

The Rosa

ESTD. RESTAURANT 1927

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



STARTERS

<p>ANTIPASTO \$20 Salami, prosciutto, capicola, marinated artichoke hearts, olives, marinated mushrooms, cherry peppers, roasted red peppers, fresh mozzarella, mixed greens, and grilled rosemary focaccia.</p> <p>GRILLED ASPARAGUS \$15 Spring onion aioli, pickled peppers, toasted sunflower seeds.</p>	<p>SAUTÉED MUSSELS \$16 Fresno peppers, Moscato wine, roasted garlic butter, grilled bread, parsley.</p> <p>ARANCINI \$15 Fried risotto, seasonal preparation, marinara sauce, and herbed ricotta.</p>	<p>FRIED CALAMARI \$16 Hot cherry pepper rings, and roasted garlic lemon aioli.</p> <p>GARLIC BREAD \$8 Baked Italian bread soaked in garlic butter, served with marinara sauce for dipping. <i>Add cheese \$2</i></p> <p>MEATBALLS <i>Three per order</i>..... \$12</p>
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

HOMEMADE SOUP & SALADS

Add a choice of protein to salad

GRILLED CHICKEN...\$8 | GRILLED SHRIMP...\$12 | GRILLED SALMON...\$15

CAESAR SALAD	\$13
Romaine, Caesar dressing, shaved parmesan, croutons, white anchovy.	
CAPRESE SALAD	\$15
Vine-ripened tomatoes with fresh mozzarella, baby arugula, basil oil, and aged Balsamic reduction.	
STRAWBERRY AND BEET SALAD	\$16
Roasted beets, baby spinach, romaine, mozzarella cheese, toasted almonds, champagne vinaigrette.	
HOUSE SALAD	\$12
Mixed greens with cucumber, carrot, tomato, red onion, tossed with Italian dressing.	
SOUP OF THE DAY	\$MKT

SANDWICHES

Served with hand cut fries. Upgrades: small house salad \$2, or Caesar salad \$3

PARMIGIANA	EGGPLANT...\$15 CHICKEN...\$17 VEAL...\$22
Marinara, mozzarella, Parmesan, Romano, served on a soft sub roll.	
MEATBALL SUB	\$17
Meatballs, marinara, and melted provolone, served on a soft sub roll.	
ITALIAN SUB	\$16
Capicola, genoa salami, prosciutto, ham, provolone, lettuce, tomato, red onion, hot peppers, Italian dressing, olive oil.	
GRILLED SWEET ITALIAN SAUSAGES	\$16
Italian sausage, peppers, and onions, served on a soft sub roll.	
CHICKEN CAESAR WRAP	\$16
Grilled chicken, Caesar dressing, romaine, Parmesan, and a flour tortilla.	

PIZZA

SMALL 10"	LARGE 16"	TOPPINGS
CHEESE	CHEESE	MEAT \$2 each
\$14	\$19	pepperoni, salami, grilled chicken, Italian sausage, meatballs, anchovies.
ONE TOPPING	ONE TOPPING	VEGGIES \$1.50 each
\$16	\$21	artichoke hearts, broccoli, mushrooms, peppers, onions, caramelized onions, black olives, roasted red peppers, cherry peppers, tomatoes, spinach.
TWO TOPPING	TWO TOPPING	
\$17	\$23	
THREE TOPPING ..	THREE TOPPING ..	
\$18	\$25	
FOUR TOPPING \$20	FOUR TOPPING \$27	

SPECIALTY PIZZA

SMALL 10" / LARGE 16"

THE ROSA SPECIALTY PIZZA\$20 / \$27	MARGHERITA PIZZA \$16 / \$21
Red sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella.	Red sauce, fresh mozzarella, parmesan, tomatoes, basil.
MEATBALL\$17 / \$23	ARUGULA PIZZA \$17 / \$22
Red sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano.	Ricotta cheese topped with dressed baby arugula and Prosciutto di Parma.
WHITE PIZZA \$14 / \$19	BALSAMIC & FIG PIZZA \$17 / \$22
Thin crust, rubbed with roasted garlic olive oil and ricotta three cheese blend.	Fig and balsamic spread with Gorgonzola, caramelized onions, and baby arugula.

CALZONES

Served with marinara & melted mozzarella

PARMIGIANA
EGGPLANT...\$16 CHICKEN...\$20 VEAL...\$30

CHICKEN & BROCCOLI	\$16
SAUSAGE & PEPPER	\$16
ITALIAN MEAT & CHEESE	\$16
salami, capicola, prosciutto, mozzarella and provolone	
MEATBALL	\$17

HOUSE SPECIALTIES

Served with a small house salad or Caesar salad

RISOTTO	\$20
Snap peas, asparagus, roasted mushrooms, arborio rice, white wine, parmesan.	
BRAISED SHORT RIB	\$29
Boneless short rib, spring onion and pancetta polenta, grilled asparagus, strawberry demi-glace.	
VEAL BELLA BOCA	\$30
Veal stuffed with capicola and mozzarella, breaded, marsala demi, baby spinach, and choice of pasta.	

SEAFOOD

Served with a small house salad or Caesar salad

CLAM VONGOLE	\$26
Little neck clams, chopped clams, shallot, white wine, roasted garlic butter, chili flake, parsley, lemon, choice of pasta. Red sauce option available.	
SHRIMP SCAMPI	\$27
Grape tomatoes, white wine, roasted garlic butter, basil, lemon, choice of pasta.	
BAKED HADDOCK	\$28
Asparagus and mushroom risotto, crab crumb topping, pickled Fresno peppers.	
FRUTTI DE MARE	\$29
Mussels, clams, shrimp, haddock, red pepper flake, red wine, tomato sauce, choice of pasta.	
PAN SEARED SALMON	\$29
Roasted pepper cream, snap peas, asparagus, roasted mushrooms, strawberry and beet compote.	

SPECIALTY PASTA

Served with a small house salad or Caesar salad.

Choice of house-made pasta: Pappardelle, Fettuccini, Rigatoni, Spaghetti, or Gemelli

PASTA & SAUCE	\$14
Pasta with choice of alfredo, pink vodka, marinara, or roasted garlic cream.	
SUBSTITUTIONS: <i>gnocchi \$2, cheese ravioli \$2</i> ADDITIONS: <i>grilled chicken \$8, sausage \$6, meatball \$4, shrimp \$12, broccoli \$2, mushrooms \$2, spinach \$2</i>	
PASTA CARBONARA	\$20
Pasta tossed with green peas in a crispy pancetta cream sauce.	
CHICKEN CANNELLONI	\$23
Stuffed pasta filled with braised chicken, caramelized onions, sun-dried tomatoes, spinach, ricotta, parmesan, topped with a roasted red pepper cream sauce.	
LASAGNA ALLA BOLOGNESE	\$24
Pasta layered with rich meat sauce, ricotta cheese, and marinara.	
RAGU ALLA BOLOGNESE	\$25
Beef, veal, pork, tomato sauce, herbed ricotta, pappardelle pasta.	

ITALIAN TRADITIONS

Served with a small house salad or Caesar salad.

Choice of house-made pasta: Pappardelle, Fettuccini, Rigatoni, Spaghetti, or Gemelli

PARMIGIANA	EGGPLANT...\$19 CHICKEN...\$25 VEAL...\$30
Marinara and melted mozzarella.	
PICCATA	SHRIMP...\$27 CHICKEN...\$25 VEAL...\$30
Lemon caper white wine-butter sauce.	
MARSALA	SHRIMP...\$27 CHICKEN...\$25 VEAL...\$30
Roasted mushrooms, shaved ham, marsala wine sauce.	
CACCIATORE	SHRIMP...\$27 CHICKEN...\$25 VEAL...\$30
Italian sausage, peppers, onions, sherry-infused marinara.	

PRIVATE EVENTS

The Rosa has been a part of celebrations for nearly 100 years. Our Atkinson room offers private dining that hosts up to 45 guests. The room features a sliding barn door for privacy and exposed brick for a warm intimate setting perfect for any occasion. Scan the QR code for more information or contact our Director of Events, Katrina Sleder, at **(603) 531-2551**



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

SPECIALTY COCKTAILS

THE ROSA OLD FASHIONED \$17

A spin on a classic favorite created by our bartenders. Ask your server for the seasonal twist

GIN BLOSSOM \$15

Bully Boy handcrafted botanical Gin & tonic with Elderflower, lime and mint.

NORTENDER \$16

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

ITALIAN SURFER \$16

A fruity punch of Malibu Coconut Rum, Disaronno Amaretto Liqueur, and pineapple juice. Shaken to a froth with a cranberry float.

SPICED PEAR MULE \$14

Bully Boy Vodka, spiced pear liqueur, fresh lime juice, and ginger beer.

ROSEMARY PALOMA \$14

House-made rosemary infused Mi Campo Blanco Tequila, fresh lime juice, grapefruit juice topped with club soda.

BELLINI ALLA PESCA \$12

Prosecco dashed with peach schnapps and a splash of peach puree.

CUCUMBER MARGARITA \$14

Muddled cucumbers with agave, fresh lime juice, Mi Campo reposado, triple sec, served with a tajin rim.

ITALIAN GREYHOUND MARTINI \$16

Cucumber vodka, Elderflower, agave, and grapefruit juice.

SICILIAN SPRITZ \$14

A classic prosecco cocktail made with Italy's favorite, Luxardo aperitivo.

CANEPA COSMO \$15

Bully Boy Vodka, Disaronno Amaretto Liqueur, and Tuaca shaken with cranberry and lime.

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, France Glass \$12 ½ Carafe \$22 Full Carafe \$34

ROSA ROSÉ SANGRIA Glass \$12 Full Carafe \$36

WHITE WINE

REISLING / Kung Fu Girl, Washington State \$14 / \$42

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

SAUVIGNON BLANC / Kim Crawford, Marlborough, New Zealand \$14 / \$42

VERMENTINO / Cecchi Litorale, Tuscany, Italy \$15 / \$52

CHARDONNAY / Sonoma Cutrer "Russian River", Sonoma California \$15 / \$52

SOAVE / Pieropan, Soave, Veneto, Italy \$14 / \$48

RED WINE

PINOT NOIR / Leese-Fitch, Sonoma, California \$12 / \$44

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

MERLOT / J Lohr, Pasa Robles, California \$15 / \$52

MONTEPULCIANO / Lunaria Coste Di Moro, D' Abruzzo, Italy \$15 / \$52

CHIANTI CLASSICO D.O.C.G. / Banfi, Tuscany, Italy \$14 / \$48

CABERNET SAUVIGNON / J Lohr, Paso Robles, California \$15 / \$52

MALBEC / The Show, Mendoza, Argentina \$12 / \$44

SPARKLING & ROSE

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

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

BAND OF ROSES, ROSÉ / Washington State \$10 / \$34

BEER

DRAFT BEER

ASK YOUR SERVER ABOUT OUR ROTATING DRAFTS

SMUTTYNOSE UNH WILDCAT LAGER (4.7%) \$8

PERONI PALE LAGER (5.1%) \$8

SAM ADAMS SEASONAL Boston, MA \$8

STONEFACE IPA (7.2%) Newington, NH \$10

BLUE MOON BELGIUM WHITE ALE (5.4%) \$9

GREAT RHYTHM TROPICAL HAZE I.P.A. (6.8%) Portsmouth, NH \$10

DEFINITIVE BREWING COMPANY Portland, ME (ROTATING) \$10

TUCKERMAN PALE ALE (5.4%) Conway, NH \$9

BUD LIGHT (4.3%) \$7

GUINNESS STOUT (4.2%) Dublin, Ireland \$9

WOODLAND FARMS ROSA RED LAGER Kittery, Maine (5.6%) \$11

MAINE BEER CO. "LUNCH" IPA (7.0%) Maine \$12

BOTTLED BEER

BUDWEISER (5.0%) \$7

MICHELOB ULTRA (4.2%) \$7

COORS LIGHT (4.2%) \$7

PACIFICO (4.5%) \$8

STELLA ARTOIS PILSNER (5.0%) \$7

SAM ADAMS "JUST THE HAZE" Non-Alcoholic \$8

ATHLETIC BREWING GOLDEN ALE Non-Alcoholic \$8

NORTH COUNTRY CIDER (5%) \$11

WHITE CLAW (5%) \$7

Cin Cin! CHEERS!