Restaurant Week

The Rosa RESTAURANT Since 1927

FALL 2026 • THREE COURSES • $42

select one item from each course

FIRST COURSE

Italian Wedding Soup
With Mini Meatballs

Warm Brussels Sprout Salad
Roasted butternut squash purée, roasted Granny Smith apples, Gorgonzola, balsamic glaze

SECOND COURSE

Mediterranean Sea Bass Puttanesca
Roasted tomato and olive spaghetti, crushed red chili, caper gremolata

Pork Milanese
Rigatoni alla vodka, arugula pesto, shaved Parmesan

Shrimp Scampi Pizza
Garlic sauce, crushed red chili, shrimp, parsley, chopped roasted tomatoes

THIRD COURSE

Warm Blueberry Crisp
Served with vanilla ice cream

Almond Ricotta Cake
Almond paste, ricotta cake, butter toffee almonds

FEATURED BEVERAGES

Castello di Radda Chianti Classico DOCG — $14

S. Maria Aragosta Vermentino — $12

Lime Lager, 16 oz can — $7

Choco-Berry Bliss — $16
Grainger's Raspberry Vodka, chocolate liqueur, Baileys, whipped cream

Please inform your server of any food allergies or dietary restrictions. Our kitchen handles common allergens.