

ANTIPASTI

CALAMARI FRITTI

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

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

LOADED FRIES

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

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 ranch 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**

BUTTERMILK-CRUSTED CHICKEN

fresh greens, crispy prosciutto, chicken, buttermilk 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, olives, 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**

LUNCH

MONDAY-FRIDAY 1100-1600

PICK ANY 2 LUNCH FOR \$12

1/2 portion of any 2 items marked with a leaf

SOUP

SOUP OF THE DAY 5 

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, capellini pomodoro imported buffalo mozzarella **13.5**

BLACKENED CHICKEN PARMESAN

blackened chicken breast, mozzarella, calabrian pepper pesto, 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, basil, capellini pomodoro, mozzarella **16**

PASTA

PASTA MILANO

chicken, roasted garlic cream sauce, mushrooms, sun-dried tomatoes **17**

BAKED MUSHROOM RAVIOLI

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

BAKED PENNE RUSTICA

roasted chicken, shrimp, prosciutto, rosemary cream sauce, 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**

FETTUCINE 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, fettucine, 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**

EGGPLANT PARMESAN

pan-fried breaded eggplant, capellini pomodoro, mozzarella **13.5**

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

KIDS MENU

FOR AGES 12 AND UNDER

- SPAGHETTI & POMODORO 6
- SPAGHETTI & MEATBALLS 6
- SPAGHETTI & MEAT SAUCE 6
- FETTUCCINE ALFREDO 6
- MAC & CHEESE 6
- CHEESE RAVIOLI 6
- PEPPERONI PIZZA 6
- CHICKEN STRIPS 6
SERVED WITH CHOICE OF SALAD,
BROCCOLI OR FRIES
- GRILLED CHICKEN & PASTA 6
SERVED WITH BROCCOLI
- VANILLA GELATO 1

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*
- SORBET / GELATO
seasonal selection 4

BEVERAGES

SOFT DRINK
2.5



NON-ALCOHOLIC BEVERAGES

ICED TEA / SWEET TEA
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
- FLAVORED ITALIAN SODA,
FLAVORED TEA OR FLAVORED
LEMONADE
blackberry, blood orange, strawberry, pomegranate,
peach, mango or raspberry 3
- SAN PELLEGRINO
sparkling, aranciata or limone 3,5
- PANNA WATER
flat 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.

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

SEASONAL IPA

HOUSE WINE

8 OZ / BOTTLE

VALOROSO ROSSO
Chianti, Italy 6 / 28

VALOROSO TOSCANO
Chardonnay, Italy 6 / 28

RED WINE

6 OZ / BOTTLE

ROBERT MONDAVI PRIVATE SELECTION
Pinot Noir, California 6 / 20

RIUNITE LAMBRUSCO
Sparkling Red 5.5 / 18

TOMMASI ROMPICOLLO POGGIO
AL TUFO

Cabernet Sauvignon, Italy 9.5 / 35

RISERVA BANFI
Chianti, Italy 11 / 39

NIPOZZANO

Chianti, Italy 11.50 / 41

DON MIGUEL GASCON
Malbec, Argentina 9.5 / 35

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

LA CREMA
Chardonnay, California 11 / 35

WEINGUT MATHEUS
Kerner, Mosel 5/21

**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