

The Rosa

EST. RESTAURANT 1927

RESTAURANT WEEK | FALL 2024

SELECT ONE FROM EACH COURSE..... 42

1ST COURSE

MEATBALLS

Three per order

ARANCINI

Fried risotto, seasonal preparation, marinara sauce, and herbed ricotta.

MUSSELS

Smoked tomato broth, spiced sausage, roasted cippolini onions, shaved fennel, grilled focaccia

2ND COURSE

LARGE PEPPERONI PIZZA

CHICKEN PARMIGIANA

Marinara and melted mozzarella. Served with a small house salad or Caesar salad. Choice of house-made pasta: Pappardelle, Fettuccini, Rigatoni, Spaghetti, or Gemelli.

PINK VODKA RIGATONI

Sweet sausage, artichoke hearts, roasted cippolini onions.

3RD COURSE

CANNOLI

Sweetened ricotta filled fried pastry dough dipped in chocolate chips and dusted with powdered sugar.

TIRAMISU

Classic layered cake of lady fingers soaked in espresso and coffee liquor, layered with a marsala wine and mascarpone.

FEATURED BEVERAGES

COCKTAIL

ESPRESSO BANANA OLD FASHIONED.....17
Bourbon, St. Elder Espresso liqueur, Maple, and banana bitters.

WINE

KENDALL JACKSON CARD14
MURPHY-GOODE PINOT NOIR14

BEER

ROSA RED LAGER
Woodland Farms Brewery, Kittery ME, (5.6% ABV).....11

“Cin Cin!”

RESTAURANT WEEK



PORTSMOUTH
NEW HAMPSHIRE & THE SEACOAST