DINNER MENU

APPETIZERS (choose one)

Zuppa del Momento - Tuscan Cannellini Bean, Sausage, and Broccoli di Rapa Soup in a tomato scented natural broth with soffritto vegetables, evoo, and parmigiano reggiano

Roasted Beet Salad - with arugula, pomegranates, house made ricotta, walnuts, vin cotto, and red wine poached pears

Polpette di Vitello - our signature tender veal meatballs with ricotta and parmigiano slow cooked in fresh tomato sauce

Organic Artisanal Greens - with fresh cara cara oranges, clementines, sundried cranberries, and walnuts tossed in a Tahitian vanilla bean vinaigrette with goat cheese

Oven Roasted Prince Edward Island Mussels - in a spiced seafood tomato sauce with garlic, pepperoncino, evoo, toasted herb bread crumbs

Shrimp Cocktail - poached shrimp with spicy cocktail sauce $6 suppl

ENTRÉES (choose one)

Ask about our vegetarian option!

Housemade Lobster and Scallop filled Ravioli - with a lobster cream sauce and lemon crème fraiche garnish

Pan Roasted Chicken “al limone” -with Cerignola olives, capers, lemon, and a tiny bit of san marzano tomato served with potatoes and sautéed greens

Tagliolini alla Carbonara - housemade spaghetti tossed with crispy “guanciale” (imported pancetta from Italy), caramelized onions, black pepper, creamed egg, and pecorino romano

Mare Caldo - a seafood stew with imported fork tender calamari, baby shrimp, and baby clams in a rich seafood tomato broth with garlic, pepperoncino, crisp potatoes, and green peas

Ossobuco in Bianco - slow roasted petite veal shank in a sauce of natural juices, soffritto vegetables, white wine, fresh herbs, lemon zest, garlic, and gremolata served with potato puree and fresh vegetables

Grilled Black Angus New York Strip - with Idaho potato puree, sautéed broccoli romaneschi, and a bordelaise style sauce $10 suppl

DESSERTS (choose one)

Tiramisu

Chocolate Mousse with creme chantilly

Rosa’s Carrot Cake with Cream Cheese Frosting

Dessert of the Moment - ask your server

$30.19

excluding tax and gratuity

Price does not include tax or gratuity and may not be combined with any other offer, discount, or promotion of any kind ***Due to nature of promotion no substitutions