

The Rosa

EST. RESTAURANT 1927

RESTAURANT WEEK | SPRING 2024

SELECT ONE FROM EACH COURSE..... \$48

1ST COURSE

GRILLED ASPARAGUS

spring onion aioli, pickled peppers, toasted sunflower seeds

ARANCINI

fried risotto, seasonal preparation, marinara sauce, and herbed ricotta

FRIED CALAMARI

hot cherry pepper rings, and roasted garlic lemon aioli

2ND COURSE

RAGU ALLE BOLOGNESE

beef, veal, pork, tomato sauce, herbed ricotta, pappardelle pasta

RISOTTO

snap peas, asparagus, roasted mushrooms, arborio rice, white wine, parmesan

PAN SEARED SALMON

roasted pepper cream, snap peas, asparagus, roasted mushrooms, strawberry and beet compote

3RD COURSE

PANNA COTTA

lemon and vanilla custard, blueberry compote, sugar cookie crumb

BROWNIE SUNDAE

warm brownie served, vanilla gelato scoop, topped with chocolate sauce and whipped cream.

CANNOLI

sweetened ricotta filling, orange zest, powdered sugar

FEATURED BEVERAGES

COCKTAIL

ELDERFLOWER DROP.....\$14

Bully Boy Vodka, Elderflower liqueur, lemon juice, simple syrup, lemon twist garnish

WINE

SPASSO PINOT GRIGIO\$12

SPASSO MONTEPULCIANO D'ABRUZZO\$12

BEER

ROSA RED LAGER

Woodland Farms Brewery, Kittery ME, (5.6% ABV).....\$11

RESTAURANT WEEK



PORTSMOUTH
NEW HAMPSHIRE & THE SEACOAST