3.00 split plate charge for all plates

Due to health code restrictions, please no outside food or drinks.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.
All of our dishes are made to order- we do use fresh garlic, onions and cheeses in many of our recipes. If you are allergic to these or any other ingredients please inform your server and we will do our best to accommodate you.

**Pasta**

Served with house garlic bread
Add a small House or Caesar salad 5.50
Add spinach or broccoli sautéed with garlic 4.99

SPAGHETTI OR PENNE
With Rosa’s homemade marinara sauce 9.99
With homemade pesto, vodka, or meat sauce 11.99
Add homemade sausage or meatballs or grilled chicken 3.99
Add 4 jumbo shrimp 6.99

R O S A’S S P E C I A L T Y H O M E M A D E M E A T L A S A G N A
Served with marinara sauce 13.99

F E T T U C C I N E C L A M S
Served in a red or white wine sauce
with diced onions and fresh garlic 14.99

B A K E D Z I T I
Penne pasta, marinara sauce topped with ricotta and mozzarella
baked to perfection 12.99

ROS A’S S P E C I A L T Y D U M P L I N G S
With homemade marinara sauce, topped with mozzarella 12.99

G L U T E N F R E E C H I C K E N & K A L E R A V I O L I
With homemade pesto cream sauce, topped with a bruschetta garnish 13.99

**Appetizers**

ARANCINE (RICE BALLS)
Arborio rice, peas, ground beef and marinara sauce 8.99
CALAMARI FRITTI 9.99
BRUSCHETTA
House bread topped with fresh diced tomatoes, celery, green olives and red onions with extra virgin olive oil drizzled balsamic glaze fresh basil & romano cheese 7.99
MEDITERRANEAN SHRIMP
Wrapped in rice paper with a basil aioli dipping sauce 10.99
STEAMED MUSSELS
Served in a red or white wine sauce with sautéed garlic, cherry tomatoes and parsley 11.99
CRAB CAKES
Two crab cakes served with a bed of spring mix, dried cranberries and fresh diced red peppers with a honey dijon mustard 11.99
MOZZARELLA STICKS 6.99
CHEESY GARLIC BREAD 3.99
GARLIC KNOTS
6 pcs. 3.99

**Salads**

CAESAR
Romaine lettuce, shredded parmesan and homemade croutons
Large 8.99 Small 5.50
Add Anchovies 2.50
HOUSE SALAD
Mixed greens, tomatoes, sliced red onions and cucumbers
Large 8.99 Small 5.50
Choice of house vinaigrette, ranch, blue cheese, raspberry vinaigrette, italian, caesar or honey balsamic vinaigrette
ANTIPASTO SALAD
Mixed greens, imported salami, ham, provolone and mortadella with tomatoes, red onions, kalamata olives, served with a house vinaigrette dressing
Full 10.99 Half 5.99

ROSA’S SALAD
Romaine mix, blue cheese crumbles, cranberries, mandarin oranges and candied pecans, with a raspberry vinaigrette
Full 10.99 Half 5.99

GREEK SALAD
Mixed greens, cucumber, tomatoes, feta cheese, peppers, red onions and kalamata olives served with a house italian dressing
Full 10.99 Half 5.99
INSALATA GIARDINO
Spring mix, topped with lightly breaded goat cheese, candied pecans, cranberries and seasonal fruit with a honey balsamic vinaigrette 10.99
CAPRESA
Layers of sliced fresh homemade mozzarella and fresh tomatoes accompanied with basil and red onions, drizzled with extra virgin olive oil and a balsamic vinegar reduction 9.99

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**Eggplant Parmigiano**
Breaded sliced eggplant topped with marinara sauce and mozzarella, baked to perfection served with angel hair pasta 13.99
Seafood

Served with angel hair pasta and house garlic bread
Add a small House or Caesar salad 5.50
Add spinach or broccoli sautéed with garlic 4.99

**SICILIAN TAPPA**
Sautéed fillet with asparagus, onions, cherry tomatoes, carrots and celery in a white wine broth 17.99

**SHRIMP PARMIGIANO**
Breaded shrimp served with marinara sauce topped with mozzarella and baked to perfection 17.99

**Chicken**

Served with angel hair pasta and house garlic bread
Add a small House or Caesar salad 5.50
Add spinach or broccoli sautéed with garlic 4.99

**CHICKEN PARMIGIANO**
Breaded cutlet topped with marinara and mozzarella baked to perfection 15.99

**ROSA’S SPECIALTY CHICKEN MARTINI**
Lightly breaded cutlet with a parmigiano crust, asparagus and peas, served with a creamy white parmesan sauce 15.99

**CHICKEN MARSALA**
Sautéed cutlet, mushrooms and onions, served with marsala wine sauce 15.99

**CHICKEN DI PICCATTA**
Sautéed cutlet served with a lemon caper white wine sauce 15.99

**ROSA’S CHICKEN DI SICILIANO**
Breaded cutlet with a bruschetta topping, lightly drizzled with balsamic glaze and served over a bed of sautéed spinach 15.99
Add Side of Pasta 3.99

**Veal**

Served with angel hair pasta and house garlic bread
Add a small House or Caesar salad 5.50
Add spinach or broccoli sautéed with garlic 4.99

**VEAL PARMIGIANO**
Breaded cutlet topped with marinara and mozzarella baked to perfection 20.99

**VEAL DI PICCATTA**
Sautéed cutlet served with a lemon caper white wine sauce 20.99

**VEAL DI MARSALA**
Sautéed cutlet, mushrooms and onions served with marsala wine sauce 20.99

**Pizza**

**10” cheese 8.99 extra topping 1.50**
**"10" available Gluten Free 11.50 [rice flour crust]**
**16” cheese 16.99 extra topping 2.00**
**18” cheese 17.99 extra topping 2.50**
**SICILIAN PIZZA**

House Specialty “upside-down” square pizza with sliced whole milk mozzarella then topped with tomato sauce, sprinkled parmigiano and oregano 18.99
Extra Topping 2.50

**GRANDMA’S PIZZA**
Square pizza with fresh mozzarella, roasted garlic and a chunky pomodoro sauce topped with basil 18.99
Extra Topping 2.50

**Toppings**

**PEPPERONI | SAUSAGE | CANADIAN BACON | MEATBALLS | HAM | SALAMI | BACON | ANCHOVIES | JALAPENOS | CHICKEN**

**BELL PEPPERS | BLACK OLIVES | FRESH GARLIC | CARAMELIZED ONIONS | BASIL | KALAMATA OLIVES | SUN DRIED TOMATOES | GREEN OLIVES | EGGPLANT | SPINACH**

**RED ONIONS | PINEAPPLE | PEPPER RINGS | ARTICHOKE HEARTS | PETA CHEESE | PROVOLONE | RICOTTA | MUSHROOMS | SLICED TOMATOES | BROCCOLI**

**Counts as Double Topping**

**Build Your Own Slice**

Served until 4pm daily
2.50 each
Additional toppings, 75 each
All of our pizzas are hand tossed and dough is prepared daily

**Specialty Pizzas**

10” specialty Pizzas 12.99

**"10” available Gluten free [rice flour crust]**

**specialty pizza - add 3.00**

**18” Specialty Pizzas 25.99**

**16” EGGPLANT PIZZA**
Tomato sauce with ricotta and mozzarella, thin sliced breaded eggplant and fresh basil 22.99

**16” VEGGE PIZZA**
Tomato sauce with fresh spinach, garlic, olive oil, parmigiano and mozzarella cheese 22.99

**16” GODFATHER PIZZA**
Tomato sauce with pepperoni, sausage, meatballs, ham, mushrooms, roasted peppers and onions 22.99

**16” WHITE PIZZA**
Extra virgin olive oil, garlic, topped with ricotta and mozzarella cheese 22.99

**16” MARCHERITA PIZZA**
Pomodoro sauce topped with homemade mozzarella, drizzled with extra virgin olive oil and fresh basil 22.99

**16” MEAT LOVER’S PIZZA**
Tomato sauce with meatballs, ham, bacon, homemade sausage and pepperoni 22.99

**16” ROSA’S MEDITERANEO PIZZA**
Homemade pesto topped with grilled chicken, sun dried tomatoes, ricotta and mozzarella cheese 22.99

**16” ALFREDO PIZZA**
Creamy alfredo sauce, grilled chicken and broccoli 22.99

**Sandwiches**

Served until 4pm daily
Full 8.99 - Half 5.99

**MEATBALL | CHICKEN | EGGPLANT | SAUSAGE**

Served with marinara sauce topped with mozzarella and baked

**SAUSAGE HERO**
Sautéed onions & bell peppers and homemade sausage topped with mozzarella and baked

**ITALIAN COMBO**
Imported salami, mortadella, provolone, lettuce and tomato drizzled with honey balsamic glaze. Served warm or cold

**Beverages**

**FOUNTAIN DRINKS**
Pepsi, Diet Pepsi, Root Beer, Mt Dew, Lemonade, Dr Pepper, Sierra Mist, Fresh Brewed Iced Tea, Raspberry IceTea 2.99

**ACQUA PANNA 5.50**
**S. PELLEGRINO SPARKLING 5.50**
**COFFEE 2.50**
**CAPPUCCINO 3.99**
**ESPRESSO 2.50**

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We have the right to refuse service. We are not responsible for items left behind. Prices are subject to change without notice.

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Desserts

Rosa’s Homemade Tiramisu
Layers of Ladyfinger cookies dipped and soaked in espresso and Kahlua, whipped mascarpone cheese and vanilla 4.99

Traditional Cannoli
Pastry shell stuffed with a sweet ricotta cheese filling and chocolate chips 4.99

Chocolate Cannoli
Chocolate dipped pastry shell stuffed with a sweet ricotta cheese filling and chocolate chips 5.99

Gelato
Chef’s selection of gelato or sorbet flavors 5.99

Black Beauty Gluten Free Chocolate Cake
Rich flourless ganache chocolate cake drizzled with a homemade strawberry puree 7.50

Limoncello Crème Cake
Layers of sponge cake and mascarpone cheese frosting with lemon curd, topped with white chocolate shavings and a homemade orange marmalade puree 7.50

After Dinner Drinks

Coffee
Regular or Decaf 2.50
Espresso 2.50
Double Espresso 3.99
Cappuccino 3.99
House Infused Limoncello 6.50
Romana Sambuca
Served neat with coffee beans 6.50

Sicilian Coffee
Fresh coffee, espresso and Sambuca 7.00

Irish Coffee
Jameson, fresh coffee and whipped cream 8.00