

## 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 **12.5**  
ADD SHRIMP **2.5**

### CHOOSE 2 ANTIPASTI FOR 14

#### SPICY RICOTTA MEATBALLS

house-made beef, pork + ricotta meatballs,  
caramelized onions, red chile, arrabbiata,  
whipped ricotta **8.5**

#### SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle alfredo dip **8.5**

#### BRUSCHETTA

rustic bread, whipped ricotta, roma tomatoes,  
garlic, basil **8.5**

#### CRISPY FRESH MOZZARELLA

parmesan-breaded mozzarella, arrabbiata **9.5**

## SALAD

### STEAK + GREENS

sliced sirloin, mixed greens, prosciutto, gorgonzola,  
crispy onions, oreganata dressing **17.95**

### ITALIAN CHOPPED

roasted chicken, romaine, roma tomatoes, chopped  
pepperoni, feta, cucumber, parmesan, oreganata  
dressing **15.95**

### BIBB + BLEU

bibb leaves, gorgonzola, walnuts, crispy prosciutto,  
pickled red onions, buttermilk ranch dressing,  
crispy onion **13.95**

ADD CHICKEN **+4.5** / SHRIMP **+5.5**  
GRILLED SALMON **+11.5**

### PARMESAN-CRUSTED CRISPY CHICKEN

fresh greens, crispy prosciutto, chicken, tomatoes,  
parmesan cheese, buttermilk ranch dressing,  
balsamic glaze **14.95**

### ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing,  
rustic croutons **11.95**  
ADD CHICKEN **+4.5** / SHRIMP **+5.5**  
GRILLED SALMON **+11.5**

## ARTISAN PIZZA

### PEPPERONI

pepperoni, mozzarella, tomato sauce **15.95**

### MARGHERITA

bruschetta tomatoes, mozzarella, tomato sauce,  
extra virgin olive oil, basil **15.95**

### CHEESE

mozzarella, parmesan, tomato sauce **14.95**

### SPICY SICILIAN

pizza sauce, mozzarella, pepperoni, peppadew  
peppers, crushed red pepper flakes, parmesan,  
julienne basil, sausage **17.95**

### FARMHOUSE

mozzarella, spinach, pepperoni, prosciutto, black  
pepper, parmesan cheese, garlic oil **17.95**

## LUNCH

MONDAY-FRIDAY 1100-1600

## SOUP

SOUP OF THE DAY **6.5**

## SANDWICHES

SERVED WITH PARMESAN TRUFFLE FRIES

### CHICKEN PARMESAN

parmesan cheese, mozzarella,  
imported pomodorina **12.95**

### MEATBALL

meatballs, mozzarella, parmesan cheese,  
pomodorina sauce **12.95**

### CAPRESE

mozzarella, tomatoes, arugula, basil,  
mediterranean vinaigrette, ciabatta **11.95**



 Healthier option

 Vegetarian

(Gluten-Free option upon request)

## LAND & SEA

### STEAK + POTATOES\*

sirloin, oreganata sauce, crispy onions,  
potatoes, broccoli, **24.95**

### ROSEMARY GRILLED STEAK\*

house-made compound butter, broccoli, potatoes  
**31.95**

ADD GRILLED SHRIMP SKEWER **7.5**

~ASK ABOUT TODAY'S SELECTION~

### GRILLED SALMON

grilled salmon fillet, mediterranean vinaigrette,  
spinach + sun dried tomato pasta **24.95**

### CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce,  
roasted garlic, capellini **20.95**

### BUFFALO CHICKEN PARMESAN

breaded milanese-style chicken breast,  
mozzarella, buffalo sauce, calabrian peppers,  
celery, gorgonzola cream, capellini **19.95**

### CHICKEN SCALOPPINE

artichokes, mushrooms, capers, prosciutto,  
tomatoes, lemon butter, capellini **19.95**

### CHICKEN PARMESAN

breaded milanese-style chicken breast,  
basil, capellini, pomodoro, mozzarella **19.95**

### POLLO CAPRESE

grilled chicken breast, tomatoes, fresh mozzarella,  
herbs, arugula, pickled onions, balsamic glaze  
**17.95**

### SHRIMP PORTOFINO

sautéed jumbo shrimp, capellini, spinach,  
mushrooms, garlic, pine nuts, lemon butter,  
breadcrumbs **21.95**

## SIDES

4.5

PARMESAN TRUFFLE FRIES  
BROCCOLI  
BUTTERMILK MASHED POTATOES  
CRISPY BRUSSELS SPROUTS

## PASTA

### SEAFOOD RAVIOLI

seafood ravioli, shrimp, tomato, lemon butter  
**23.95**

### BUTTERNUT TORTELLACCI

butternut squash, alfredo, prosciutto, truffle,  
marsala **22.95**

### PASTA MILANO

chicken, roasted garlic cream sauce, mushrooms,  
sun-dried tomatoes, rigatoni **19.95**

### MUSHROOM RAVIOLI

porcini-stuffed fresh pasta, caramelized onions,  
mushrooms, marsala cream sauce **19.95**

### PENNE RUSTICA

roasted chicken, shrimp, prosciutto, onion rosemary  
cream sauce, parmesan, penne **20.95**

### MAMA'S TRIO

chicken parmesan, lasagna bolognese, fettuccini  
alfredo **21.95**

### SIGNATURE TRUFFLE

#### MAC + CHEESE

penne, alfredo, smoked mozzarella, cheddar,  
pecorino, truffle oil, herbed breadcrumbs **17.95**  
ADD CRISPY PROSCIUTTO **+2.5** / CRISPY CHICKEN  
**+4.5**

### MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, pork + ricotta meatballs, romano  
cheese, crushed red chili, pomodoro sauce **17.95**  
bolognese sauce **18.95**

### FETTUCCINE ALFREDO

parmesan, butter, garlic, cream **16.95**  
ADD CHICKEN **+4.5** / SHRIMP **+5.5**

### LASAGNA BOLOGNESE

bolognese sauce, italian sausage, ricotta,  
grana padano, pomodoro, mozzarella **19.95**

### POMODORO TORTELLACCI

Tortellacci stuffed with four-cheese blend,  
pomodoro, mozzarella **20.95**  
ADD MEATBALLS **+4.5**

### EGGPLANT PARMESAN

pan-fried eggplant, capellini pomodoro,  
mozzarella **18.95**

**KIDS MENU**

FOR AGES 12 AND UNDER

\*Adult upcharge \$2

- SPAGHETTI & POMODORO 8
- SPAGHETTI & MEATBALLS 8.5
- FETTUCCINE ALFREDO 8
- MAC & CHEESE 8
- CHEESE RAVIOLI 8.5
- PEPPERONI PIZZA 9
- CHEESE PIZZA 9
- CHICKEN STRIPS 9  
SERVED WITH CHOICE OF  
BROCCOLI OR FRIES
- 
- VANILLA GELATO 2.5

**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

**DOLCE**

TIRAMISU

mascarpone, ladyfingers, espresso, rum, cocoa 8.5

NEW YORK STYLE CHEESECAKE

shortbread crust, fresh strawberries 8.5

KEY LIME WAVE

tart key lime curd, classic graham cracker  
baked crust, fresh whipped cream 8.5

CHOCOLATE CAKE

warm ganache, Ghirardelli chocolate toffee,  
homemade whipped cream 8.5  
à la mode 2.5 \*

\*Don't drink and drive. Please drink responsibly

**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.