# SOUPS

ZUPPA DI LENTICCHIE 8.25
Lentils, celery, onions, carrots and Ditalini pasta.

WEDDING SOUP 8.25
Chicken soup with vegetables, spinach and mini meatballs.

### **APPETIZERS**

MOZZARELLA ALLA CAPRESE  Homemade mozzarella and sliced tomatoes with basil and light pesto sauce.	13.95
FRITO MISTO DI MARE Fried shrimp, calamari and zucchini served with Rosalia's pomodoro sauce.	17.95
*BURRATA Fresh and delicate mozzarella cheese over slices of tomatoes, served with yellow squash, zucchini and Prosciutto on top with a touch of balsamic vinaigrette glaze.	19.95
*BRUSCHETTA Toasted Tuscan bread topped with mozzarella cheese, prosciutto and Rosalia's homemade chopped tomato dressing.	12.95
MELANZANE ALLA PARMIGIANA  Baked eggplant topped with tomato sauce and melted mozzarella cheese.	14.95
CALAMARI FRITTI E ZUCCHINI Fried calamari and zucchini served with Rosalia's pomodoro sauce.	15.95
COZZE MARECHIARO  Mediterranean mussels sautéed in Rosalia's Marechiaro sauce.	17.95
MOZZARELLA FRITTA Lightly breaded fresh mozzarella squares, se with Rosalia's pomodoro sauce.	<b>13.95</b> rved





## **CARPACCIO**

\* CARPACCIO DI MANZO
Slices of raw cured beef, parmesan cheese,
Portobello mushrooms with mixed greens on top.

\* CARPACCIO DI SALMONE
Slices of salmon, parmesan, Portobello
mushrooms and a touch of fresh capers.

\* CARPACCIO DI TUNA
Slices of tuna served with cherry tomatoes
and a homemade lemon dressing on top.

## SALADS

12.95 **INSALATA DELLA CASA** Arugula, endive and radicchio served with our homemade tomato dressing. **INSALATA FORASTIERI 15.95** Arugula, fresh tomatoes, sweet corn, onions and strawberries, tossed in a raspberry vinaigrette dressing. \* INSALATA DI TONNO ROSSO 19.95 Fresh pan seared tuna steak encrusted with sesame seeds over mixed greens tossed in a light soy dressing. **INSALATA DI POLLO E ORTAGGI** 16.95

Chopped grilled chicken, over mixed greens, zucchini, eggplant, yellow squash, portobella mushrooms and tomatoes tossed in a raspberry vinaigrette dressing.

INSALATA CESARE
Traditional Caesar salad with croutons and parmesan cheese.
Shrimp +6.00 / Chicken +4.00

INSALATA ALLA PESCATORA
Shrimp and calamari over romaine lettuce with red onions, celery, peppers and basil

in a tomato and lemon dressing.

INSALATA SAN TROPEZ

Mixed green salad served with canned tuna, hard boiled eggs, black olives, roasted peppers tossed in a homemade chopped tomato dressing.

INSALATA ROSALIA
Mixed greens with walnuts, cherry tomatoes and goat cheese in a honey vinaigrette dressing.

INSALATA MIXTA CON POLLO
16.95

INSALATA MIXTA CON POLLO

Mixed greens, homemade croutons, toasted almonds and tender chicken breast grilled to perfection in a balsamic vinaigrette dressing.



#### FROM THE BRICK OVEN

LASAGNA DI CARNE
Layers of mozzarella and ricotta cheeses

Layers of mozzarella and ricotta cheeses topped with Rosalia's homemade bolognese sauce.

**CANNELLONI DI CARNE**Meat filled crepe cannelloni with ricotta cheese

Meat filled crepe cannelloni with ricotta cheese and spinach in Rosalia's homemade bolognese sauce.

### RISOTTO

**RISOTTO AI FRUTTI DI MARE**Traditional Italian rice in an array of fresh

seafood. Your choice of creamy champagne or red clam sauce.

RISOTTO DOLCE VITA 25.95
Risotto tossed with baby shrimp, spring spinach, goat cheese and a touch of cream.

RISOTTO AI TRE FUNGHI
Traditional Italian rice tossed with three

types of mushrooms; Portobello, Porcini and traditional mushrooms.

\*PLEASE NOTE THAT THERE ARE SIGNIFICANTLY INCREASED RISKS ASSOCIATED WITH THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD ITEMS

## **PASTAS**

**SPAGHETTI AI POMODORO** 16.95 Fresh tomato sauce, garlic and basil. **SPAGHETTI CON POLPETTE** 18.95 Rosalia's meatballs with fresh tomato sauce and basil. **SPAGHETTI ALLA BOLOGNESE 17.95** Spaghetti pasta served with Rosalia's homemade bolognese sauce. **SPAGHETTI PUTTANESCA** 18.50 Spaghetti pasta, fresh tomatoes, black olives, onions, capers, and a touch of virgin olive oil **LINGUINI VONGOLE** 19.95 Linguini pasta in garlic and oil with white or red clam sauce and fresh clams. **GNOCCHI GORGONZOLA 17.95** Gnocchi served in a creamy Alfredo sauce and gorgonzola cheese. **TORTELLINI AURORA 17.95** Round pasta filled with veal in pink cream sauce. **AGNOLOTTI ROSALIA** 17.95 Round pasta filled with ricotta cheese and spinach in a pink sauce. RIGATONI AMATRICIANA **17.95** Rigatoni pasta in a tomato sauce with fresh onions, diced pancetta with a delicate touch of white wine. PENNE AL SALMONE 19.50 Penne served in a pink cream sauce with tomato and salmon. FETTUCCINI CARBONARA 19.95 Homemade pasta on a cream sauce with diced pancetta, fresh onions, and parmesan cheese.

LINGUINE ALLA SCAMPI
Linguine pasta in garlic and oil with

white or red clam sauce and fresh shrimp.

ZUPPA DI PESCE OVER LINGUINI
Clams, mussels, calamari, chopped shrimp
and pieces of fresh fish over linguini
in a red clam sauce.

29.95



Pulcinella





**SCALOPPINE PICCATA 25.95** 

Medallions of tender veal sautéed in a light lemon sauce with capers.

**SCALOPPINE AL MARSALA 25.95** 

Medallions of tender veal sautéed in a marsala wine sauce with mushrooms.

**SCALOPPINE CIPRIANI 25.95** 

Medallions of tender veal sautéed in a brandy cream sauce with a delicate touch of porcini mushrooms.

**SCALOPPINE ALLA PARMIGIANA** 

**25.95** 

Tender veal lightly breaded, topped with tomato sauce and melted mozzarella cheese.

**SCALOPPINE AL TELEFONO** 

**25.95** 

Tender veal sautéed on a white wine sauce with fresh tomatoes, basil and pieces of mozzarella.

# BRICK OVEN PIZZA

MARGHERITA	<b>15.50</b>
Mozzarella cheese, tomato sauce and basil.	

**VEGETARIANA 15.75** Broccoli, mushrooms, tomatoes,

zucchini, yellow squash, mozzarella cheese and tomato sauce.

**NAPOLETANA 15.75** 

Pepperoni, mozzarella cheese and tomato sauce.





**POLLO PICCATA** 

21.95

Tender chicken breast sautéed in a light lemon sauce with capers.

**POLLO AL MARSALA** 

21.95

22.95

Tender chicken breast sautéed in a Marsala wine sauce and mushrooms.

**POLLO ALLA PARMIGIANA** 

Tender chicken breast lightly breaded, topped with tomato sauce and melted

mozzarella cheese.

**POLLO ROMANO** 22.95

Tender chicken breast topped with authentic Burrata cheese, served with Pomodoro sauce and a soft touch of oregano and capers.



**SALMONE ALLA GRIGLIA** 

SIRLOIN STEAK

**27.95** 

Salmon grilled to perfection.

40.95

Center cut grilled Sirloin steak served with pasta of the day.



FISH All Served with Pasta of the Day

TILAPIA ALLA LIVORNESE

**25.95** Tilapia sautéed in tomato sauce with capers,

onions and black olives with a touch of white wine and clam juice.

**SALMONE ALLA LIVORNESE 27.95** 

Salmon sautéed in tomato sauce with capers, onions and black olives with a touch of white wine and clam juice

**SALMONE MARECHIARO** 

**27.95** Salmon sautéed in white wine, clam juice, a touch of pomodoro and topped off with fresh shrimp.

**SNAPPER ALLA LIVORNESE** 

Snapper sautéed in tomato sauce with capers, onions and black olives with

a touch of white wine and clam juice.

**SNAPPER MARECHIARO** 

**30.95** 

32.95

Snapper sautéed in a white wine, clam juice, a touch of pomodoro sauce and topped with shrimp.

\$2.00 FEE WILL APPLY FOR 1/2 ORDERS OF PASTA DISHES AND FOR SPLITTING FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL INCLUDED AUTOMATICALLY

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