

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

MEDITERANEO 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



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



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 8.99
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

ROSA'S SPECIALTY HOMEMADE MEAT LASAGNA Served with marinara sauce 13.99

FETTUCCINE CLAMS

Served in a red or white wine sauce with diced onions and fresh garlic 14.99

BAKED ZITI

Penne pasta, marinara sauce topped with ricotta and mozzarella baked to perfection 12.99

ROSA'S SPECIALTY DUMPLINGS

Ricotta and spinach lightly floured and pan seared, served with pomodoro sauce 12.99

ROSA'S CHEESE RAVIOLI

With homemade marinara sauce, topped with mozzarella 12.99

GLUTEN FREE CHICKEN & KALE RAVIOLI

With homemade pesto cream sauce, topped with a bruschetta garnish 13.99

RIGATONI TOSCANA

Homemade sausage, onions and bell peppers sautéed in pomodoro sauce 13.99

PENNE ALLA VODKA

Pancetta and diced onions sautéed in a creamy pink vodka sauce 12.99

FETTUCCINE ALFREDO

With a creamy homemade alfredo sauce 12.99 Add Broccoli 1.00 Add Chicken 3.99

RIGATONI BOLOGNESE

Served with a 5 meat sauce and fresh peas 12.99

SPAGHETTI PUTTANESCA

Kalamata olives, cherry tomatoes, capers, diced onions and diced anchovies sautéed in pomodoro sauce 12.99

FETTUCCINE PRIMAVERA

Sautéed asparagus, mushrooms, diced onions, broccoli and peas served with pomodoro sauce and a touch of cream 13.99

RIGATONI PALERMO

Grilled chicken, caramelized onions and mushrooms sautéed in a creamy marsala wine sauce 14.99

ROSA'S PENNE AL PESTO

Grilled chicken sauteed in homemade pesto cream sauce and topped with a fresh cherry tomato and red onion garnish 15.99

EGGPLANT PARMIGIANO

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

* *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.



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 TILAPIA

Sautéed filet 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

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 PICCATA

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

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 PICCATA

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

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

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

* CHICKEN

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

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

***** COUNTS AS DOUBLE TOPPING

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

10" specialty Pizzas 12.99 * * 10" 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" SPINACH PIZZA

Tomato sauce with fresh spinach, garlic, olive oil, parmigiano and mozzarella cheese 22.99

16" VFGGIF PIZZA

Tomato sauce with onions, mushrooms, peppers, tomatoes and black olives topped with 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" MARGHERITA 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

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

Pepsi, Diet Pepsi, Root Beer, Mt Dew, Lemonade, Dr. Pepper, Sierra Mist, Fresh Brewed Iced Tea, Raspberry Iced Tea 2.99

ACQUA PANNA 5.50

S. PELLEGRINO SPARKLING 5.50

COFFEE 2.50

CAPPUCCINO 3.99

ESPRESSO 2.50

* *3.00 split plate charge for all plates * *

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



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