

Chef's Suggestions

ANTIPASTI

Baked Clams Oreganata- little necks (9) dusted with Italian seasoned breadcrumbs and pancetta baked with a lemon wine sauce 13.95

Antipasto Dilusso - caprese with fresh mozzarella, tomato, sopresatta, roman artichokes, Portobello mushroom, Calamata olives, aged balsamic and extra virgin olive oil 14.95

Grilled Calamari– calamari over sweet cherry peppers, white beans, and grape tomatoes with a touch of onion and garlic; Gavi wine sauce 15.95

Mela Salad – chopped iceberg, green apple, honey-gorgonzola dressing, golden raisins, and pecans 12.95

Eggplant “Meatballs”- vegetarian eggplant meatballs (4) seasoned with a touch of garlic, onion, Romano cheese and Italian parsley, garnished with fresh mozzarella and toasted pignoli nuts baked in a tomato cream sauce, herb drizzle 14.95 (Veg/GF)

PRIMI PIATTI

Short Rib Ravioli– braised short rib ravioli with a smooth tomato basil sauce garnished with mascarpone drizzle and mozzarella confetti 21.95

Seafood Pasta “Mare Monte”- linguine tossed with imported baby clams, shrimp and assorted fresh vegetables in a garlic consommé sauce with a touch of tomato 27.95

SECONDI PIATTI

Grilled Pork Chop- 14oz butterflied on the bone with vinegar peppers, garlic, lemon wine sauce; served with mashed potatoes 30.95

Baby Back Ribs – tender and slow roasted with a Jack Daniels BBQ glaze, served with Rosie’s beer battered fries or mashed potatoes 28.95

Wild Filet of Sole “Atlantica” – mild North Atlantic filet pan roasted in a delicate sherry wine reduction, garnished with mushroom-zucchini confetti **OR** a simple lemon wine sauce with toasted almonds, served with chef’s risotto 29.95

Wild Chilean Sea Bass “Casino” – pan roasted with Chardonnay wine; finished with vegetable breadcrumb confetti **OR** lemon white wine sauce, toasted almonds, both served with spinach primavera risotto 36.95

FEATURED COCKTAILS

Blueberry Heat- hot cherry pepper infused Lunazul Tequila, homemade blueberry simple syrup, fresh lime juice 14. (Up add \$2.00)

Barrel Aged Negroni- roku Japanese gin, carpano antica, campari & aperol 14. (Up add \$2.00)

Barrel Aged Manhattan- three-week aged Redemption Rye Manhattan house blend 15. (Up add \$2.00)

*******if you have a food allergy, please speak to your server or manager*******

Rosie's Bistro Italiano

Dinner Menu

ANTIPASTI

- Zuppa del Giorno-** soup of the day 9.50
- Melanzane Rustica-** stuffed eggplant with spinach, ricotta and tomato-béchamel 12.95
- Bocconcini Forno-** baked fresh mozzarella, wrapped with prosciutto, roasted tomato and herb coulis 13.95
- Cozze Verde-** steamed Prince Edward Island mussels with a smooth wine pesto sauce (no nuts) 14.95
- Totani Fritto-** fried calamari with a zesty tomato dipping sauce 16.95
- Polipetti Griglia-** grilled imported octopus over baby arugula 15.95
- Fiore di Zucchini-** baked zucchini blossoms stuffed with sheep's milk ricotta over tomato coulis 14.95
- Carciofi Caroline-** artichoke bottoms, shiitake mushrooms, white truffle oil and crumbled parmesan 15.95
- Tuna Tartare-** sushi yellow fin with citrus-sesame confetti over avocado 16.95

INSALATE

- Dello Chef-** mixed greens, tomatoes, mozzarella, almonds and Calamata olives 11.00
- Arugula e Pera-** arugula, pear, goat cheese, pecans and sun-dried cranberries 12.50
- Paesana-** chopped arugula, endive, radicchio, fennel and roasted peppers 12.00
- Cesare-** iceberg Caesar salad tossed with sun-dried tomato 12.00
- Downtown Grilled Chicken Salad-** (main course) avocado, apples, chickpeas, olives, tomato, pecans and mixed greens 24.95
- Sammy's Salad-** (main course) grilled salmon and shrimp over mixed greens with fresh tomato and roasted asparagus 26.95

Add chicken breast to any salad \$7.00 Salmon medallions \$9.00 Herbed Shrimp \$3.50 each

Split appetizer salad \$2.00

PRIMI PIATTI

- Spaghetti Pomodoro-** onion, garlic, fresh tomato and basil 19.50
- Rigatoni di Bari-** sausage, broccoli rabe, hot cherry peppers and sun-dried tomato, in a lite consommé 22.95
- Spaghetti Rosa-** tossed with fresh tomato, basil, mini veal meatballs and chopped fresh mozzarella 22.95
- Pasta Sepia-** black linguini, tender calamari and mussels in herb infused tomato sauce 27.50
- Fettuccine la Bella-** imported baby clams, shrimp, scallops, arugula and tomato broth 28.95
- Linguine Vongole-** imported baby clams, garlic and delicate clam broth 25.95
- Pasta Bolognese-** fettuccine tossed with seasoned sausage meat in a light tomato basil sauce 24.95
- Penne Russa-** vodka, pancetta and peas in a pink sauce 20.95
- Pasta di Bosco-** linguine, wild mushrooms, artichoke, garlic, pancetta and white truffle oil 23.95
- Ravioli Quattro Formaggi-** homemade four cheese ravioli with tomato basil sauce, garnished with mascarpone drizzle 19.95
- Lasagna Malfatto-** ribbon pasta with beef, ricotta, mozzarella and tomato-béchamel (vegetarian available) 24.95
- Tortellini "a la Panna"-** meat and cheese stuffed pasta tossed with baby peas and prosciutto cotto in a smooth cream sauce; herb and roasted tomato drizzle 23.95
- Pasta Carlino-** penne with chicken, sun-dried tomato sauce, Calamata olives, pignoli and arugula 23.95

SECONDI PIATTI

- Petto di Pollo-** grilled boneless chicken with tomato-caper confetti and asparagus, over spinach 25.50
- Galletto Rosmarino-** partially deboned half chicken pan roasted with natural gravy and fresh rosemary, with mashed potatoes and spinach 27.95
- Vitello DiMartino-** parmesan crusted scaloppini, artichoke, asparagus and black olives in a savory consommé, with mashed potatoes 27.95
- Vitello or Pollo Parmigiana-** veal or chicken, breaded, baked with tomato sauce, basil and mozzarella, with spinach Siciliana 26.95 / 24.95
- Vitello or Pollo Florio-** veal or chicken medallions sautéed with Marsala wine, natural juices and mushrooms, served with roasted potatoes 26.95 / 24.95
- La Milanese-** breaded veal tenderloin or chicken cutlet, topped with arugula, tomato, fennel and sweet onions (or chopped caprese vinaigrette add \$2.00) 25.95 / 23.95
- New Zealand Rack of Lamb-** 16oz pan roasted with a classic Bordelaise red wine reduction, served with baby string beans and mashed potatoes 42.95
- Bistecca-** 14oz New York sirloin steak, with Rosie's beer batter fries 39.95
- Costoletta Vitello-** plum de veau veal chop with wild mushrooms reduction, roasted potatoes and sautéed spinach 44.95
- Salmone della Casa-** grilled salmon fillet with fresh dill white wine sauce and Mediterranean spinach 27.95
- Dentice Marechiara-** fillet of Pacific Sea bass simmered in tomato broth, baby clams and mussels, with grilled polenta 26.95
- San Pietro Oreganata-** delicate white fish fillet pan-roasted with lemon herb sauce, Italian seasoned breadcrumbs, with baby string beans and mashed potatoes 25.95
- Chupin di Mare-** frutti di mare via Buenos Aires; baby clams, mussels, calamari, shrimp, scallops and sea bass simmered in tomato white wine broth over linguine 39.95 (split add \$10.00)

PIZZE FINE

thin crust individual pizza with mozzarella and tomato sauce

- Margherita-** mozzarella and fresh basil 16.95
- Funghi-** medley of wild mushrooms 17.95
- Alexi-** mozzarella, pancetta and vodka sauce 16.95
- Parma-** prosciutto di parma and arugula 17.95

CONTORNI

- Mini veal meatballs (12)-** slow simmered with tomato, basil, and white wine 13.95
- Sausage-** slow simmered with tomato, basil, and white wine 12.95
- Pane al Forno-** Rosie's famous garlic bread with fresh mozzarella 8.95
- Spinaci-** sautéed or steamed spinach 8.00
- Fagiolini-** sautéed or steamed baby string beans 8.00
- Rapini-** sautéed or steamed broccoli rabe 9.00
- Asparagi-** sautéed or steamed asparagus 9.00
- Patata-** mashed potatoes, roasted potatoes or Rosie's beer batter fries 8.00

Additional Bread- ¼ loaf 2.00

½ loaf 4.00 whole loaf 8.00

All chicken - Bell & Evans - free range, no antibiotics

Split/share charge \$5.00

Parties of 6 or more 20% gratuity

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