

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

Risotto Fungi e Scampi – porcini and wild mushroom risotto finished with herb grilled shrimp; truffle oil 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

Seafood Pasta - "Notte e Giorno"- combo of black and white spaghetti tossed with gulf shrimp and imported baby clams in a plum tomato white wine 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

Chicken "Antonio" – Parmigiano crusted chicken medallions garnished with julienne asparagus and tomato in a delicate sherry wine sauce; served over fettuccini Alfredo 29.95

Wild Filet Sole "Livornese" – mild North Atlantic filet pan roasted with Sicilian caperberries, olives, and julienne artichoke bottoms in a lite tomato Chardonnay sauce **OR** a simple lemon wine sauce with toasted almonds; both served with risotto primavera 31.95

Wild Chilean Sea Bass "Sarina" – mild white filet roasted in a lobster infused tomato broth garnished with shrimp confetti **OR** a simple lemon wine sauce with toasted almonds, both served with risotto primavera 36.95

FEATURED COCKTAILS

Blueberry Heat- hot cherry pepper infused Lunazul Tequila, homemade blueberry simple syrup, fresh lime juice 14. (Up add \$3.00)

Rosie's Espresso Martini- Cantera Negra Café, Cantera Negra reposado and Lavazza espresso 17.

Barrel Aged Manhattan- three-week aged Redemption Rye Manhattan house blend 15. (Up add \$3.00)

*****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

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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