

# 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 on a warm freshly baked ciabatta bun.

## 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

*Served with a small house or Caesar salad*

<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 with fresh lemon, served over baby arugula and tomato salad, shaved parmesan and smashed potatoes.

## SEAFOOD

*Served with a small house or Caesar salad*

<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>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>PASTA ALLE SCAMPI</b> ..... \$22 Sautéed shrimp with garlic, tomato fresh herbs in white wine butter garlic. Choice of pasta.
<b>VONGOLE</b> ..... \$24 Traditional clam sauce, fresh chopped little neck clams, and crispy pancetta. Choice of pasta.

## SPECIALTY PASTA

*Served with a small house or Caesar salad*

<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>ALFREDO</b> With choice of pasta ..... \$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

*Served with a small house or Caesar salad*

<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. Choice of pasta.
<b>PASTA &amp; BROCCOLI</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.

## 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 Apertivo 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 apertivo 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 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 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

**Cin Cin!** CHEERS!