

The Rosa

ESTD. RESTAURANT 1927

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



STARTERS

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

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.
SALMON BLT \$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
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 \$14 The Rosa pizza sauce, basil and fresh mozzarella cheese.
MEATBALL \$16 The Rosa pizza sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano.	ARUGULA PIZZA \$16 Ricotta cheese topped with dressed baby arugula and prosciutto Di Palma.
THE ROSA WHITE PIZZA \$16 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 \$16
CHICKEN ...\$15 VEAL ...\$17 EGGPLANT ...\$13	MEATBALL\$16
ITALIAN MEAT & PROVOLONE .. \$16	SAUSAGE & PEPPER\$16

HOUSE SPECIALTIES

Served with a small house or Caesar salad

BRAISED BEEF & PEA RISOTTO \$24 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 with fresh lemon, served over baby arugula and tomato salad, shaved parmesan and smashed potatoes.

SEAFOOD

Served with a small house or Caesar salad

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.
SALMON GREMOLADA \$28 Fresh salmon rubbed with chopped parsley garlic and lemon peel. Pan seared with roasted fennel over lemon-thyme scented risotto.
PASTA ALLE SCAMPI \$24 Sautéed shrimp with garlic, tomato fresh herbs in white wine butter garlic. Choice of pasta.
CLAM SAUCE \$24 Traditional clam sauce, fresh chopped little neck clams, and crispy pancetta. Choice of pasta with red or white sauce.

SPECIALTY PASTA

Served with a small house or Caesar salad

PASTA CARBONARA \$19 Fresh house made pasta tossed with fresh green peas in a crispy pancetta cream sauce.
RAGU ALLE BOLOGNESE \$22 Slow cooked beef, veal, and pork in tomato gravy, tossed with wide noodle pappardelle.
ALFREDO With choice of pasta \$16
CHICKEN CANNELLONI \$22 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 \$16 Choice of Marinara, Bolognese, Roasted Garlic Cream or Butter sauce.
LASAGNA ALLE BOLOGNESE \$22 Fresh pasta layered with rich meat sauce, ricotta cheese and Rosa marinara sauce.
PASTA & PEAS \$18 Fresh garden peas, pea puree tossed with pasta.

ITALIAN TRADITIONS

Served with a small house or Caesar salad

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

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