

The Rosa

ESTD. RESTAURANT 1927

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



STARTERS

<p>ANTIPASTO \$20 Salami, prosciutto, capicola, marinated artichoke hearts, olives, marinated mushrooms, pepperoncini, roasted red peppers, fresh mozzarella, mixed greens, and grilled rosemary focaccia.</p> <p>CRISPY BRUSSELS \$15 Caramelized honey, white balsamic, chili aioli, toasted almonds.</p>	<p>SAUTÉED MUSSELS \$16 Capicola, onion, white wine, garlic butter, grilled bread, parsley.</p> <p>ARANCINI \$14 Crispy breaded risotto, seasonal preparation, marinara sauce, and herbed ricotta.</p>	<p>FRIED CALAMARI \$16 Hot cherry pepper rings, and roasted garlic lemon aioli.</p> <p>GARLIC BREAD \$8 Baked Italian bread soaked in garlic butter, served with marinara sauce for dipping. <i>Add cheese \$2</i></p> <p>MEATBALLS <i>Three per order</i>..... \$11</p>
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HOMEMADE SOUP & SALADS

Add a choice of protein to salad

GRILLED CHICKEN...\$6 | GRILLED SHRIMP...\$12 | GRILLED SALMON...\$15

CAESAR SALAD \$13
Romaine, Caesar dressing, shaved parmesan, croutons, white anchovy.
CAPRESE SALAD \$14
Vine-ripened tomatoes with fresh mozzarella, baby arugula, basil oil, and aged Balsamic reduction.
BEET PANZANELLA SALAD \$14
Roasted beets, honey goat cheese, shaved fennel, baby spinach, toasted almonds, grilled focaccia, balsamic vinaigrette.
HOUSE SALAD \$11
Mixed greens with cucumber, carrot, tomato, red onion, tossed with original Italian dressing.
SOUP OF THE DAY \$MKT

SANDWICHES

Served with hand cut fries- Add a small house salad \$2, or Caesar salad \$3

PARMIGIANA EGGPLANT...\$15 CHICKEN...\$17 VEAL...\$22
Marinara, mozzarella, Parmesan, Romano, served on a soft sub roll.
MEATBALL SUB \$16
Meatballs, marinara, and melted provolone, served on a soft sub roll.
ITALIAN SUB \$16
Capicola, genoa salami, prosciutto, ham, provolone, lettuce, tomato, red onion, pepperoncini, house dressing, olive oil.
GRILLED SWEET ITALIAN SAUSAGES \$16
Italian sausage, peppers, and onions, served on a soft sub roll.
CHICKEN CAESAR WRAP \$16
Grilled chicken, Caesar dressing, romaine, Parmesan, and a flour tortilla.
SALMON PLT \$19
Grilled salmon, pancetta, lettuce, tomato, pickled onion, chili aioli, focaccia.

PIZZA

SMALL 10"	LARGE 16"	TOPPINGS
CHEESE \$14	CHEESE \$19	MEAT \$2 each
ONE TOPPING \$16	ONE TOPPING \$21	pepperoni, salami, grilled chicken, Italian sausage, meatballs, anchovies.
TWO TOPPING \$17	TWO TOPPING \$23	VEGGIES \$1.50 each
THREE TOPPING .. \$18	THREE TOPPING .. \$25	artichoke hearts, broccoli, mushrooms, peppers, onions, caramelized onions, black olives, roasted red peppers, pepperoncini, grape tomatoes, spinach.
FOUR TOPPING \$20	FOUR TOPPING \$27	

SPECIALTY PIZZA | LARGE 16"

THE ROSA SPECIALTY PIZZA \$25	MARGHERITA PIZZA \$19
Red sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella.	Red sauce, fresh mozzarella, parmesan, tomatoes, basil.
MEATBALL \$21	ARUGULA PIZZA \$22
Red sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano.	Ricotta cheese topped with dressed baby arugula and Prosciutto di Parma.
WHITE PIZZA \$19	BALSAMIC & FIG PIZZA \$22
Thin crust rubbed with roasted garlic olive oil and ricotta three cheese blend.	Fig and balsamic spread with Gorgonzola, caramelized onions, and baby arugula.

CALZONES

PARMIGIANA AND ROSA'S MARINARA

With melted mozzarella

EGGPLANT...\$14 CHICKEN...\$20 VEAL...\$30

CHICKEN & BROCCOLI \$16

MEATBALL \$16

SAUSAGE & PEPPER \$16

ITALIAN MEAT & PROVOLONE \$16

HOUSE SPECIALTIES

Served with a small house salad or Caesar salad

BRAISED SHORT RIB \$26
Boneless short rib, parmesan polenta, brussels sprouts, horseradish gremolata, crispy mushrooms.
VEAL BELLA BOCA \$30
Stuffed with capicola and mozzarella, breaded, marsala demi, baby spinach, and choice of pasta.
RISOTTO \$20
Arborio rice, white wine, roasted peppers, mushrooms, spinach, parmesan.

SEAFOOD

Served with a small house salad or Caesar salad

CLAM VONGOLE \$24
Little neck clams, chopped clams, shallot, white wine, roasted garlic butter, chili flake, parsley, lemon, choice of pasta. Red sauce option available.
BAKED HADDOCK \$27
Ritz crumb topping, butternut squash mashed, apples, brussels, pancetta.
FRUTTI DE MARE \$28
Mussels, clams, shrimp, haddock, red pepper flake, red wine, tomato sauce, choice of pasta.
PAN SEARED SALMON \$28
Capicola risotto, broccoli, Italian salsa verde, pickled peppers.
SHRIMP SCAMPI \$26
Sautéed shrimp, tomatoes, white wine, roasted garlic butter, basil, choice of pasta.

SPECIALTY PASTA

Served with a small house salad or Caesar salad.

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

PASTA CARBONARA \$19
Pasta tossed with green peas in a crispy pancetta cream sauce.
RAGU ALLA BOLOGNESE \$24
Slow cooked beef, veal, and pork in tomato gravy, tossed with pappardelle.
LASAGNA ALLA BOLOGNESE \$24
Pasta layered with rich meat sauce, ricotta cheese, and marinara.
CHICKEN CANNELLONI \$23
Stuffed pasta filled with braised chicken, caramelized onions, sun-dried tomatoes, spinach, ricotta, parmesan, topped with a roasted red pepper cream sauce.
PASTA & SAUCE \$14
Pasta with choice of alfredo, pink vodka, marinara, or roasted garlic cream.
SUBSTITUTIONS: <i>gnocchi \$2, cheese ravioli \$2</i>
ADDITIONS: <i>grilled chicken \$6, sausage \$6, meatball \$4, shrimp \$12, broccoli \$2, mushrooms \$2, spinach \$2</i>

ITALIAN TRADITIONS

Served with a small house salad or Caesar salad.

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

PARMIGIANA EGGPLANT...\$17 CHICKEN...\$24 VEAL...\$30
Marinara and melted mozzarella.
PICCATA SHRIMP...\$26 CHICKEN...\$24 VEAL...\$30
Lemon caper white wine-butter sauce.
MARSALA SHRIMP...\$26 CHICKEN...\$24 VEAL...\$30
Roasted mushrooms, shaved ham, marsala wine sauce.
CACCIATORE SHRIMP...\$26 CHICKEN...\$24 VEAL...\$30
Italian sausage, peppers, onions, sherry-infused marinara.
PASTA & BROCCOLI SHRIMP...\$26 CHICKEN...\$24 VEAL...\$30
White wine, shallot, roasted garlic butter.

PRIVATE EVENTS

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. Scan the QR code for more information or contact our Director of Events, Katrina Sleder, at 603-531-2551



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

SPECIALTY COCKTAILS

THE ROSA OLD FASHIONED \$15

Spin on a classic favorite created by our bartenders. Ask your server for the seasonal twist

GIN BLOSSOM \$13

Bully Boy handcrafted botanical Gin & tonic with Elderflower, lime and mint.

NORTENDER \$15

Sagamore Rye Whiskey, sweet vermouth, Luxardo aperitivo and orange bitters.

ITALIAN SURFER \$12

A fruity punch coconut rum, amaretto, and pineapple juice. Shaken to froth with a cranberry juice float.

SPICED PEAR MULE \$13

Bully Boy Vodka, spiced pear liqueur, fresh lime juice, and ginger beer.

ROSEMARY PALOMA \$13

House-made rosemary infused Mi Campo Blanco Tequila, fresh lime juice, grapefruit juice topped with club soda.

BELLINI ALLA PESCA \$12

Prosecco dashed with peach schnapps and a splash of peach puree.

CUCUMBER MARGARITA \$13

Muddled cucumbers with agave, fresh lime juice, Mi Campo reposado, triple sec, served with a tajin rim.

ITALIAN GREYHOUND MARTINI \$14

Cucumber vodka, Elderflower, agave, and grapefruit juice.

SICILIAN SPRITZ \$12

A classic prosecco cocktail made with Italy's favorite, Luxardo aperitivo.

CANEPA COSMO \$14

Bully Boy Vodka, amaretto, and Tuaca shaken with cranberry and lime.

NON-ALCOHOLIC COCKTAILS

PEACH COOLER \$8

Sweet peach puree mixed with orange and cranberry juices, topped with a splash of soda water.

STRAWBERRY SPLASH \$8

Sliced strawberries and strawberry puree, shaken with lemonade for a refreshing strawberry lemonade.

PINEAPPLE PARADISE \$8

Pineapple juice and crème of coconut over ice tropical taste with a nutmeg sprinkle.

RASPBERRY ITALIAN CREAM SODA \$8

Cream soda blended with a raspberry flavoring for a classic favorite. Topped with whip cream and cherry.

COCONUT MOJITO \$8

A non-alcoholic twist of a refreshing mojito with a hint of coconut and fresh lime.

WINES

HOUSE WINE

SAUVIGNON BLANC / Volare, Chile Glass \$12 ½ Carafe \$22 Full Carafe \$34

PINOT NOIR / Camarey, France Glass \$12 ½ Carafe \$22 Full Carafe \$34

ROSA ROSÉ SANGRIA Glass \$12 Full Carafe \$36

WHITE WINE

REISLING / Kung Fu Girl, Washington State 14/42

PINOT GRIGIO / Luna Nuda Vigneti Delle Dolomiti, Trentino-Alto Adige, Italy 10/34

SAUVIGNON BLANC / Kim Crawford, Marlborough, New Zealand 14/42

VERMENTINO / Cecchi Litorale, Tuscany, Italy 14/42

CHARDONNAY / Sonoma Cutrer "Russian River", Sonoma California 14/42

SOAVE / Pieropan, Soave, Veneto, Italy 14/42

RED WINE

PINOT NOIR / Leese-Fitch, Sonoma, California 12/44

SANGIOVESE-CABERNET / Castello Banfi Col Di Sasso, Tuscany, Italy 12/44

MERLOT / J Lohr, Pasa Robles, California 15/44

MONTEPULCIANO / Lunaria Coste Di Moro, D' Abruzzo, Italy 15/48

CHIANTI CLASSICO D.O.C.G. / Banfi, Tuscany, Italy 13/40

CABERNET SAUVIGNON / J Lohr, Paso Robles, California 15/44

MALBEC / The Show, Mendoza, Argentina 11/36

SPARKLING & ROSE

MASCHIO, PROSECCO / Italy (187 ml bottle) \$11

MASCHIO, BRUT ROSÉ / Italy (187 ml bottle) \$12

BAND OF ROSES, ROSÉ / Washington State 10/34

BEER

DRAFT BEER

ASK YOUR SERVER ABOUT OUR ROTATING DRAFTS

SMUTTYNOSE UNH WILDCAT LAGER (4.7%) \$7.00

PERONI PALE LAGER (5.1%) \$6.50

SAM ADAMS SEASONAL Boston, MA \$7.00

STONEFACE IPA (7.2%) Newington, NH \$9.00

BLUE MOON BELGIUM WHITE ALE (5.4%) \$7.00

GREAT RHYTHM TROPICAL HAZE I.P.A. (6.8%) Portsmouth, NH \$8.00

DEFINITIVE BREWING COMPANY Portland, ME (ROTATING) \$9.00

TUCKERMAN PALE ALE (5.4%) Conway, NH \$9.00

BUD LIGHT (4.3%) \$6.00

GUINNESS STOUT (4.2%) Dublin, Ireland \$7.00

WOODLAND FARMS ROSA RED LAGER Kittery, Maine (5.6%) \$7.00

MAINE BEER CO. "LUNCH" IPA (7.0%) Maine \$10.00

BOTTLED BEER

BUDWEISER (5.0%) \$5.00

MICHELOB ULTRA (4.2%) \$5.00

COORS LIGHT (4.2%) \$5.00

PACIFICO (4.5%) \$6.00

STELLA ARTOIS PILSNER (5.0%) \$6.00

SAM ADAMS "JUST THE HAZE" Non-Alcoholic \$6.00

ATHLETIC BREWING GOLDEN ALE Non-Alcoholic \$6.00

NORTH COUNTRY CIDER (5%) \$7.00

WHITE CLAW (5%) \$5.00

Cin Cin! CHEERS!