

# *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

**Stuffed Artichoke Bottom** – shrimp, vegetable, and ricotta stuffed artichoke bottom baked in a savory parmigiano broth, roasted tomato drizzle 16.95

**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

**Pork Belly Carbonara** – linguini tossed with crispy pork belly in a smooth cream sauce, with roasted tomato drizzle 26.95

## *SECONDI PIATTI*

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

**Chicken Regina** - chicken Milanese cutlet with a lite tomato vino bianco sauce finished with buffalo burrata and basil coulis; over linguine in pink sauce 28.95

**Wild Filet of Sole Piccata** –pan roasted and finished with Sicilian caperberries, grape tomato, lemon Chardonnay sauce, touch of seasoned breadcrumbs **OR** lemon white wine sauce, toasted almonds, both served with spinach primavera risotto 31.95

**Wild Chilean "Marsala"** – pan roasted with marsala wine sauce, Portobello mushrooms and natural tomato au jus **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 9.75
- Melanzane Rustica-** stuffed eggplant with spinach, ricotta and tomato-béchamel 13.95
- Bocconcini Forno-** baked fresh mozzarella, wrapped with prosciutto, roasted tomato and herb coulis 14.95
- 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 17.95
- Polipetti Griglia-** grilled imported octopus over baby arugula 17.95
- Fiore di Zucchini-** baked zucchini blossoms stuffed with sheep's milk ricotta over tomato coulis 16.95
- Carciofi Caroline-** artichoke bottoms, shiitake mushrooms, white truffle oil and crumbled parmesan 16.95
- Tuna Tartare-** sushi yellow fin with citrus-sesame confetti over avocado 17.95

### *INSALATE*

- Dello Chef-** mixed greens, tomatoes, mozzarella, almonds and Calamata olives 12.00
- Arugula e Pera-** arugula, pear, goat cheese, pecans and sun-dried cranberries 13.00
- Paesana-** chopped arugula, endive, radicchio, fennel and roasted peppers 13.00
- Cesare-** iceberg Caesar salad tossed with sun-dried tomato 13.00
- Downtown Grilled Chicken Salad-** (main course) avocado, apples, chickpeas, olives, tomato, pecans and mixed greens 25.95
- Sammy's Salad-** (main course) grilled salmon and shrimp over mixed greens with fresh tomato and roasted asparagus 27.95

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 20.50
- Rigatoni di Bari-** sausage, broccoli rabe, hot cherry peppers and sun-dried tomato, in a lite consommé 23.95
- Spaghetti Rosa-** tossed with fresh tomato, basil, mini veal meatballs and chopped fresh mozzarella 23.95
- Pasta Sepia-** black linguini, tender calamari and mussels in herb infused tomato sauce 28.50
- Fettuccine la Bella-** imported baby clams, shrimp, scallops, arugula and tomato broth 29.95
- Linguine Vongole-** imported baby clams, garlic and delicate clam broth 26.95
- Pasta Bolognese-** fettuccine tossed with seasoned sausage meat in a light tomato basil sauce 25.95
- Penne Russa-** vodka, pancetta and peas in a pink sauce 21.95
- 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 20.95
- Lasagna Malfatto-** ribbon pasta with beef, ricotta, mozzarella and tomato-béchamel (vegetarian available) 25.95
- 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 24.95
- Pasta Carlino-** penne with chicken, sun-dried tomato sauce, Calamata olives, pignoli and arugula 24.95

## SECONDI PIATTI

- Petto di Pollo-** grilled boneless chicken with tomato-caper confetti and asparagus, over spinach 26.50
- Galletto Rosmarino-** partially deboned half chicken pan roasted with natural gravy and fresh rosemary, with mashed potatoes and spinach 28.95
- Vitello DiMartino-** parmesan crusted scaloppini, artichoke, asparagus and black olives in a savory consommé, with mashed potatoes 28.95
- Vitello or Pollo Parmigiana-** veal or chicken, breaded, baked with tomato sauce, basil and mozzarella, with spinach Siciliana 27.95 / 25.95
- Vitello or Pollo Florio-** veal or chicken medallions sautéed with Marsala wine, natural juices and mushrooms, served with roasted potatoes 27.95 / 25.95
- La Milanese-** breaded veal tenderloin or chicken cutlet, topped with arugula, tomato, fennel and sweet onions (or chopped caprese vinaigrette add \$2.00) 27.95 / 25.95
- New Zealand Rack of Lamb-** 16oz pan roasted with a classic Bordelaise red wine reduction, served with baby string beans and mashed potatoes 43.95
- Bistecca-** 14oz New York sirloin steak, with Rosie's beer batter fries 40.95
- Costoletta Vitello-** plum de veau veal chop with wild mushrooms reduction, roasted potatoes and sautéed spinach 45.95
- Salmone della Casa-** grilled salmon fillet with fresh dill white wine sauce and Mediterranean spinach 28.95
- Dentice Marechiara-** fillet of Pacific Sea bass simmered in tomato broth, baby clams and mussels, with grilled polenta 27.95
- San Pietro Oreganata-** delicate white fish fillet pan-roasted with lemon herb sauce, Italian seasoned breadcrumbs, with baby string beans and mashed potatoes 27.95
- 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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