COCKTAILS

Italian Margarita $15
Corazon Reposado Tequila, Triple, Fresh Lime, Agave, Amaretto, Lime

The Rosa Old Fashion $17
Bulleit Bourbon, Luxardo Apertivo, Rose Water Simple, Angostura Bitters, Orange Bitters

Apple Cider Sangria $16
Tuaca, Amaretto, Prosecco, Apple Cider, topped with Soda Water

Cinnamon Maple Sour $15
Vermont Ice Maple Bourbon, Lemon Juice, Cinnamon

The Elegant Empress $15
Empress Gin, Lemon Juice, Prosecco, Simple Syrup

Spiced Pear Mule $15
Titos, Spiced Pear Liqueur, Ginger Beer, Lemon Juice

Bianco Bloom $16
Titos Vodka, Elderflower, White Cranberry Juice, Lemon Juice

Blackberry Bourbon Smash $16
Bulliet Bourbon, Simple Syrup, Blackberry Syrup, Fresh Lemon Juice, Mint, Soda Water

Buckley's Coffee-Tini $15
House Made Fresh Cold Brew Coffee, Vanilla Vodka, Kahlua

Sicilian Spritz $15
Prosecco, Luxardo Apertivo, Club Soda

NON-ALCOHOLIC

Limoncell-No Martini $10
N/A Limoncello, Lemonade, Coconut Cream, Sugar Rim

Caramello Freddo $9
MTDG Cold Brew, Caramel Syrup,Milk, Salted Caramel Rim

Strawberry Spritzer $8
Strawberry Monin, Fresh Mint, Fresh Lime, Soda

Raspberry Italian Cream Soda $8
Raspberry Syrup, Club Soda, Topped wth Whipped Cream

Apple Ginger Fizz $10
Apple Cider, Lime Juice, Cinnamon, Ginger Beer with Cinnamon Sugar Rim

BEER

DRAFTS

Peroni, Pale Ale
Maine Beer CO, Lunch IPA
Bissell Brothers, Substance NEIPA
Mast Landing, Gunner's Daughter, Stout
Stoneface IPA
Smuttynose, UNH Wildcat Lager
Rosa Red Lager
Stella Artois, Lager
Allagash White, Belgian Wheat Ale
Moat Mountain Czech Pilsner
Sam Seasonal
Liars Bench love Duck (American Pale Ale 5.5 %)

BOTTLES & CANS

Bud Light
Michelob Ultra
Coors Light
Corona Extra
Switchback Ale
Sam Adams "Just the Haze IPA" N/A
Delirio N/A Belgian Beer
North Country Cider
High Noon - Grapefruit

WINES

SPARKLING

	Glass	Bottle
Francis Ford Coppola-Diamond Collection Prosecco DOC	15	
Brut Prosecco, Prima Perla	12	48
Cinta, Lambrusco Del Emila	12	48
Imperial Brut, Moet & Chandon, Epernay, France		90

WHITE

	Glass	Bottle
Riesling, Dr. Konstantin 'Semi-Dry' Riesling, NY	13	52
Pinot Grigio, Maso, Trentino, Italy	14	56
Pinot Grigio, Masi, Delle Venezie, Italy		64
Sauvignon Blanc, Rombaur, Sonoma County, CA		60
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	13	52
Sauvignon Blanc, Pighin Fruili, Italy		56
Sauvignon Blanc, Emmolo, Cellar Release, From the makers of Caymus	15	60
Vermentino, La Pettegola Banfi, Tuscany Italy	16	64
Vermentino, Tenuta Sassoregale, Maremme Toscana Vermentino		68
Chenin Blanc, Dry Creek, Healdsburg, CA	16	64
Sincerite Sauvignon Blanc, Joseph Mellot, Loire Valley, FR	17	68
Sancerre, Vincent Delaporte, Loire, FR		75
Chardonnay, Simi Chardonnay, CA	13	52
Chardonnay, Sonoma-Cutrer Russian River Ranches Sonoma Coast, CA	15	60
Chardonnay, Stags Leap 'Karia', CA		75

ROSÉ

	Glass	Bottle
Rosé, Fattoria Sardi, Toscana Rose, Italy	14	56
Rosé, Ch D'esclans Whispering Angel, Provence, FR	16	64

RED

	Glass	Bottle
Pinot Noir, Meiomi, Sonoma County, CA	14	56
Pinot Noir, Firesteed Willamette, OR	16	64
Super Tuscan, Banfi, Col Di Sasso, Tuscany, Italy	15	60
Merlot, J. Lohr, Pasa Robles, CA	15	60
Merlot, Ferrari Carano, Sonoma, CA		90
Montepulciano, Castorani Montepulciano D'Abruzzo, Italy	15	60
Brunello di Montalcino, D.O.C.G, Castello Banfi, Tuscany, Italy		120
Chianti Classico D.O.C.G, Castello Banfi, Tuscany, Italy	15	60
Chianti Classico Riserva, D.O.C.G, Villa Cerna, Italy		85
Zinfandel, Earthquake, Lodi, CA		80
Malbec, Septima Mendoza, Argentina	17	68
Primitivo, Produttori Di Manduria Electric Bee	16	64
Barbera, Michele Chiarlo Barbera, Piedmont, Italy	14	56
Red Blend, Ferrari-Carano Siena Sonoma, CA		70
Santa Cristini, Cabernet, Tuscany, Italy	16	64
Cabernet Sauvignon, J Lohr, Paso Robles, CA	15	60
Cabernet Sauvignon, Stag's Leap 'Artemus', Napa Valley, CA		140
Cabernet Sauvignon, The Prisoner Napa Valley, CA		90
Barolo, Cantine Povero, Piedmont, Italy		100
Nebbiolo, Viberti, Barolo Buon Padre, Piedmont, Italy		100
Tenuta San Guido Guidalberto		120
Tenuta di Biserno, IL Pino Toscana		150

The Rosa RESTAURANT Since 1927

STARTERS

Fried Mozzarella 12
served with basil pesto and marinara

Pesto Grilled Shrimp 20
warm burrata, toasted crostini and tomato bruschetta

R.I. Style Calamari 18
cherry peppers, marinara, Parmesan cheese

Cast Iron Baked Meatballs 17
with cheesy garlic bread

Cheesy Garlic Bread 12
marinara dipping sauce

Cacio e pepe 12
spaghetti with toasted peppercorns and creamy pecorino Romano
**Add a chicken meatball $5*

Bruschetta 15
tomato bruschetta, fresh mozzarella, basil pesto, balsamic reduction, toasted crostini, crispy garlic

SALADS

Hand Tossed House Salad 7 / 10
Little Leaf lettuce, cucumbers, tomatoes, celery, carrots, balsamic vinaigrette, shaved red onion

Caesar Salad 8 / 13
house dressing, Parmesan, croutons
**Add white anchovies $5*

Cicero Salad 14
seasonal citrus, pistachios, arugula, red onion, shaved fennel, extra virgin olive oil, cracked black pepper

Antipasto Salad 20
arugula, fresh mozzarella, provolone, banana peppers, roasted tomatoes, salami, marinated artichokes, capicola, rosemary ham, mortadella, vinegar peppers, balsamic glaze

**Add to any salad*
grilled chicken $9 grilled shrimp (3) $12 steak tips $18
pan-roasted salmon $16

PIZZAS

Small 10" or Large 16 inch" / Cauliflower pizza crust is available upon request

Classic Cheese 16/20
blend of artisan cheeses, house-made sauce

The Mike 20/25
blended cheeses, pepperoni, banana peppers, hot honey, house-made sauce

The Rosa 20/26
house-made sausage, meatballs, pepperoni, peppers and onions, blended cheeses, house-made sauce

Toasted Garlic 18/22
blended cheeses, toasted garlic, oregano, house-made sauce

Meatball & Ricotta 20/26
blended cheeses, house-made meatballs, house-made sauce

Bianco 19/24
creamy ricotta base, parsley, oregano, crispy garlic, blended cheeses, balsamic drizzle

Fig and Cured Rosemary Ham 20/26
creamy ricotta base, arugula, fig jam, blended cheeses, balsamic glaze

SANDWICHES

Gluten free sub rolls available on request

Meatball Parmesan Sub 19
on toasted sub-roll, marinara, french fries

Chicken Parmesan Sub 19
on toasted sub-roll, marinara, french fries

Eggplant Parmesan Sub 18
on toasted sub-roll, marinara, french fries

Chicken Milanese 20
chicken cutlet with Parmesan cheese, spinach, shaved red onion, mayonnaise, lemon vinaigrette, french fries

The Gabagool 20
toasted sub with capicola, mortadella, provolone, rosemary ham, salami, vinegar peppers, french fries

Indicates dish can be prepared gluten-friendly, but please notify your server if it is a preference or an allergy.
Consuming raw or undercooked meat and seafood may increase the risk of food-borne illness. Not all ingredients listed, please inform your server of any allergies.

5.27.26

Fresh Daily!
HOUSEMADE PASTA

ENTRÉES

Italian Countryside

inspired, light, refreshing, flavorful

Chianti Braised Beef 31
roasted mushrooms, red onion, rustic beef broth, oven roasted tomatoes, EVOO, angel hair, Parmesan cheese, basil pesto

Vegetable Primavera 24
artichokes, spinach, green olives, vinegar peppers, red onion, zucchini, sweet tomatoes, EVOO, angel hair, crispy garlic

Shrimp Marsala 30
sautéed shrimp, mushrooms, Marsala sauce, angel hair

Shrimp Scampi 30
sautéed shrimp, cherry tomatoes, white wine garlic sauce, angel hair, crispy garlic

Herb Roasted Salmon 35
pan-roasted salmon over grilled asparagus with shallot, cherry tomato and lemon butter sauce

Tuscan Seafood Pasta 35
shrimp, roasted haddock, white wine, zucchini, green olives, artichokes, sweet tomato, basil, EVOO, spaghetti, crispy garlic

Grilled Chicken Amalfi 29
artichokes, spinach, green olives, vinegar peppers, red onion, zucchini, sweet tomatoes, EVOO, Parmesan cheese, angel hair, crispy garlic

The Piccatas
Veal 32 Chicken 29 Haddock 32
white wine pan sauce, capers, roasted tomato, zucchini, spaghetti

Steak Tips Tagliata 33
grilled marinated steak tips over cacio e pepe, with sweet tomatoes, basil pesto, balsamic glaze

Italian Comfort

favorite authentic classics

Saltimbocca
Chicken 30 or Veal 35
Marsala pan sauce, cured rosemary ham, blended cheeses, fried sage, spaghetti

The Parmesans
Eggplant 26 Chicken 29 Veal 33
fried with seasoned crumbs, marinara, blended cheeses, spaghetti

Housemade Chicken Meatball Alfredo 30
artichoke hearts, heavy cream, Parmesan, egg, roasted tomatoes, Parmesan cream sauce, fettuccine

Meat Lasagna 29
house-made meat sauce made from Midwestern grass fed beef, ricotta cheese

Bolognese 31
inspired by Marcella Hazan, house-made pappardelle, pan seared with a slow braised meat sauce with herbed ricotta and Parmesan

Sausage and Meatballs 27
house-recipe sausage and meatballs, marinara, rigatoni, Parmesan

Fettuccine Carbonara 22
pancetta, sweet peas, creamy Parmesan egg sauce

**Add*

grilled chicken $9 grilled shrimp (3) $12 steak tips $18

SIDES

Cheesy Garlic Bread 6 Sausage 8 Meatballs 8 Chicken Meatballs 8
Buttered Sweet Peas 8 Garlicky Sautéed Spinach 6 Vinegar Peppers 6 Pasta with Sauce 7

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