

APPETIZERS

LOCAL MUSSELS

Smoked tomato broth, spiced sausage, cipollini onions, grilled focaccia. - 17 (DF)

MEATBALLS

Three per order with herb ricotta - 15

FRIED CALAMARI

Hot cherry pepper, roasted garlic lemon aioli. - 17 (DF)

MUSHROOM STEW

White beans, sausage olivetti. - 11 (DF)
(Vegetarian option \$8)

PUMPKIN RAVIOLI

Sage crema, marinated fig, shaved fennel, pepitas. - 18 (V)

GARLIC BREAD

Focaccia soaked in garlic butter, served with house-made marinara sauce. - 9
Add cheese +\$3

FRIED BRUSSEL SPROUTS

Pancetta, pumpkin seed, balsamic agrodolce. - 14 (DF, GF)

GORGONZOLA CROSTINI

Grilled Focaccia, caramelized onion, marinated fig - 18 (V)

HOUSE SALAD

Mixed greens, cucumber, carrot, tomato, red onion, Italian dressing. - 15 (DF, GF)

ROASTED APPLE & WALNUT

Baby spinach, gorgonzola, cranberries, Fig & molasses vinaigrette. - 16 (V, GF)

SALADS

Add a choice of:

CHICKEN...8 | SHRIMP...12

HOT SMOKED SALMON...15

CAESAR SALAD

Romaine, Caesar dressing, shaved parmesan, croutons. - 14 (V)
Add white anchovy. +\$3

ARUGULA SALAD

Salt-cured root vegetable, honey & white balsamic vinaigrette. - 12 (V, DF, GF)

HANDHELDS

Served with hand-cut fries

CHICKEN PARMESAN

Marinara, mozzarella, parmesan, Romano, served on a soft sub roll. - 18

CHICKEN & BROCCOLI CALZONE

House-made pizza dough with marinara.. - 16

FRIED SALAMI SANDWICH

Cherry peppers, provolone, garlic aioli, fried onions, arugula, vine-ripe tomato and parm crunch. - 16

CHICKEN CAESAR WRAP

Grilled chicken, Caesar dressing, romaine, Parmesan in a grilled tortilla. - 16

MEATBALL SUB

Oil & vinegar, provolone, mozzarella, parmigiano on a toasted sub roll. - 17
Add caramelized onions +\$2

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

MARGHERITA

Red sauce, fresh mozzarella, parmesan, tomatoes, basil. - 17 / 22

PROSCIUTTO & ARUGULA

With ricotta impastata - 17 / 22

BIANCO

Roasted garlic oil, ricotta, provolone and mozzarella. - 14 / 19

PIZZAS

Small 10" / Large 16"

AMERICANO

BBQ sauce, grilled chicken, pancetta, and caramelized onion. - 18 / 24

THE ROSA SPECIAL

Red sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella. - 18 / 27

SPICED MEATBALL

Red sauce, ricotta and mozzarella, crushed red pepper, and fresh oregano. - 17 / 22

FIG & BALSAMIC

Balsamic glaze, fig agrodolce, gorgonzola, caramelized onions, and baby arugula. - 17 / 22

MEAT \$2 ea.
pepperoni, salami, grilled chicken, sweet sausage, meatballs
anchovies & prosciutto - \$3

OR

VEGGIES..... \$1.50 ea.
broccoli, mushrooms, caramelized onions, black olives,
artichoke hearts, pepperoncini, roasted red peppers,
cherry peppers, vine-ripe tomatoes, spinach, shaved fennel

CHEESE..... \$2 ea.
fresh mozzarella, gorgonzola, ricotta, parmesan

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGY WHEN ORDERING. THE ROSA RESTAURANT IS NOT A GLUTEN-FREE FACILITY, CROSS-CONTAMINATION MAY OCCUR.

HOUSE-MADE PASTAS

Served with a demi House Salad or Caesar Salad

RAGÙ ALLA BOLOGNESE

Beef, veal, and pork stewed in tomato, served with herbed ricotta over pappardelle pasta. - 26

FETTUCCHINE ALFREDO

*Parmesan crema and fettuccine. - 20 (V)
CHICKEN...28 | BROCCOLI...22*

CLAMS IN WHITE SAUCE

Oregano, lemon & roasted garlic, over angel hair. - 24

PARMIGIANA

*Scaloppine, pecorino, marinara and melted mozzarella served with spaghetti.
CHICKEN...26 | VEAL...36 | EGGPLANT...22*

BEEF & VEAL LASAGNA

Bolognese sauce, ricotta, parmesan, provolone, and mozzarella. - 25

SHRIMP SCAMPI

Grape tomatoes, white wine, and roasted garlic butter over spaghetti. - 28

CARBONARA

*Fettuccine alfredo, English peas, pancetta. - 22
CHICKEN...30 | SAUSAGE...28*

CHICKEN CANNELLONI

Caramelized onions, sun-dried tomatoes, spinach, and ricotta, over a red pepper crema. - 25

PINK VODKA RIGATONI

Sweet sausage, artichoke hearts, roasted cipollini onions. - 25

CHICKEN MARSALA

Fettuccine, roasted mushrooms, prosciutto and demiglace. - 27

- ALSO AVAILABLE -

House-made Gemelli, Gnocchi or Cheese Ravioli

Gluten-free Penne +\$3

ENTRÉES

Served with a demi House Salad or Caesar Salad

PORK OSSO BUCCO

Pork shank, butternut risotto, braised root vegetable, English pea. - 22/35

ROASTED SALMON MOSTARDA

Maine-sourced salmon, rosemary mustard, brussel sprout, toasted gnocchi. - 28

SEAFOOD RISOTTO

Grilled Shrimp, salt cod, mussels & herb smoked salmon with lemon, parsley, and tomato. - 26

HADDOCK PICCATA

Artichoke hearts, wilted spinach, grape tomato, and angel hair pasta. - 29

VEAL MILANESE

Prosciutto, mushroom demi-glace, rosemary parmesan polenta, fried onion. - 34

PRIVATE EVENTS

The Rosa Restaurant 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. Call The Rosa, at 603-436-9715

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SPECIALTY COCKTAILS

THE ROSA OLD FASHIONED

A spin on a classic favorite - Bourbon, Luxardo Apertivo, rose water simple, angostura bitters, orange bitters, served over large ice block. - 17

GIN BLOSSOM

Gin & tonic with muddled mint, lime juice, Elderflower Liqueur float. - 15

BERRY DROP

Seasonal Berry Infused Vodka, Limoncello, lemon juice. - 16

SPICED PEAR MULE

Bully Boy Vodka, spiced pear, ginger beer, and lime juice - 14

BELLINI ALLA PESCA

Prosecco, Peach Schnapps, splash of peach puree. - 12

CUCUMBER MARGARITA

Muddled cucumber with agave, lime juice, Mi Campo Reposado, Citrus Liqueur, served with a tajin rim. - 14

NORTHENDER

Rye Whiskey, Sweet Vermouth, Luxardo Apertivo, Orange Bitters stirred and served over large ice block. - 16

ITALIAN SURFER

Coconut Rum, Amaretto, pineapple juice - shaken to froth with a cranberry juice float. - 16

FIORE GREYHOUND MARTINI

Cucumber Vodka, Elderflower Liqueur, agave, grapefruit juice. - 16

SICILIAN SPRITZ

Prosecco, Luxardo Apertivo, club soda. - 14

SWEET SIPS

ESPRESSO PERFECTO

Vanilla Vodka, Coffee Liqueur, Baileys, Espresso. - 16

CAFFE CANALE

Rye Whiskey, Frangelico, Baileys, Espresso, over ice block. - 16

TIRAMISU MARTINI

Vanilla Vodka, Frangelico, Baileys, Espresso, dusted with cocoa powder. - 16

PISTACHIO MARTINI

Vanilla Vodka, Frangelico, Baileys, splash of Blue Curacao, pistachio rim. - 16

TOASTED ALMOND

Coconut Rum, Amaretto, Crème de Cacao, Cream, on the rocks, dusted with cocoa powder. - 15

CHOCOLATE COVERED BERRY TINI

Vanilla Vodka, Crème de Cocoa, strawberry purée, cream. - 16

N.A. COCKTAILS / \$8

PEACH COOLER

Peach purée, orange juice, cranberry juice, topped with club soda.

COCONUT MOJITO

Coconut purée, muddled mint, lime juice, club soda.

PINEAPPLE PARADISE

Pineapple juice, crème of coconut, cream, with a nutmeg sprinkle.

STRAWBERRY SPLASH

Strawberry puree shaken with lemonade, topped with club soda.

GRAPEFRUIT FIZZ

Grapefruit juice, strawberry puree, lime juice, ginger beer.

RASPBERRY ITALIAN CREAM SODA

Raspberry syrup & club soda, topped with whipped cream.

BUTTER BEER

Cream soda and butterscotch syrup topped with whipped cream.

DRAFT BEERS

SMUTTYNOSE, UNH Wildcat Lager, (4.7%) Hampton, NH 9

PERONI, Pale Lager, (5.1%) Rome, Italy 9

SAMUEL ADAMS, Seasonal, Boston, MA 8

STONEFACE, IPA, (7.2%) Newington, NH 10

BLUE MOON, Belgium White Ale, (5.4%) Denver, CO 9

GREAT RHYTHM, Tropical Haze IPA, (6.8%) Portsmouth, NH ... 10

TUCKERMAN, Pale Ale, (5.4%) Conway, NH 9

GUINNESS, Stout, (4.2%) Dublin, Ireland 11

WOODLAND FARMS, Rosa Red Lager, (5.6%) Kittery, ME 11

MAINE BEER CO. Lunch IPA, (7.0%) Freeport, ME 12

LOCAL ROTATING as your server for selections 11

BOTTLES & CANS

BUD LIGHT (4.2%) 7

MICHELOB ULTRA (4.2%) 7

COORS LIGHT (4.2%) 7

CORONA EXTRA (4.6%) 8

STELLA ARTOIS, Pilsner (5.0%) 8

SAMUEL ADAMS, "Just The Haze IPA," Non- Alcoholic 8

ATHLETIC BREWING, Golden Ale, Non- Alcoholic 8

NORTH COUNTRY, Cider (5%) 11

NÜTRL SELTZER (4.5%) 10

Wines

GRAPES ON TAP

SAUVIGNON BLANC / <i>Volare, Chile</i>	Glass 12 ½ Carafe 24 Carafe 48
PINOT NOIR / <i>Camarey, France</i>	Glass 12 ½ Carafe 24 Carafe 48

SPARKLING

BRUT PROSECCO / <i>Maschio, Italy (187 ml bottle)</i>	14
BRUT PROSECCO / <i>Caposaldo, Italy</i>	55
BRUT ROSÉ / <i>Maschio, Italy</i>	12 / 60
BRUT / <i>Mumm, Napa, CA</i>	75
IMPERIAL BRUT / <i>Moët & Chandon, Epernay, France</i>	90

WHITE

RIESLING / <i>The Seeker, Mosel, Germany</i>	14 / 49
PINOT GRIGIO / <i>Luna Nuda, Trentino-Alto Adige, Italy</i>	12 / 42
PINOT GRIGIO / <i>Tavo, Varano, Italy</i>	49
SOAVE / <i>Pieropan, Veneto, Italy</i>	15 / 53
ALBARINO / <i>Columno, Rias Baixis, Spain</i>	75
SAUVIGNON BLANC / <i>Kim Crawford, Marlborough, NZ</i>	14 / 49
VERMENTINO / <i>Castello Banfi, Tuscany, Italy</i>	15 / 53
CHENIN BLANC / <i>Dry Creek, Healdsburg, CA</i>	15 / 53
CHARDONNAY / <i>Kendall Jackson, Santa Rosa, CA</i>	14 / 49
CHARDONNAY / <i>Raymond, Napa Valley, CA</i>	55

ROSÉ

ROSÉ / <i>Band of Roses, Prosser, WA</i>	13 / 46
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RED

PINOT NOIR / <i>Firesteed Willamette, OR</i>	16 / 56
SUPER TUSCAN / <i>Castello Banfi, Tuscany, Italy</i>	13 / 46
NEGROAMARO SALENTO / <i>o (Zero) Salento, Italy</i>	50
ROSSO / <i>Santa Cristini Toscana, Tuscany, Italy</i>	60
MERLOT / <i>J Lohr, Paso Robles, CA</i>	15 / 53
MERLOT / <i>Ferrari Carano, Sonoma, CA</i>	90
MONTEPULCIANO / <i>Lunaria Coste Di Moro, D' Abruzzo, Italy</i>	15 / 53
CHIANTI CLASSICO D.O.C.G. / <i>Castello Banfi, Tuscany, Italy</i>	15 / 53
CHIANTI CLASSICO D.O.C.G. / <i>Monsanto, Tuscany, Italy</i>	95
NERO D'AVOLA / <i>Cusumano, Palermo, Italy</i>	14 / 49
ZINFANDEL / <i>Earthquake, Lodi, CA</i>	80
MALBEC / <i>The Show, Mendoza, Argentina</i>	12 / 42
CABERNET SAUVIGNON / <i>J Lohr, Paso Robles, CA</i>	15 / 53
AMARONE / <i>Tommasi, Veneto, Italy</i>	130
BAROLO / <i>Cantine Povero, Piedmont, Italy</i>	100

Ask your server about our wine notes & pairing list.

Cin Cin!