PIZZA

Small 10" / Large 16" Red sauce, three cheese blend. MARGHERITA 16/21 Red sauce, fresh mozzarella, parmesan, tomatoes, basil. Red sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella. With ricotta impastato. Balsamic glaze, fiq agrodolce, gorgonzola, caramelized onions, and baby aruaula. Red sauce, ricotta, mozzarella, crushed red pepper, and fresh oregano. BBQ sauce, grilled chicken, pancetta, and caramelized onion. BIANCO......14/19 Roasted garlic oil, ricotta, provolone and mozzarella. TOPPINGS CHEESE.....\$2 ea. fresh mozzarella, gorgonzola, ricotta, parmesan. MEAT.....\$2 ea. pepperoni, salami, grilled chicken, sweet sausage, meatballs, (anchovies & prosciutto - \$3) VEGGIES\$1.50 ea.

broccoli, mushrooms, caramelized onions, black olives, artichoke hearts, pepperoncini, roasted red peppers, cherry peppers, vine-ripe tomatoes, spinach, shaved fennelblack olives, roasted red peppers, cherry peppers,

tomatoes, spinach.

SCAN THE QR CODE FOR CATERING MENU OR TO ORDER ONLINE.

*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.

DESSERTS

TIRAMISU

Classic layered cake of ladyfingers soaked in espresso and coffee liqueur layered with marsala wine and mascarpone cream. - 8

BROWNIE SUNDAE

Warm brownie served with a scoop of vanilla gelato topped with chocolate sauce and whipped cream. - 10

CANNOLI

Two sweetened ricotta-filled fried pastries, dipped in pistachios or chocolate chips and dusted with powdered sugar.. - 9

ROTATING CHEESECAKE - 10

GELATO

Italian ice cream. Ask about our current flavors. - 9

BERRY SORBET - 9

The Rosa

RESTAURANT

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



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

APPETIZERS

PEI MUSSELS	17
Smoked tomato broth, spiced sausage, cipollini onions, grilled focacci	a.
GARLIC BREAD	8
Focaccia soaked in garlic butter, served with house-made marinara sauce. Add cheese +\$2	
MEATBALLS Three per order	12
PEA HUMMUS & TOAST	. 7
Cucumber, parmesan chip, sunflower seeds, grilled focaccia.	
CHILLED MELON SOUP	8
Crushed almond & mint.	
FRIED CALAMARI	17
Hot cherry pepper rings and roasted garlic lemon aioli.	
CORN & CRAB FRITTER	14
Shaved vegetable slaw, basil-citrus aioli.	
LOBSTER RAVIOLI	20
Sherry crema, shaved fennel, roasted corn.	

ENTRÉES

Served with a demi House Salad or Caesar Salad.

VEAL MILANESE
SAFFRON RISOTTO
HADDOCK PICCATA
CIOPPINO (FISHERMAN'S STEW)
SEARED SALMON & BROCCOLI28

SALADS

Add choice of:

CHICKEN...8 | SHRIMP...12 | HOT SMOKED SALMON...15

HOUSE SALAD	
CAESAR SALAD	
ORANGE & PISTACHIO	
CAPRESE	

HANDHELDS

Pea hummus, roasted broccoli, lemon aioli.

Served with hand-cut fries.

Substitute: demi House Salad +\$2, or Caesar Salad +\$3

CHICKEN PARMESAN	
CHICKEN CAESAR WRAP	
GRILLED SWEET SAUSAGES	
FRIED SALAMI SANDWICH	
CHICKEN & BROCCOLI CALZONE	

HOUSE-MADE PASTAS

Served with a demi House Salad or Caesar Salad.

RAGÙ ALLA BOLOGNESE	25
FETTUCCINE ALFREDO 2 Parmesan crema and fettuccine.	?0
CLAM VONGOLE	?6
BEEF & VEAL LASAGNA	?4
SHRIMP SCAMPI	27
CHICKEN MARSALA	?6
CHICKEN CANNELLONI	
PINK VODKA RIGATONI	?4
PARMIGIANACHICKEN25 VEAL35 EGGPLANT2 Scaloppine, pecorino, marinara and melted mozzarella served with spaghetti.	22
CARBONARA	22

- ALSO AVAILABLE -House-made Gemelli, Gnocchi, or Cheese Ravioli Gluten-free Penne +\$3

ROSA READY PASTA

House-made pasta, one pound per container

RIGATONI	7
SPAGHETTI	7
FETTUCCINE	. 7
PAPPARDELLE	. 7
GEMELLI	. 7

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