

## DESSERTS

TIRAMISU ..... half \$32 | full \$64  
*Classic layered cake of ladyfingers soaked in espresso and coffee liqueur layered with marsala wine and mascarpone cream.*

CANNOLI..... half \$35 | full \$72  
*Sweetened ricotta-filled fried pastry dough dipped in pistachios or chocolate chips and dusted with powdered sugar.*

## PRIVATE EVENTS AT THE ROSA

*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. Contact our Director of Events, Katrina Sleder, at 603-531-2551*



SCAN QR CODE FOR PRIVATE EVENT INFORMATION  
AT ALL PORTSMOUTH HOSPITALITY LOCATIONS



# The Rosa

## RESTAURANT

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



## CATERING PLATTERS

(603) 436-9715 • WWW.THEROSA.COM  
70 STATE STREET, PORTSMOUTH, NH 03801

## COLD PLATTERS

HOUSE SALAD ..... half \$35 | full \$68  
*Mixed greens, grape tomato, cucumber, carrots, and onions with house-made Italian vinaigrette.*

CAESAR SALAD ..... half \$51 | full \$102  
*Romaine lettuce tossed with Caesar dressing, toasted croutons, and shaved parmesan.*

CAPRESE.....half \$48 | full \$96  
*Vine-ripe tomato salad, fresh mozzarella, arugula, and balsamic reduction.*

ANTIPASTO ..... half \$65 | full \$120  
*Includes cured meats, cheeses, nuts, fruits, vegetables, and house-made condiments.*

## HOT APPETIZERS

GARLIC BREAD.....half \$36 | full \$72  
*House-made focaccia soaked in garlic butter.*  
*Add melted cheese..... half \$44 | full \$88*

GORGONZOLA CROSTINI ..... half \$38 | full \$76  
*Grilled focaccia, caramelized onion and marinated fig.*

MEATBALLS..... half \$48 | full \$96  
*Marinara, herb ricotta.*

## PARMIGIANA

*Marinara and melted mozzarella, served with pasta.*

CHICKEN SCALOPPINE ..... half \$100 | full \$200

VEAL SCALOPPINE..... half \$120 | full \$240

EGGPLANT ..... half \$80 | full \$160

*Half pans serve approximately 8 people  
Full pans serve approximately 20 people*

## HOUSE-MADE PASTAS

FETTUCCHINE ALFREDO..... half \$72 | full \$144  
*Parmesano crema.*

CARBONARA ..... half \$84 | full \$168  
*Fettuccine alfredo, English peas, and pancetta.*

PASTA & RED SAUCE ..... half \$40 | full \$80  
*Add meatballs..... half \$72 | full \$144*

PINK VODKA RIGATONI ..... half \$84 | full \$168  
*Sweet sausage, artichoke hearts, roasted cipollini onions.*

RAGÙ ALLA BOLOGNESE ..... half \$96 | full \$192  
*Beef, veal, pork stewed with tomato, served over house-made pappardelle.*

BEEF & VEAL LASAGNA ..... half \$100 | full \$200  
*Bolognese meat sauce, flat noodle, mozzarella, ricotta, and provolone.*

## ENTRÉES

BUTTERNUT SQUASH RISOTTO  
half \$64 | full \$128  
*Arborio rice, wilted spinach, shaved fennel, English pea, and toasted pumpkin seed.*

CIOPPINO (FISHERMAN'S STEW)  
half \$120 | full \$240  
*Littleneck clams, shrimp, mussels, and salted cod in a clam broth with roasted cipollini, tomato and basil.*

VEAL MILANESE ..... half \$120 | full \$240  
*Scaloppine, prosciutto, cipollini onions, mushroom demi-glace, rosemary-parmesan polenta.*

HADDOCK PICCATÀ ..... half \$108 | full \$216  
*Artichoke hearts, wilted spinach, grape tomato and angel hair pasta.*

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

*All menu items and pricing are subject to change according to seasonality and availability.*