

The Rosa

EST. RESTAURANT 1927

A taste of classic Italian cuisine in historic downtown Portsmouth, New Hampshire.



DAILY LUNCH FEATURES

PIZZA BY THE SLICE COMBOS

| | |
|---|-------------|
| ONE SLICE WITH GARDEN SALAD & SOFT DRINK | \$10 |
| ONE SLICE WITH SOUP & SOFT DRINK | \$10 |
| TWO SLICES & 16OZ. ROSA RED ALE | \$14 |

SOUP & SALAD

| | |
|---|-------------|
| SOUP & SALAD WITH SOFT DRINK | \$10 |
|---|-------------|

Soup of the day served with a Garden salad.

HOMEMADE SOUP & SALADS

Add your choice of protein to any salad **ITALIAN SAUSAGE...\$8 | CHICKEN...\$8 | SHRIMP...\$10 | SALMON...\$15**

| | |
|--|---------------------------|
| TRADITIONAL CAESAR SALAD | \$12 |
| Crisp romaine lettuce tossed with house-made Caesar dressing and crispy croutons. | |
| CAPRESE SALAD | \$14 |
| Vine-ripened tomatoes with fresh mozzarella, baby arugula, basil oil, and aged Balsamic Vinegar. | |
| PANZANELLA SALAD | \$12 |
| Toasted rosemary focaccia, baby spinach, goat cheese, pickled red onions, and vine-ripened plum tomatoes with a sun-dried tomato-balsamic vinaigrette. | |
| ROSA HOUSE SALAD | \$10 |
| Mixed greens with cucumber, carrot, tomato, red onion, and croutons tossed with Rosa's Original House dressing. | |
| MINISTRONE | CUP \$5 BOWL \$8 |
| Classic Italian vegetable soup with pasta. | |

HANDHELDS

| | |
|---|--|
| THE ROSA BURGER | \$14 |
| 8oz. of Angus beef with lettuce, tomato, onion, and basil aioli, served on a ciabatta bun. <i>Add Provolone or fresh Mozzarella \$1.50</i> | |
| PARMIGIANA SUB | ITALIAN SAUSAGE...\$14 EGGPLANT...\$14 CHICKEN...\$16 VEAL...\$18 |
| Marinara, marinated mozzarella, Parmesan, and Romano cheese. | |
| GRILLED SWEET ITALIAN SAUSAGE SUB | \$15 |
| With peppers & onions. | |
| CHICKEN CAESAR WRAP | \$13 |
| Grilled chicken, Caesar dressing, romaine, Romano, Parmesan, and a flour tortilla. | |
| SALMON BLT | \$18 |
| Pan roasted salmon with Boston Bibb, heirloom tomato, roasted garlic-lemon aoli and crispy prosciutto, served on a warm freshly baked ciabatta bun. | |

ITALIAN TRADITION

Served with a small house or Caesar salad

| | |
|---|---|
| PARMIGIANA | EGGPLANT...\$16 CHICKEN...\$22 VEAL...\$24 |
| With Rosa marinara, melted mozzarella, and choice of pasta. | |

PIZZA

| | |
|----------------------------|-------------|
| SMALL 10" | |
| CHEESE | \$10 |
| ONE TOPPING | \$12 |
| TWO TOPPING | \$13 |
| THREE TOPPING | \$14 |
| FOUR TOPPING | \$15 |
| LARGE 14" | |
| CHEESE | \$12 |
| ONE TOPPING | \$14 |
| TWO TOPPING | \$16 |
| THREE TOPPING | \$18 |
| FOUR TOPPING | \$19 |

TOPPINGS

| | |
|--|--------------------|
| MEAT | \$2 each |
| Pepperoni, salami, grilled chicken, sweet Italian sausage, anchovy. | |
| VEGGIES | \$1.50 each |
| Artichoke hearts, broccoli, mushroom, peppers, onions, black olives, roasted red peppers, pepperoncini, roasted tomatoes, sun-dried tomatoes, fresh spinach. | |

SPECIALTY PIZZA

| | |
|--|-------------|
| THE ROSA SPECIALTY PIZZA | \$18 |
| The Rosa pizza sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella. | |
| MEATBALL | \$14 |
| The Rosa pizza sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano. | |
| THE ROSA WHITE PIZZA | \$14 |
| Thin crust rubbed with roasted garlic olive oil and ricotta three cheese blend. | |
| MARGHERITA PIZZA | \$12 |
| The Rosa pizza sauce, basil and fresh mozzarella cheese. | |
| BALSAMIC & FIG PIZZA | \$14 |
| Fresh fig and balsamic mostarda with Gorgonzola, caramelized onions, and baby arugula. | |

CALZONES

| | |
|--|-------------|
| PARMIGIANA AND ROSA MARINARA | |
| With melted mozzarella EGGPLANT...\$13 VEAL...\$17 CHICKEN...\$15 | |
| MEATBALL | \$15 |
| ITALIAN MEAT & PROVOLONE | \$14 |

PIZZA BY THE SLICE

| | |
|---------------------------|------------|
| CHEESE PIZZA | \$4 |
|---------------------------|------------|

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

SPECIALTY COCKTAILS

GIN BLOSSOM \$13

"Bully Boy" handcrafted botanical Gin & Tonic with Elderflower, lime and fresh mint.

BLUEBERRY MULE \$13

"Bully Boy" Seacoast Vodka, blueberry mash, fresh lime juice and ginger beer.

BELLINI ALLA PESCA \$12

Prosecco dashed with fresh fortified peach puree.

NORTHENDER \$15

Sagamore Rye Whiskey, sweet vermouth, Luxardo aperitivo and orange bitters.

BLOOD ORANGE MOJITO \$12

Blood Orange Liquor, Bacardi rum, mint, fresh lime and sour mix.

SICILIAN SPRITZ \$12

A classic prosecco cocktail made with Italy's favorite bitter aperitif.

NON-ALCOHOLIC COCKTAILS

PEACH COOLER \$8

Sweet peach puree mixed with orange and cranberry juices, topped with a splash of soda water.

STRAWBERRY SPLASH \$8

Sliced strawberries and strawberry puree, shaken with lemonade for a refreshing strawberry lemonade.

RASPBERRY ITALIAN CREAM SODA \$8

Cream soda blended with a raspberry flavoring for a classic favorite. Topped with whip cream and cherry.

WINE

HOUSE WINE

SAUVIGNON BLANC /Volare , Chile Glass \$12 ½ Carafe \$22 Full Carafe \$34

PINOT NOIR /Camarey, Chile Glass \$12 ½ Carafe \$22 Full Carafe \$34

ROSE SANGRIA Glass \$12 Full Carafe \$36

BEER

DRAFT BEER

ASK YOUR SERVER ABOUT MAINE BEER CO. ROTATING DRAFT

SMUTTYNOSE UNH WILDCAT LAGER (4.7%) \$7.00

PERONI PALE LAGER (5.1%) \$6.50

SAM ADAMS SEASONAL Boston, MA \$7.00

FIDDLEHEAD IPA (6.2%) Shelburne, VT \$8.00

BLUE MOON BELGIUM WHITE ALE (5.4%) \$7.00

GREAT RHYTHM TROPICAL HAZE I.P.A. (6.8%) Portsmouth, NH \$8.00

TUCKERMAN PALE ALE (5.4%) Conway, NH \$9.00

MOAT MOUNTAIN SEASONAL DRAFT North Conway, NH \$8.00

BUD LIGHT (4.3%) \$6.00

GUINNESS STOUT (4.2%) Dublin, Ireland \$7.00

WOODLAND FARMS ROSA RED LAGER Kittery, Maine (5.6%) \$7.00

MAINE BEER CO. "LUNCH" IPA (7.0%) Maine \$10.00

BOTTLED BEER

BUDWEISER (5.0%) \$5.00

MICHELOB ULTRA (4.2%) \$5.00

LEINENKUGEL SUMMER SHANDY (4.2%) \$6.00

COORS LIGHT (4.2%) \$5.00

CORONA EXTRA (4.5%) \$6.00

STONEFACE IPA (7.2%) \$8.00

STELLA ARTOIS PILSNER (5.0%) \$6.00

SAM ADAMS "JUST THE HAZE" Non- Alcoholic \$6.00

ATHLETIC BREWING GOLDEN ALE Non- Alcoholic \$6.00

NORTH COUNTRY CIDER (5%) \$7.00

WHITE CLAW (5%) \$5.00

CHEERS!