
	OXTAIL RAGU BIANCO	Braised Oxtail Shallots White Wine Ferrazzani Paccheri	38
	FRIED CHICKEN	Pickle Brined Chicken Thighs Cole Slaw	27
	FRENCH DIP BURGER	Swiss Cheese Ciabatta Horseradish Aioli House Fries	28
	CHICKEN PARM	Chicken Cutlet Mozzarella Pomodoro Bruschetta Add Prosciutto +4	31
	GARLIC BRANZINO	Crispy Skin Blistered Tomatoes Lemon & Herbs	49
	EGGPLANT PARM (VO)	Roasted Eggplant Bruschetta Mozzarella Pomodoro	29
T	VODKA PASTA	Spicy Tomato Cream Sauce Ricotta Basil Chive Oil Ferrazzani Paccheri	26
	SHORT RIB POT ROAST	Mashed Potatoes Maple Glazed Carrots Au Jus	42

GARLIC HOUSE FRIES - 12

Crisp Fries | Garlic & Herbs | Aioli

SEASONAL VEG - 14

Seasonal Vegetable | Garlic Oil

MASHED POTATOES - 15

Garlic Cream | Butter | Chives

PASTA POMODORO - 15

Tomato Sauce | Ferrazzani Spaghetti
Add Brisket Meatball - \$8

MAC & CHEESE - 15

4 Cheeses | Ferrazzani Conchiglie
Add Crispy Guanciale - \$6

INDULGE

ESPRESSO MAPLE BROWNIE - 15

Champagne Cream | Candied
Walnuts | Salted Caramel |
Fosselmans Real Vanilla

PASSION FRUIT LEMON TART - 16

Lemon Tart | Graham Cracker
Crust | Whipped Cream

SEASONAL CHEESECAKE - 13

Seasonal Flavours from
Eastside Cheesecake

COOKIE SKILLET - 15

Very Best Chocolate Chip
Cookie | Maldon Salt
Fosselmans Real Vanilla

To accommodate all reservations and provide the best experience for every guest, tables are reserved for up to 2 hours. We also have an outside dessert fee of \$25. We appreciate your cooperation and thank you for dining with us.