

# The Rosa

ESTD. RESTAURANT 1927

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



## STARTERS

<p><b>ANTIPASTO</b> ..... \$20 Salami, prosciutto, capicola, marinated artichoke hearts, black olives, grilled portabella, pepperoncini, roasted red peppers, fresh mozzarella, mixed greens, and a rosemary focaccia crostini.</p> <p><b>BEEF CARPACCIO</b> ..... \$24 Shaved beef tenderloin with baby arugula salad, capers, Parmesan cheese and a toasted crostini.</p>	<p><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. Served with a grilled crostini.</p> <p><b>ARANCINI</b> ..... \$14 Three fried risotto balls with seasonal ingredients and Rosa's Marinara sauce for dipping.</p>	<p><b>FRIED CALAMARI</b> ..... \$16 With hot pepper rings, and roasted garlic lemon aioli.</p> <p><b>GARLIC BREAD</b> ..... \$8 Baked Italian bread soaked in garlic butter with Rosa's Marinara sauce for dipping.</p> <p><b>MEATBALLS</b> <i>Three per order</i>..... \$10</p>
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## HOMEMADE SOUP & SALADS

*Add a choice of protein to salad*

**GRILLED CHICKEN...\$6 GRILLED SHRIMP...\$12 GRILLED SALMON...\$16**

<p><b>TRADITIONAL CAESAR SALAD</b> ..... \$12 Crisp romaine lettuce tossed with house-made Caesar dressing and crispy croutons.</p> <p><b>CAPRESE SALAD</b> ..... \$14 Vine-ripened tomatoes with fresh mozzarella, baby arugula, basil oil, and aged Balsamic reduction.</p> <p><b>PANZANELLA SALAD</b> ..... \$12 Toasted rosemary focaccia, baby spinach, goat cheese, pickled red onions, and vine-ripened grape tomatoes. Tossed with Rosa's original house dressing.</p> <p><b>ROSA HOUSE SALAD</b>..... \$10 Mixed greens with cucumber, carrot, tomato, red onion, and croutons tossed with Rosa's original house dressing.</p> <p><b>PASTA FAGIOLI</b> ..... \$5 Classic Italian vegetable soup with pasta and beans.</p>
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## SANDWICHES

*Served with choice of french fries, a small house salad, or Caesar salad*

<p><b>PARMIGIANA</b> ..... <b>EGGPLANT...\$14 SAUSAGE...\$14 CHICKEN...\$16 VEAL...\$18</b> Rosa's Marinara, marinated mozzarella, Parmesan, Romano, served on a soft sub roll.</p> <p><b>MEATBALL SUB</b> ..... \$15 House-made meatballs, Rosa's Marinara, and melted provolone, served on a soft sub roll.</p> <p><b>ITALIAN SUB</b>..... \$15 Thinly sliced, capicola, genoa salami, prosciutto, and provolone cheese, with roasted red peppers, tomato, and extra virgin olive oil, served on a soft sub roll.</p> <p><b>GRILLED SWEET ITALIAN SAUSAGES</b> ..... \$15 With peppers and onions, served on a soft sub roll.</p> <p><b>CHICKEN CAESAR WRAP</b> ..... \$13 Grilled chicken, Caesar dressing, romaine, Parmesan, and a flour tortilla.</p> <p><b>SALMON BLT</b> ..... \$20 Grilled salmon with crispy romaine, sliced beefsteak tomatoes, applewood smoked bacon, and roasted garlic-lemon aioli, served on a soft roll.</p>
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## PIZZA

<p><b>SMALL 10"</b></p> <p><b>CHEESE</b>..... \$12</p> <p><b>ONE TOPPING</b>..... \$14</p> <p><b>TWO TOPPING</b>..... \$15</p> <p><b>THREE TOPPING</b> .. \$16</p> <p><b>FOUR TOPPING</b> \$17</p>	<p><b>LARGE 16"</b></p> <p><b>CHEESE</b>..... \$18</p> <p><b>ONE TOPPING</b>..... \$20</p> <p><b>TWO TOPPING</b>..... \$22</p> <p><b>THREE TOPPING</b> .. \$24</p> <p><b>FOUR TOPPING</b> \$26</p>	<p><b>TOPPINGS</b></p> <p><b>MEAT</b> ..... \$2 each Pepperoni, salami, grilled chicken, sweet Italian sausage, anchovy.</p> <p><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.</p>
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## SPECIALTY PIZZA | LARGE 16"

<p><b>THE ROSA SPECIALTY PIZZA</b> ..... \$24 Rosa pizza sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella.</p> <p><b>MEATBALL</b> ..... \$20 Rosa pizza sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano.</p> <p><b>THE ROSA WHITE PIZZA</b> ..... \$18 Thin crust rubbed with roasted garlic olive oil and ricotta three cheese blend.</p>	<p><b>MARGHERITA PIZZA</b> ..... \$18 Rosa pizza sauce, basil and fresh mozzarella cheese.</p> <p><b>ARUGULA PIZZA</b> ..... \$20 Ricotta cheese topped with dressed baby arugula and prosciutto Di Palma.</p> <p><b>BALSAMIC &amp; FIG PIZZA</b> ..... \$20 Fresh fig and balsamic mostarda with Gorgonzola, caramelized onions, and baby arugula.</p>
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## CALZONES

**PARMIGIANA AND ROSA'S MARINARA**  
With melted mozzarella

**EGGPLANT...\$13 CHICKEN...\$15 VEAL...\$17**

**CHICKEN & BROCCOLI** ..... \$16

**MEATBALL** ..... \$16

**SAUSAGE & PEPPER** ..... \$16

**ITALIAN MEAT & PROVOLONE** \$16

## HOUSE SPECIALTIES

*Served with a small house salad or Caesar salad*

<p><b>BRAISED BEEF &amp; PEA RISOTTO</b> ..... \$24 Braised beef in a robust veal tomato broth served over a fresh green pea risotto.</p> <p><b>VEAL BELLA BOCCA</b> ..... \$24 Breaded veal scallopini stuffed with capicola and fresh mozzarella topped with traditional Marsala sauce.</p> <p><b>CHICKEN MILANESE</b> ..... \$20 Crispy chicken outlet scallopini with fresh squeezed lemon, served with baby arugula tomato salad and roasted fingerling potatoes.</p>
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## SEAFOOD

*Served with a small house salad or Caesar salad*

<p><b>BAKED HADDOCK</b> ..... \$26 Topped with buttery Ritz crumbs, served with roasted fingerling potatoes and sauteed broccoli.</p> <p><b>FRUTTI DE MARIE</b> ..... \$28 Haddock, Salmon, Mussels, Little Neck Clams, and Shrimp in a red wine tomato broth, over house-made fettuccine.</p> <p><b>SALMON GREMOLADA</b> ..... \$28 Pan roasted salmon, topped with chopped parsley, fine bread crumbs, garlic and lemon, served over asparagus risotto.</p> <p><b>PASTA ALLE SCAMPI</b> ..... \$24 Sautéed shrimp and grape tomatoes, simmered in a lemon white wine garlic butter sauce. Choice of pasta.</p> <p><b>CLAM SAUCE</b> ..... \$24 Traditional clam sauce with fresh little neck clams and crispy pancetta. Choice of pasta with red or white sauce.</p>
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## SPECIALTY PASTA

*Served with a small house salad or Caesar salad.*

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

<p><b>PASTA CARBONARA</b> ..... \$19 Fresh house-made pasta tossed with fresh green peas in a crispy pancetta cream sauce.</p> <p><b>RAGU ALLE BOLOGNESE</b> ..... \$22 Slow cooked beef, veal, and pork in tomato gravy, tossed with wide noodle pappardelle.</p> <p><b>ALFREDO</b> ..... \$16 Served with choice of pasta.</p> <p><b>CHICKEN CANNELLONI</b> ..... \$22 Stuffed pasta filled with braised chicken, caramelized onions, sun-dried tomatoes, spinach ricotta cheese blend, topped with a roasted red pepper cream sauce.</p> <p><b>POTATO GNOCCHI</b> ..... \$16 Choice of Rosa's Marinara, Alfredo, or roasted garlic cream. <i>Substitute bolognese, add \$7.</i></p> <p><b>CHEESE RAVIOLI</b> ..... \$16 Choice of Rosa's Marinara, Alfredo, or roasted garlic cream. <i>Substitute bolognese, add \$7.</i></p> <p><b>LASAGNA ALLE BOLOGNESE</b> ..... \$22 Fresh pasta layered with rich meat sauce, ricotta cheese, and Rosa's Marinara sauce.</p> <p><b>PASTA &amp; RED SAUCE</b> ..... \$14 House-made pasta with Rosa's Marinara sauce.</p>
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## ITALIAN TRADITIONS

*Served with a small house salad or Caesar salad.*

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

<p><b>PARMIGIANA</b> ..... <b>EGGPLANT...\$16 CHICKEN...\$22 VEAL...\$24</b> With Rosa's Marinara and melted mozzarella, served with choice of pasta.</p> <p><b>PICCATA</b> ..... <b>CHICKEN...\$22 VEAL...\$24 SHRIMP...\$24</b> Lemon caper white wine-butter sauce, served with choice of pasta.</p> <p><b>MARSALA</b> ..... <b>CHICKEN...\$22 VEAL...\$24 SHRIMP...\$24</b> Roasted cremini mushrooms, shaved ham, served with choice of pasta.</p> <p><b>CACCIATORE</b> ..... <b>CHICKEN...\$22 VEAL...\$24 SHRIMP...\$24</b> Stewed bell peppers, Italian sausage, and sweet onion in sherry infused marinara, served with choice of pasta.</p> <p><b>PASTA &amp; BROCCOLI</b> ..... <b>CHICKEN...\$22 VEAL...\$24 SHRIMP...\$24</b> Creamy or white wine butter sauce, served with choice of pasta.</p>
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CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.