

ANTIPASTI

CALAMARI FRITTI

crisp-fried, pomodorino sauce,
citrus black pepper aioli **12.5**

SPINACH + ARTICHOKE DIP

spinach, artichokes, parmesan, mozzarella,
white wine, hint of spice, garlic-brushed bread **8**
ADD SHRIMP **2.5**

CHOOSE 2 ANTIPASTI FOR 14

ITALIAN NACHOS

Crunchy fried wontons, mozzarella, cheese sauce,
sausage, olives, peppadew peppers **10**

SPICY RICOTTA MEATBALLS

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

SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle alfredo dip **7.5**

BRUSCHETTA

rustic bread, whipped ricotta, roma tomatoes,
garlic, basil **7.5**

CRISPY FRESH MOZZARELLA

parmesan-breaded mozzarella, arrabbiata **8**

SALAD

BIBB + BLEU

bibb leaves, gorgonzola, walnuts, crispy prosciutto,
pickled red onions, buttermilk ranch dressing,
crispy onion **11.5**

ADD CHICKEN **+4** / SHRIMP **+5** / GRILLED SALMON **+11**

STEAK + GREENS

7oz sliced sirloin, spinach, radicchio, arugula,
crispy prosciutto, gorgonzola, crispy onions,
balsamic herb dressing **16**

PARMESAN-CRUSTED CRISPY CHICKEN

fresh greens, crispy prosciutto, chicken, tomatoes,
parmesan cheese, buttermilk ranch dressing,
balsamic glaze **14**

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing,
rustic croutons **11**

ADD CHICKEN **+4** / SHRIMP **+5** / GRILLED SALMON **+11**

WEDGE SALAD

iceberg lettuce wedge, ranch dressing, crumbled
blue cheese, tomatoes, crispy prosciutto **12**

ARUGULA CAPRESE SALAD

Arugula, tomato, fresh mozzarella, basil, parmesan **11**

ARTISAN PIZZA

PEPPERONI

pepperoni, mozzarella, tomato sauce **13**

MARGHERITA

bruschetta tomatoes, mozzarella, tomato sauce,
extra virgin olive oil, basil **12**

CHEESE

mozzarella, parmesan, tomato sauce **11.5**

SPICY SICILIAN

pizza sauce, mozzarella, pepperoni, peppadew
peppers, crushed red pepper flakes, parmesan,
julienne basil, sausage **14**

BUFFALO CHICKEN

buffalo sauce, mozzarella, blue cheese,
sliced chicken **14**

LUNCH

MONDAY-FRIDAY 1100-1600

MIX & MATCH LUNCH FOR \$13

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

SOUP

SOUP OF THE DAY 5.5 ☀️

SANDWICHES

CHOICE OF FRESH GREENS, CAESAR,
CUP OR SOUP OR FRIES

GRILLED CHICKEN CAESAR

grilled chicken breast, melted cheese,
caesar dressing, diced tomatoes, arugula **12**

CHICKEN PARMESAN

parmesan cheese, mozzarella,
imported pomodorina **12**

MEATBALL

meatballs, mozzarella, parmesan cheese,
pomodorina sauce **12**

CAPRESE

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

ADD TO YOUR MEAL:

Mixed Greens or Caesar Salad **4**

Bibb+Bleu Salad **5**

Side Alfredo or Pomodorino sauce for bread **2**

CARNE

STEAK + POTATOES*

7oz sirloin, oreganata sauce, crispy onions,
potatoes, broccoli, **18**

ROSEMARY GRILLED STEAK*

house-made compound butter, broccoli, potatoes **29**
ADD GRILLED SHRIMP SKEWER **7**
~ASK ABOUT TODAY'S SELECTION~

SEAFOOD

BLACKENED FISH

blackened white fish, arugula salad **18**

SIMPLE SALMON

grilled salmon, bruschetta mix, seasonal veggies **22**

GRILLED SALMON

grilled salmon filet, mediterranean vinaigrette,
spinach + sun dried tomato pasta **22**

CHICKEN

CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce,
roasted garlic, capellini **18**

BUFFALO CHICKEN PARMESAN

breaded milanese-style chicken breast,
mozzarella, buffalo sauce, calabrian peppers,
celery, gorgonzola cream, capellini **17.25**

CHICKEN SCALOPINE

artichokes, mushrooms, capers, prosciutto,
tomatoes, lemon butter, capellini **18**

CHICKEN PARMESAN

breaded milanese-style chicken breast,
basil, capellini, pomodoro, mozzarella **17.25**

CHICKEN CAPRESE

grilled chicken breast, buffalo mozzarella,
capellini pomodoro **17.25**

PASTA

SHRIMP PORTOFINO

sautéed jumbo shrimp, capellini, spinach,
mushrooms, garlic, pine nuts, lemon butter,
breadcrumbs **18**

SHRIMP SCAMPI

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

LOBSTER RAVIOLI

seafood ravioli, shrimp, tomato, lemon butter **22**

CRAB CORN FETTUCINE

real crab, prosciutto, onion, celery, corn, heavy
cream, fettuccine pasta **20**

BUTTERNUT TORTELLACI ALFREDO

butternut squash, alfredo, prosciutto, truffle,
marsala **19**

PASTA MILANO

chicken, roasted garlic cream sauce, mushrooms,
sun-dried tomatoes, rigatoni **18**

BAKED MUSHROOM RAVIOLI

porcini-stuffed fresh pasta, caramelized onions,
mushrooms, marsala cream sauce **17.5**

BAKED PENNE RUSTICA

roasted chicken, shrimp, prosciutto, onion
rosemary cream sauce, parmesan, penne **18.5**

MAMA'S TRIO

chicken parmesan, lasagna bolognese,
fettuccini alfredo **20.5**

SIGNATURE TRUFFLE

MAC + CHEESE

penne, alfredo, smoked mozzarella, cheddar,
pecorino, truffle oil, herbed breadcrumbs **14.5**
ADD CRISPY PROSCIUTTO **+2** / CRISPY CHICKEN **+4**

MOM'S RICOTTA MEATBALLS

+ SPAGHETTI

house-made beef, pork + ricotta meatballs,
romano cheese, crushed red chile,
pomodoro sauce **14.5**
bolognese sauce **15.5**

PASTA DI MARE

scallops, mussels, jumbo shrimp, fettuccine,
white wine, arrabbiata, garlic **22**

FETTUCINE ALFREDO

parmesan, butter, garlic, cream **14**
ADD CHICKEN **+4** / SHRIMP **+5**

LASAGNA BOLOGNESE

bolognese sauce, italian sausage, ricotta,
grana padano, pomodoro, mozzarella **14**

POMODORO TORTELLACI

Tortellacci struffed with four-cheese blend,
pomodoro, mozzarella **15**
ADD MEATBALLS **4**

CARMELA'S CHICKEN

roasted chicken, rigatoni, caramelized onions,
mushrooms, marsala cream sauce **17**

EGGPLANT PARMESAN

crispy-fried breaded eggplant, capellini pomodoro,
mozzarella, basil **15**

FOLDED RAVIOLI

ricotta + pesto mix, pomo sauce, mozzarella cheese **15**

KIDS MENU

FOR AGES 12 AND UNDER

*Adult upcharge \$2

SPAGHETTI & POMODORO 7

SPAGHETTI & MEATBALLS 7

SPAGHETTI & MEAT SAUCE 7

FETTUCCHINE ALFREDO 7

MAC & CHEESE 7

CHEESE RAVIOLI 7

PEPPERONI PIZZA 7

CHEESE PIZZA 7

CHICKEN STRIPS 7

SERVED WITH CHOICE OF SALAD,
BROCCOLI OR FRIES

GRILLED CHICKEN & PASTA 7

SERVED WITH BROCCOLI



VANILLA GELATO 1.5

DOLCE

TIRAMISU

mascarpone, ladyfingers, espresso, rum, cocoa 7.5

NEW YORK STYLE CHEESECAKE

shortbread crust, fresh strawberries 7.5

LEMON PASSION

citrus cake, lemon curd, whipped cream 7.5

CHOCOLATE CAKE

warm ganache, Ghirardelli chocolate toffee,
homemade whipped cream, 7.5
à la mode 1.5*

BEVERAGES

SOFT DRINK

3



NON-ALCOHOLIC BEVERAGES

ICED TEA / SWEET TEA

MINUTE MAID® LEMONADE

FLAVORED ITALIAN SODA,
FLAVORED TEA OR FLAVORED
LEMONADE

blackberry, strawberry, pomegranate, peach,
mango or raspberry 3.5

**REFRESHER
MOCKTAILS**

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

BOTTLED WATER

SAN PELLEGRINO

sparkling natural mineral water, bottle 5
sparkling drink, aranciata or limone, can 3.5

PANNA WATER

flat 3.5

BEER

DRAUGHT

PILS / HEFEWEIZEN
O'HARA IRISH PALE ALE
KILKENNY

BOTTLE

HEINEKEN / CORONA EXTRA
BUDWEISER / BUD LIGHT
COORS LIGHT / MILLER LITE
GOOSE ISLAND IPA
BELLHEIMER KELLERBIER

WHITE WINE

6 OZ / BOTTLE

D'ASTI GIGI ROSSO

Moscato, California 6 / 23

GELISI ANTONIO

Moscato, Italy 6 / 23

SPÄTLESE ADELSECK

Riesling, Germany 6 / 23

WEINGUT MATHEUS

Kerner, Mosel 6 / 23
(Riesling Blend)

SANTA MARGHERITA

Prosecco, Italy 6 / 24

NOBILO

Sauvignon Blanc, New Zealand 8 / 28

D.O.C. BELLA SERA

Pinot Grigio, Italy 6 / 22

D.O.C. SANTA MARGHERITA

Pinot Grigio, Italy 8 / 28

HOUSE WINE

8 OZ / BOTTLE

VALOROSO ROSSO

Chianti, Italy 6 / 29

VALOROSO TOSCANO

Chardonnay, Italy 6 / 29

RED WINE

6 OZ / BOTTLE

RIUNITE LAMBRUSCO

Sparkling Red 6 / 22

ROBERT MONDAVI PRIVATE

SELECTION PINOT NOIR

California 6.5 / 24

DON MIGUEL GASCON

Malbec, Argentina 9.5 / 35

14 HANDS HOT TO TROT RED BLEND

Columbia Valley 6 / 22

TOMMASI ROMPICOLLO POGGIO

AL TUFO

Cabernet Sauvignon, Italy 9.5 / 35

MENAGE A TROIS DOLCE

LUSH MERLOT

California 6 / 22

NIPOZZANO

Chianti, Italy 11 / 39

RISERVA BANFI

Chianti, Italy 11 / 39

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.