

# 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 marinade   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

<p><b>MARKET GREENS</b>          hearts of palm   artichokes            pickled radish   tomatoes          13          grilled chicken + 7</p>	<p><b>CAPRESE ALLA BURRATA</b>          local heirloom tomatoes   basil            olives   aged balsamic          14</p>	<p><b>ROTHSCHILD'S CAESAR</b>          garlic croutons   parmigiano            anchovy vinaigrette          13          grilled salmon + 16</p>
<p><b>ROASTED BEET SALAD</b>          goat cheese   toasted hazelnuts            orange   apple cider          vinaigrette          14</p>	<p><b>LOBSTER SALAD</b>          grilled 7oz lobster tail   baby          greens   orange   spiced walnuts            apple   avocado   honey citrus          dressing          36</p>	<p><b>WATERMELON SALAD</b>          persian cucumber   feta cheese            mint   hazelnuts   tajin            orange vinaigrette          13</p>

## Sides

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

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



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## Pastas

LAMB GARGANELLI* .....	28
slow cooked lamb ragu   piave cheese   urfa biber   whipped ricotta   toasted hazelnuts	
FETTUCCHINE 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	
FETTUCCHINE 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 PICATTA .....	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 PICATTA .....	32
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
FOSELMAN'S OAXACAN CHOCOLATE.....	6	FOSELMAN'S MADAGASCAN VANILLA.....	6

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