

Rosie's Bistro Italiano

Lunch Menu

CHEF'S SUGGESTIONS

- Tuna Tartare-** sushi yellow fin with citrus-sesame confetti over avocado 18.95
Ravioli Quattro Formaggio- homemade four cheese ravioli in lite tomato-basil sauce garnished mascarpone drizzle 22.95
Downtown Grilled Chicken Salad- (main course) avocado, apples, chickpeas, tomato, pecans, olives 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
Pollo Paillard- (main course) thin boneless chicken breast pan grilled, topped with endive, avocado, onions, and vinaigrette 23.95
Salmon Paillard- (main course) thinly sliced salmon pan-seared, topped with asparagus, avocado, grape tomatoes, lemon dressing 24.95
Lunch Seafood Pasta- fettuccine tossed with shrimp and pancetta in a pink vodka sauce 27.95
Fresh Fish Special- roasted with shaved zucchini and toasted pignoli in a lite tomato white wine sauce, served with chef's risotto
Mild delicate Tilapia 26.95 ... North Atlantic Salmon 28.95... Wild filet of Sole 31.95

ANTIPASTI

- Zuppa del Giorno-** soup of the day 10.75
Melanzone Rustica- stuffed eggplant with spinach, ricotta and tomato béchamel 15.95
Bocconcini Forno- baked fresh mozzarella, wrapped with prosciutto, roasted tomato and herb coulis 16.95
Totani Fritto- fried calamari with a zesty tomato dipping sauce 17.95
Polipetti Griglia- grilled imported octopus over baby arugula 18.95
Fiore di Zucchini- baked zucchini blossoms stuffed with sheep's milk ricotta over tomato coulis 16.95
Carpaccio Manzo- paper thin raw beef, arugula, capers, shaved parmesan, lemon oil dressing 17.95

INSALATE

- Dello Chef-** mixed greens, tomatoes, mozzarella, almonds and Calamata olives 13.95
Caprese- homemade mozzarella, tomatoes, basil and extra virgin olive oil 16.95
Arugula e Pera- arugula, pear, goat cheese, pecans and sun-dried cranberries 14.95
Paesana- chopped arugula, endive, radicchio, fennel and roasted peppers 14.95
Cesare- iceberg Caesar salad tossed with sun-dried tomato 14.95

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

Split appetizer salad \$2.00

SANDWICH & BURGER

on bastone bread with Rosie's beer batter fries or mixed greens

- Fresca Misto-** fresh mozzarella, tomato, arugula, and grilled zucchini 17.95
Rosie's Classic Chicken Parmigiana- 19.95
Rosie's Classic Veal Parmigiana- 20.95
Pollo & Mozzarella- grilled chicken breast, mozzarella, arugula and tomato 19.95
8oz Angus Burger platter- served with French fries, lettuce, tomato and pickle, on a brioche roll (American, gorgonzola or mozzarella cheese optional) 22.95

PRIMI PIATTI

Spaghetti Pomodoro- onion, garlic, fresh tomato and basil 21.95

Penne Russa- vodka, pancetta and peas in a pink sauce 22.95

Pasta Bolognese- fettuccine tossed with seasoned sausage meat
in a light tomato basil sauce 25.95

Spaghetti Rosa- tossed with fresh tomato, basil, mini meatballs and chopped mozzarella 24.95

Pasta di Bosco- linguine, wild mushrooms, artichoke, garlic, pancetta
and white truffle oil 24.95

Linguine Vongole- imported baby clams, garlic and delicate clam broth 27.95

Lasagna Malfatto- ribbon pasta with beef, ricotta, mozzarella and
tomato-béchamel (vegetarian available) 26.95

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 26.95

Pasta Carlino- penne with chicken, sun-dried tomato sauce, Calamata olives,
pignoli and arugula 25.95

SECONDI PIATTI

Petto di Pollo- grilled boneless chicken with tomato-caper confetti
and asparagus, over spinach 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 28.95

Dentice Marechiara- fillet of Pacific Sea bass simmered in tomato broth,
baby clams and mussels, with grilled polenta 28.95

Salmon della Casa- grilled salmon fillet with fresh dill white wine sauce and
Mediterranean spinach 29.95

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, 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

Bistecca- 14oz New York sirloin steak, with Rosie's beer batter fries 39.95

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 44.95 (split add \$10.00)

PIZZE FINE

thin crust individual pizza with mozzarella and tomato sauce

Margherita- mozzarella and fresh basil 17.95

Funghi- medley of wild mushrooms 18.95

Alexi- mozzarella, pancetta and vodka sauce 17.95

Parma- prosciutto di parma and arugula 18.95

CONTORNI

Sausage or mini veal meatballs (12)- slow simmered with tomato, basil and white wine 14.95

Pane al Forno- Rosie's famous garlic bread with fresh mozzarella 9.95

Spinaci- sautéed or steamed spinach 9.95

Fagiolini- sautéed or steamed baby string beans 9.95

Rapini- sautéed or steamed broccoli rabe 10.95

Asparagi- sautéed or steamed asparagus 10.95

Patata- mashed potatoes, roasted potatoes or
Rosie's beer batter fries 9.95

Additional Bread- ¼ loaf 2.50

½ loaf 5.00 whole loaf 10.00

Split/share charge \$5.00..... Parties of 6 or more 20% gratuity

A processing fee of 3% will be added to payments made by credit card.

Cash and debit payments are always welcome and do not incur this fee

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