

ANTIPASTI

CALAMARI FRITTI

crisp-fried, calabrian pepper pesto, citrus black pepper aioli **12**

LOADED FRIES

french fries, crispy prosciutto, parmesan, mozzarella cheese sauce, gorgonzola, calabrese peppers **8**

SPINACH + ARTICHOKE DIP

spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, garlic-brushed rosemary bread **8**

ADD SHRIMP **2**

CHOOSE 2 ANTIPASTI FOR 12

SPICY RICOTTA MEATBALLS

house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata, whipped ricotta **7.5**

SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle dip **7**

BRUSCHETTA

grilled ciabatta bread, whipped ricotta, roma tomatoes, garlic, basil **7**

CRISPY FRESH MOZZARELLA

parmesan-breaded mozzarella, arrabbiata **7**

SALAD

CAPRESE

tomatoes, imported buffalo mozzarella, basil honey balsamic glaze **11**

BIBB + BLEU

bibb leaves, gorgonzola, walnuts, crispy prosciutto, pickled red onions, buttermilk dressing **11**
ADD CHICKEN **3** / SHRIMP **4** / GRILLED SALMON **9**

STEAK + GREENS

5 oz sliced sirloin, baby kale, spinach, radicchio, arugula, crispy prosciutto, gorgonzola, crispy onions, balsamic herb dressing **15.5**

PARMESAN-CRUSTED CHICKEN

fresh greens, crispy prosciutto, chicken, parmesan ranch dressing, balsamic glaze **13.5**

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons **10.5**

CHICKEN FLORENTINE

chopped spinach, orzo pasta, tomatoes, capers, pine nuts, roasted chicken, mediterranean vinaigrette **12.5**

ARTISAN PIZZA

ADD IMPORTED BUFFALO MOZZARELLA OR SMOKED MOZZARELLA **3.5**

FARMHOUSE

butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan **13.5**

PEPPERONI

pepperoni, fresh mozzarella **12.5**

MARGHERITA

bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil **12**

CHEESE


fresh mozzarella, parmesan **11.5**

SOUP

SOUP OF THE DAY 6

MONDAY-FRIDAY 1100-1600

PICK ANY 2 LUNCH FOR \$12

(any two 1/2 portions of the marked items: )

SANDWICHES

CHOICE OF FRESH GREENS, CAESAR OR FRIES

CHICKEN PARMESAN

parmesan cheese, mozzarella, imported pomodorina, fresh basil, ciabatta **11**

ITALIAN PULLED PORK

roasted pulled pork, italian slaw, calabrian chili pesto, balsamic glaze, ciabatta **11**

CAPRESE

fresh mozzarella, tomatoes, arugula, basil pesto, mediterranean vinaigrette, ciabatta **11**

CALZONETTO

PEPPERONI

artisan pepperoni, mozzarella, parmesan, provolone **10**

CHICKEN CAESAR

grilled chicken, tomatoes, spinach, oregano, parmesan, mozzarella, caesar dressing **10**

CARNE

GRILLED LAMB CHOPS*

grilled lamb chops, mustard cream sauce, potatoes, seasonal vegetables **23**

STEAK + POTATOES

5 oz sirloin, espresso bbq glaze, crispy onions, potatoes, crispy prosciutto, broccoli, toasted parmesan breadcrumbs **17**

ROSEMARY RIBEYE*

bone-in ribeye, house-made compound butter, seasonal vegetables, potatoes **26**

SEAFOOD

GRILLED SALMON

grilled salmon filet, mediterranean vinaigrette, spinach + sun dried tomato pasta **19**

SHRIMP PORTOFINO

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter, breadcrumbs **17**

SHRIMP SCAMPI

sautéed jumbo shrimp, capellini, garlic, rosemary butter, cherry tomatoes **19.5**

CHICKEN

CHICKEN MARSALA

chicken breast, cremini mushrooms, marsala wine sauce, roasted garlic, capellini **17**

POLLO CAPRESE

grilled chicken breast, imported buffalo mozzarella, capellini pomodoro **13.5**

BLACKENED CHICKEN PARMESAN

blackened chicken breast, mozzarella, spinach & garlic olive oil capellini **16**

BUFFALO CHICKEN PARMESAN

breaded milanese-style chicken breast, mozzarella, buffalo sauce, calabrian peppers, celery, gorgonzola cream capellini **16**

CHICKEN SCALOPINE

artichokes, mushrooms, capers, prosciutto, lemon butter, capellini **16.5**

CHICKEN PARMESAN

breaded milanese-style chicken breast, capellini pomodoro, mozzarella **16**

PASTA

PASTA MILANO

chicken, mushrooms, sun-dried tomatoes **17**

MUSHROOM RAVIOLI

porcini-stuffed fresh pasta, caramelized onions, mushrooms, marsala cream sauce **14.5**

PENNE RUSTICA

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan **18**

LOBSTER RAVIOLI

lobster-filled fresh pasta, tomatoes, asparagus, lemon butter **19.5**

MAMA'S TRIO

chicken parmesan, lasagna bolognese, fettuccini alfredo **20**

SIGNATURE TRUFFLE

MAC + CHEESE

penne, asiago, fontina, smoked mozzarella, cheddar, pecorino, truffle oil, herbed breadcrumbs **14**
ADD CRISPY PROSCIUTTO **2**

MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, pork + ricotta meatballs, romano cheese crushed red chile pomodoro sauce **14** or bolognese sauce **15**

FETTUCCINE ALFREDO

parmesan, butter, cream **12.5**
ADD CHICKEN **3** / SHRIMP **4**

BUTTERNUT TORTELLACCI

tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan **17**

LASAGNA BOLOGNESE

bolognese sauce, italian sausage, ricotta, grana padano, pomodoro **13.5**

PASTA DI MARE

scallops, mussels, jumbo shrimp, fettuccine, white wine, arrabbiata, garlic **19.5**

CLASSIC ITALIAN BAKE

house-made beef, veal, pork + ricotta meatballs, italian sausage, rustic tomato sauce, penne, roasted tomatoes, creamy ricotta. **18**

CARMELA'S CHICKEN

roasted chicken, rigatoni pasta, caramelized onions, mushrooms, marsala cream sauce **15**

ADD A SIDE SALAD TO YOUR MEAL: Mixed Greens or Caesar **4** / Add Bibb+Bleu **5**

BRUNCH

SATURDAY & SUNDAY 1030-1400

ADD CRISPY BACON 4
ADD CIABATTA CROSTINI 2

FARMHOUSE SKILLET

three eggs, fonduta, thick bacon, Italian sausage, peppers, onions, arrabiata sauce, crispy parmesan potatoes, ciabatta crostini **14**

BRUSCHETTA SKILLET

three eggs, fonduta, fresh mozzarella, tomatoes, parmesan, crispy parmesan potatoes, ciabatta crostini **12**

BRISKET SKILLET

three eggs, fonduta, pulled brisket, caramelized onions, roasted mushrooms, crispy parmesan potatoes, ciabatta crostini **13.5**

BREAKFAST AMERICANO

two scrambled eggs, three bacon slices, crispy parmesan potatoes, ciabatta crostini **13**

NUTELLA FRENCH TOAST

Brioche filled with creamy Nutella served with fresh berries, homemade citrus mascarpone cream, and warm maple syrup. **12**

DOLCE

TIRAMISU

mascarpone, ladyfingers, espresso, rum, cocoa **6**

NEW YORK STYLE CHEESECAKE

shortbread crust, fresh strawberries **6**

LEMON PASSION

citrus cake, lemon curd, whipped cream **5**

HOMEMADE CHOCOLATE CAKE

warm ganache, chocolate toffee, whipped cream, made with Ghirardelli® Chocolate **6**
à la mode **1***

BEVERAGES

SOFT DRINK
2.5



NON-ALCOHOLIC BEVERAGES

ICED TEA / SWEET TEA

FLAVORED TEA

FLAVORED LEMONADE

MINUTE MAID® LEMONADE

REFRESH DRINKS

GINGER CREAM SODA

Ginger ale, lemon, agave nectar, cream **4.5**

CRANBERRY ORANGE SPRITZ

Cranberry, orange, San Pellegrino Aranciata **4.5**

LIMONATA NOJITO

San Pellegrino Limonata, agave nectar, lime, mint **4.5**

**ITALIAN SODA,
FLAVORED TEA OR LEMONADE**

Blackberry, pomegranate, peach, mango or raspberry **3**

SAN PELLEGRINO

Sparkling or lemon **3.5**

NOTICE:

Before placing your order, please inform your server of any food allergies.

Despite our many efforts to accommodate the dietary restrictions of our guests, we cannot, however, guarantee that any of our dishes – including our “gluten free” items – are entirely free of allergens.

All dishes are prepared made-to-order in a common kitchen (including, where applicable, the same fryer), so all dishes are at risk of cross-contact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. May be cooked to order.

Additional nutrition information available upon request.

HOUSE WINE

8 OZ / BOTTLE

VALOROSO ROSSO

Chianti, Italy **6 / 33**

VALOROSO TOSCANO

Chardonnay, Italy **6 / 33**

WHITE WINE

6 OZ / BOTTLE

SANTA MARGHERITA

Prosecco, Italy **6 / 22**

CAVIT LUNETTA

Prosecco, Italy **8.5 / 30**

GELISI ANTONIO

Moscato, Italy **6 / 19**

D'ASTI GIGI ROSSO

Moscato, California **6 / 19**

SPÄTLESE ADELSECK

Riesling, Germany **6 / 20**

NOBILO

Sauvignon Blanc, New Zealand **8 / 28**

D.O.C. BELLA SERA

Pinot Grigio, Italy **6 / 20**

D.O.C. SANTA MARGHERITA

Pinot Grigio, Italy **8 / 28**

KENDALL JACKSON

Chardonnay, California **6 / 20**

BEER

DRAUGHT

EICHBAUM PILS / BITBURGER

HEFEWEIZEN / KÖSTRITZER

O'HARA IRISH PALE ALE

SEASONAL BEERS

BOTTLE

HEINEKEN / CORONA EXTRA

BUDWEISER / BUD LIGHT

COORS LIGHT / MILLER LITE

NON-ALCOHOLIC BEER

RED WINE

6 OZ / BOTTLE

ROBERT MONDAVI PRIVATE SELECTION

Pinot Noir, California **6 / 20**

RIUNITE LAMBRUSCO

Sparkling Red **5.5 / 18**

AMARONE DELLA VALPOLICELLA CLASSICO

Dry Red, Italy **11.5 / 41**

TOMMASI ROMPICOLLO POGGIO AL TUFO

Cabernet Sauvignon, Italy **9.5 / 35**

RISERVA BANFI

Chianti, Italy **11 / 39**

JACOB'S CREEK RESERVE

Shiraz, Australia **7 / 28**

DON MIGUEL GASCON

Malbec, Argentina **9.5 / 35**

CLOS DU BOIS

Cabernet Sauvignon, California **9.5 / 35**

SPECIALITY COCKTAILS

ULTIMATE BELLINI

Barcardi Rum, Valoroso Bianco, peach puree, red raspberry liqueur **9**

TIRAMISU ESPRESSO MARTINI

Italian espresso liqueur, Amsterdam Vodka, vanilla, cinnamon cream **8**

LIMONCELLO VALOROSO MARTINI

Limoncello, Cointreau, Valoroso Rosso, fresh lemonade **8**

PERFECT MARTINI

Tanqueray Gin, Vermouth, olives **9**

MARGARITA X

Cuervo Gold Tequila, agave nectar, fresh lime **9**