

# The Rosa

ESTD. RESTAURANT 1927

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



## STARTERS

<b>ANTIPASTO</b> ..... \$18 Salami, prosciutto, capicola, marinated artichoke hearts, black olives, grilled portabella, pepperoncini, roasted tomatoes, fresh mozzarella, mixed greens, and rosemary focaccia crostini.	<b>SAUTÉED MUSSELS</b> ..... \$16 P.E.I. black mussels sautéed with fresh garlic and shallots simmered in white wine with whole grain mustard and butter.	<b>FRIED CALAMARI</b> ..... \$16 With hot pepper rings, and roasted garlic lemon aioli.
<b>MEATBALLS</b> <i>Three per order</i> ..... \$10	<b>ARANCINI</b> ..... \$14 Fried risotto balls with seasonal ingredients and Rosa Marinara sauce for dipping.	<b>GARLIC BREAD</b> ..... \$8 Baked Italian bread soaked in garlic butter with Rosa marinara sauce for dipping.

## HOMEMADE SOUP & SALADS

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

## SANDWICHES

<b>PARMIGIANA CHICKEN</b> ...\$16 <b>EGGPLANT</b> ...\$14 <b>VEAL</b> ...\$18 <b>SAUSAGE</b> ...\$14 Marinara, marinated mozzarella, Parmesan, Romano, and ciabatta.
<b>GRILLED SWEET ITALIAN SAUSAGES</b> ..... \$15 With peppers & onions.
<b>CHICKEN CAESAR WRAP</b> ..... \$13 Grilled chicken, Caesar dressing, romaine, Romano, Parmesan, and a flour tortilla.
<b>NEW ENGLAND LOBSTER ROLL</b> ..... \$42 5 oz. of local lobster meat dressed with light mayonnaise on a warm buttered brioche bun.
<b>SALMON BLT</b> ..... \$18 Pan roasted salmon with Boston Bibb, heirloom tomato, roasted garlic-lemon aoli and crispy prosciutto, served open faced on toasted rosemary focaccia.

## PIZZA

SMALL 10"	LARGE 14"	TOPPINGS
<b>CHEESE</b> ..... \$10	<b>CHEESE</b> ..... \$12	<b>MEAT</b> ..... \$2 each Pepperoni, salami, grilled chicken, sweet Italian sausage, anchovy.
<b>ONE TOPPING</b> ... \$12	<b>ONE TOPPING</b> ... \$14	<b>VEGGIES</b> ..... \$1.50 each Artichoke hearts, broccoli, mushroom, peppers, onions, black olives, roasted red peppers, pepperoncini, roasted tomatoes, sun-dried tomatoes, fresh spinach.
<b>TWO TOPPING</b> ... \$13	<b>TWO TOPPING</b> ... \$16	
<b>THREE TOPPING</b> \$14	<b>THREE TOPPING</b> \$18	
<b>FOUR TOPPING</b> \$15	<b>FOUR TOPPING</b> \$19	

## SPECIALTY PIZZA

<b>THE ROSA SPECIALTY PIZZA</b> ..... \$18 The Rosa pizza sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella.	<b>MARGHERITA PIZZA</b> ..... \$12 The Rosa pizza sauce, basil and fresh mozzarella cheese.
<b>MEATBALL</b> ..... \$14 The Rosa pizza sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano.	<b>ARUGULA PIZZA</b> ..... \$14 Ricotta cheese topped with dressed baby arugula and prosciutto Di Palma.
<b>THE ROSA WHITE PIZZA</b> ..... \$14 Thin crust rubbed with roasted garlic olive oil and ricotta three cheese blend.	<b>BALSAMIC &amp; FIG PIZZA</b> ..... \$14 Fresh fig and balsamic mostarda with Gorgonzola, caramelized onions, and baby arugula.

## CALZONES

<b>PARMIGIANA AND ROSA MARINARA</b> With melted mozzarella	<b>CHICKEN &amp; BROCCOLI</b> . \$15
<b>CHICKEN</b> ...\$15 <b>VEAL</b> ...\$17 <b>EGGPLANT</b> ...\$13	<b>MEATBALL</b> .....\$15
	<b>SAUSAGE &amp; PEPPER</b> .....\$15
	<b>ITALIAN MEAT &amp; PROVOLONE</b> \$14

## HOUSE SPECIALTIES

<b>BRAISED BEEF &amp; PEA RISOTTO</b> ..... \$22 Braised beef in a robust veal tomato broth served over a fresh green pea risotto.
<b>VEAL BELLA BOCCA</b> ..... \$24 Breaded veal scallopini stuffed with capicola and fresh mozzarella topped with traditional Marsala sauce.
<b>CHICKEN MILANESE</b> ..... \$20 Crispy chicken scallopini over baby arugula-tomato salad, shaved parmesan, smashed fingerling potatoes and fresh lemon garlic sauce

## SEAFOOD

<b>SEAFOOD STUFFED BAKED HADDOCK</b> ..... \$26 Served with fingerling potatoes and fresh sautéed vegetable.
<b>SEAFOOD CIOPPINO</b> ..... \$28 Fresh haddock, salmon, clams, mussels, and shrimp simmered in a robust tomato Brodo di Pesce served over creamy parmesan risotto.
<b>GRILLED SALMON GREMOLADA</b> ..... \$26 Fresh salmon rubbed with chopped parsley garlic and lemon peel. Pan seared with roasted fennel over lemon-thyme scented risotto.
<b>FETTUCCINE ALLE SCAMPI</b> ..... \$22 Sautéed shrimp with garlic, tomato fresh herbs in Rosa's white wine butter garlic.
<b>SPAGHETTI ALLE VONGOLE</b> ..... \$24 Traditional clam sauce with fresh chopped and little neck clams, crispy pancetta tossed with spaghetti.

## SPECIALTY PASTA

<b>PASTA CARBONARA</b> ..... \$18 Fresh house made pasta tossed with fresh green peas in a crispy pancetta cream sauce.
<b>RAGU ALLE BOLOGNESE</b> ..... \$20 Slow cooked beef, veal, and pork in tomato gravy, tossed with wide noodle pappardelle.
<b>FETTUCCINE ALFREDO</b> ..... \$16
<b>CHICKEN CANNELLONI</b> ..... \$20 Stuffed pasta filled with braised chicken, caramelized onions, sun-dried tomatoes, spinach ricotta cheese blend topped roasted red pepper cream sauce.
<b>POTATO GNOCCHI</b> ..... \$16 Choice of Marinara, Bolognese, Roasted Garlic Cream or Butter sauce.
<b>CHEESE RAVIOLI</b> ..... \$15 Choice of Marinara, Bolognese, Roasted Garlic Cream or Butter sauce.
<b>LASAGNA ALLE BOLOGNESE</b> ..... \$21 Fresh pasta layered with rich meat sauce, ricotta cheese and Rosa marinara sauce.
<b>PASTA &amp; PEAS</b> ..... \$16 Fresh garden peas, pea puree tossed with pasta.

## ITALIAN TRADITIONS

<b>PARMIGIANA</b> ..... <b>CHICKEN</b> ...\$22 <b>EGGPLANT</b> ...\$16 <b>VEAL</b> ...\$24 With Rosa marinara melted mozzarella, and choice of pasta.
<b>PICCATA</b> ..... <b>CHICKEN</b> ...\$20 <b>VEAL</b> ...\$22 <b>SHRIMP</b> ...\$20 Lemon, caper white wine-butter sauce, and choice of pasta.
<b>MARSALA</b> ..... <b>CHICKEN</b> ...\$20 <b>VEAL</b> ...\$22 <b>SHRIMP</b> ...\$20 Roasted cremini mushrooms, shaved ham, and choice of pasta.
<b>CACCIATORE</b> ..... <b>CHICKEN</b> ...\$20 <b>VEAL</b> ...\$22 <b>SHRIMP</b> ...\$20 Stewed bell peppers, Italian sausage, and sweet onion in sherry infused marinara.
<b>BROCCOLI &amp; PENNE</b> ..... <b>CHICKEN</b> ...\$20 <b>VEAL</b> ...\$22 <b>SHRIMP</b> ...\$20 Creamy or white wine butter sauce.

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