

# *Chef's Suggestions*

## *ANTIPASTI*

**Baked Clams Oreganata-** little necks (9) dusted with Italian seasoned breadcrumbs and pancetta, baked with a lemon wine sauce 15.95

**Antipasto Dilusso -** caprese with fresh mozzarella, tomato, soppressata, roman artichokes, Portobello mushroom, Calamata olives, aged balsamic and extra virgin olive oil 16.95

**Honey Fried Chicken Taco –** jumbo soft flour taco with honey dipped chicken breast, avocado, house made slaw and sriracha drizzle; pickled jalapeno, zesty dipping sauce 14.95

**Mela Salad –** chopped iceberg, green apple, honey-gorgonzola dressing, golden raisins, and pecans 14.95

**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 15.95 (Veg/GF)

## *PRIMI PIATTI*

**Short Rib Ravioli–** braised short rib ravioli with a smooth tomato basil sauce garnished with mascarpone drizzle and mozzarella confetti 24.95

**Pasta "Scarpriello"-** rigatoni tossed with chicken, sausage, mushrooms and cherry peppers with lite garlic consommé sauce 27.95

## *SECONDI PIATTI*

**Grilled Pork Chop-** 14oz butterflied on the bone with vinegar peppers, garlic, lemon wine sauce, served with sauteed string beans and mashed potatoes 32.95

**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 of Sole "Georgina" -** mild North Atlantic filet pan roasted with a delicate port wine sauce garnished with pecan breadcrumb confetti OR a simple lemon wine sauce with toasted almonds, both served with roasted tomato primavera risotto 34.95

**Wild Chilean Sea Bass "Limoncello" –** pan roasted in a limoncello consommé, garnished with avocado and crushed pistachio OR lemon white wine sauce, toasted almonds, both served with roasted tomato primavera risotto 41.95

## *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 10.75  
**Melanzane 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  
**Cozze Verde-** steamed Prince Edward Island mussels with a smooth wine pesto sauce (no nuts) 15.95  
**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  
**Carciofi Caroline-** artichoke bottoms, shiitake mushrooms, white truffle oil and crumbled parmesan 17.95  
**Carpaccio Manzo-** paper thin raw beef, arugula, capers, shaved parmesan, lemon oil dressing 17.95  
**Tuna Tartare-** sushi yellow fin with citrus-sesame confetti over avocado 18.95

### **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  
**Downtown Grilled Chicken Salad-** (main course) Bell & Evans chicken, avocado, apples, chickpeas, olives, tomato, pecans and mixed greens 27.95  
**Sammy's Salad-** (main course) grilled salmon and shrimp over mixed greens with fresh tomato and roasted asparagus 29.95

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

Split appetizer salad \$3.00

### **PRIMI PIATTI**

- Spaghetti Pomodoro-** onion, garlic, fresh tomato and basil 22.95  
**Rigatoni di Bari-** sausage, broccoli rabe, hot cherry peppers and sun-dried tomato, in a lite consommé 25.95  
**Spaghetti Rosa-** tossed with fresh tomato, basil, mini veal meatballs and chopped fresh mozzarella 26.95  
**Pasta Sepia-** black linguini, tender calamari and mussels in herb infused tomato sauce 30.95  
**Fettuccine la Bella-** imported baby clams, shrimp, scallops, arugula and tomato broth 32.95  
**Linguine Vongole-** imported baby clams, garlic and delicate clam broth 28.95  
**Pasta Bolognese-** fettuccine tossed with seasoned sausage meat in a light tomato basil sauce 26.95  
**Penne Russa-** vodka, pancetta and peas in a pink sauce 24.95  
**Pasta di Bosco-** linguine, wild mushrooms, artichoke, garlic, pancetta and white truffle oil 26.95  
**Ravioli Quattro Formaggi-** homemade four cheese ravioli with tomato basil sauce, garnished with mascarpone drizzle 23.95  
**Lasagna Malfatto-** (vegetarian available) 27.95  
**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 27.95  
**Pasta Carlino-** penne with chicken, sun-dried tomato sauce, Calamata olives, pignoli and arugula 27.95

## **SECONDI PIATTI**

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

**Galletto Rosmarino-** partially deboned **Bell & Evans** half chicken pan roasted with natural gravy and fresh rosemary, with mashed potatoes and spinach 32.95

**Vitello DiMartino-** parmesan crusted scaloppini, artichoke, asparagus and black olives in a savory consommé, with mashed potatoes 32.95

**Vitello or Pollo Parmigiana-** veal or **Bell & Evans** chicken cutlet, breaded, baked with tomato sauce, basil and mozzarella, with spinach Siciliana 29.95 / 27.95

**Vitello or Pollo Florio-** veal or **Bell & Evans** chicken medallions sautéed with Marsala wine, natural juices and mushrooms, served with roasted potatoes 29.95 / 27.95

**La Milanese-** breaded veal tenderloin or **Bell & Evans** chicken cutlet, topped with arugula, tomato, fennel and sweet onions (or chopped caprese vinaigrette add \$2.00) 29.95 / 27.95

**New Zealand Rack of Lamb-** 16oz pan roasted with a classic Bordelaise red wine reduction, served with baby string beans and mashed potatoes 45.95

**Bistecca-** 14oz New York sirloin steak, with Rosie's beer batter fries 41.95

**Salmone della Casa-** grilled salmon fillet with fresh dill white wine sauce and Mediterranean spinach 31.95

**Dentice Marechiara-** fillet of Pacific Sea bass simmered in tomato broth, baby clams and mussels, with grilled polenta 30.95

**San Pietro Oreganata-** delicate white fish fillet pan-roasted with lemon herb sauce, Italian seasoned breadcrumbs, with baby string beans and mashed potatoes 30.95

**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 18.95

**Funghi-** medley of wild mushrooms 19.95

**Alexi-** mozzarella, pancetta and vodka sauce 18.95

**Parma-** prosciutto di parma and arugula 19.95

## **CONTORNI**

**Mini veal meatballs (12)-** slow simmered with tomato, basil, and white wine 14.95

**Sausage-** 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-**  $\frac{1}{4}$  loaf 2.50

$\frac{1}{2}$  loaf 5.00 whole loaf 10.00

**All chicken - Bell & Evans - free range, no antibiotics**

**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**

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