

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 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**

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**

BRUNCH

SATURDAY & SUNDAY 1030-1400

ADD CRISPY BACON 4
ADD CIABATTA CROSTINO 2

FARMHOUSE SKILLET

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

BRUSCHETTA SKILLET

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

BRISKET SKILLET

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

BREAKFAST AMERICANO

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

HOMEMADE GELATO

seasonal selection **4**

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, guaran-
tee 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 de-
cide whether a certain dish will meet their health needs.

*Consuming raw or undercooked meats, poultry, sea-
food, shellfish, or eggs may increase your risk of food-
borne illness, especially if you have certain medical condi-
tions. 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

HOUSE WINE

8 OZ / BOTTLE

VALOROSO ROSSO

Chianti, Italy **6 / 33**

VALOROSO TOSCANO

Chardonnay, Italy **6 / 33**

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**

JACOB'S CREEK RESERVE

Shiraz, Australia **7 / 28**

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**

**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**