

The Rosa

ESTD. RESTAURANT 1927

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



STARTERS

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

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	\$5
Classic Italian vegetable soup with pasta.	

SANDWICHES

PARMIGIANA CHICKEN ...\$16	EGGPLANT ...\$14	VEAL ...\$18	SAUSAGE ...\$14
Marinara, marinated mozzarella, Parmesan, Romano, and ciabatta.			
GRILLED SWEET ITALIAN SAUSAGES	\$15		
With peppers & onions.			
CHICKEN CAESAR WRAP	\$13		
Grilled chicken, Caesar dressing, romaine, Romano, Parmesan, and a flour tortilla.			
NEW ENGLAND LOBSTER ROLL	\$42		
5 oz. of local lobster meat dressed with light mayonnaise on a warm buttered brioche bun.			
SALMON BLT	\$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
CHEESE \$10	CHEESE \$12	MEAT \$2 each Pepperoni, salami, grilled chicken, sweet Italian sausage, anchovy.
ONE TOPPING ... \$12	ONE TOPPING ... \$14	VEGGIES \$1.50 each Artichoke hearts, broccoli, mushroom, peppers, onions, black olives, roasted red peppers, pepperoncini, roasted tomatoes, sun-dried tomatoes, fresh spinach.
TWO TOPPING ... \$13	TWO TOPPING ... \$16	
THREE TOPPING \$14	THREE TOPPING \$18	
FOUR TOPPING \$15	FOUR TOPPING \$19	

SPECIALTY PIZZA

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

CALZONES

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

HOUSE SPECIALTIES

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

SEAFOOD

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

SPECIALTY PASTA

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

ITALIAN TRADITIONS

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

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

SPECIALTY COCKTAILS

BASIL LEMON DROP MARTINI \$14

Citrus Vodka, limeoncelli, muddled basil and fresh lemon.

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.

THE TRACK \$12

"Bully Boy" Seacoast Vodka, grapefruit, Luxardo Aperitivo float on the rocks.

CANEPA COSMO \$12

Vodka, amaretto, and Tuaca with cranberry and lime. A classic cosmo amplified by subtle notes of almond, vanilla, and dried fig.

ITALIAN SURFER \$12

A fruity punch coconut rum, amaretto, and pineapple juice. Shaken to froth with a cranberry juice float.

NORTHENDER \$15

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

BELLINI ALLA PESCA \$12

Prosecco dashed with fresh fortified peach puree.

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 fruit juices, topped with a splash of soda water.

STRAWBERRY SPLASH \$8

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

PINEAPPLE PARADISE \$8

Pineapple juice and crème of coconut over ice tropical taste with a nutmeg sprinkle.

RASPBERRY ITALIAN CREAM SODA \$8

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

COCONUT MOJITO \$8

A non-alcoholic twist of a refreshing mojito with a hint of coconut and fresh lime.

WINES

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

RED OR WHITE SANGRIA Glass \$12 Full Carafe \$36

WHITE WINE

PINOT GRIGIO / Luna Nuda Vigneti Delle Dolomiti, Trentino-Alto Adige, Italy 10/34

SAUVIGNON BLANC / Infamous Goose, Marlborough, New Zealand 14/42

VERMENTINO / Cecchi Litorale, Tuscany, Italy 14/42

CHARDONNAY / Sonoma Cutrer "Russian River", Sonoma California 14/42

ROSE / Band of Roses, Washington State 10/34

RED WINE

SANGIOVESE-CABERNET / Castello Banfi Col Di Sasso, Tuscany, Italy 12/44

MERLOT / J lohr, Pasa Robles, California 14/42

MONTEPULCIANO / Lunaria Coste Di Moro, D' Abruzzo, Italy 15/48

CHIANTI CLASSICO D.O.C.G. / Banfi, Tuscany, Italy 13/40

VALPOLICELLA D.O.C. / Vilvaldi Negrar, Vento, Italy 14/42

MALBEC / The Show, Mendoza, Argentina 11/36

CABERNET SAUVIGNON / Stave & Steel Bourbon Barrel, Paso Robles, California 14/42

SPARKLING & ROSE

MASCHIO, PROSECCO / Italy (187 ml bottle) \$11

MASCHIO, BRUT ROSE / Italy (187 ml bottle) \$12

BAND OF ROSES, ROSE / Washington State 10/34

BEER

DRAFT BEER

ASK YOUR SERVER ABOUT MAINE BEER CO. ROTATING DRAFT

SMUTTNOSE UNH WILDCAT LAGER (4.7%) \$7.00

PERONI PALE LARGER (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

Cin Cin! CHEERS!