

SOUPS

- ZUPPA DI LENTICCHIE** **7.95**
Lentils, celery, onions, carrots and Ditalini pasta.
- WEDDING SOUP** **7.95**
Chicken soup with vegetables, spinach and mini meatballs.

APPETIZERS

- MOZZARELLA ALLA CAPRESE** **12.95**
Homemade mozzarella and sliced tomatoes with basil and light pesto sauce.
- FRITO MISTO DI MARE** **16.95**
Fried shrimp, calamari and zucchini served with Rosalia's pomodoro sauce.
- *BURRATA** **19.95**
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.
- *BRUSCHETTA** **11.95**
Toasted Tuscan bread topped with mozzarella cheese, prosciutto and Rosalia's homemade chopped tomato dressing.
- MELANZANE ALLA PARMIGIANA** **13.95**
Baked eggplant topped with tomato sauce and melted mozzarella cheese.
- CALAMARI FRITTI E ZUCCHINI** **14.95**
Fried calamari and zucchini served with Rosalia's pomodoro sauce.
- COZZE MARECHIARO** **16.95**
Mediterranean mussels sautéed in Rosalia's Marechiaro sauce.
- MOZZARELLA FRITTA** **13.95**
Lightly breaded fresh mozzarella squares, served with Rosalia's pomodoro sauce.



Arlecchino



Pierrot

CARPACCIO

- * CARPACCIO DI MANZO** **14.95**
Slices of raw cured beef, parmesan cheese, Portobello mushrooms with mixed greens on top.
- * CARPACCIO DI SALMONE** **14.95**
Slices of salmon, parmesan, Portobello mushrooms and a touch of fresh capers.
- * CARPACCIO DI TUNA** **14.95**
Slices of tuna served with cherry tomatoes and a homemade lemon dressing on top.

SALADS

- INSALATA DELLA CASA** **11.95**
Arugula, endive and radicchio served with our homemade tomato dressing.
- INSALATA FORASTIERI** **14.95**
Arugula, fresh tomatoes, sweet corn, onions and strawberries, tossed in a raspberry vinaigrette dressing.
- * INSALATA DI TONNO ROSSO** **18.95**
Fresh pan seared tuna steak encrusted with sesame seeds over mixed greens tossed in a light soy dressing.
- INSALATA DI POLLO E ORTAGGI** **15.95**
Chopped grilled chicken, over mixed greens, zucchini, eggplant, yellow squash, portebella mushrooms and tomatoes tossed in a raspberry vinaigrette dressing.
- INSALATA CESARE** **13.95**
Traditional Caesar salad with croutons and parmesan cheese.
Shrimp +5.50 / Chicken +3.50
- INSALATA ALLA PESCATORA** **17.95**
Shrimp and calamari over romaine lettuce with red onions, celery, peppers and basil in a tomato and lemon dressing.
- INSALATA SAN TROPEZ** **17.50**
Mixed green salad served with canned tuna, hard boiled eggs, black olives, roasted peppers tossed in a homemade chopped tomato dressing.
- INSALATA ROSALIA** **15.95**
Mixed greens with walnuts, cherry tomatoes and goat cheese in a honey vinaigrette dressing.
- INSALATA MIXTA CON POLLO** **15.95**
Mixed greens, homemade croutons, toasted almonds and tender chicken breast grilled to perfection in a balsamic vinaigrette dressing.



Colombina

PASTAS

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| SPAGHETTI AI POMODORO | 15.95 |
| Fresh tomato sauce, garlic and basil. | |
| SPAGHETTI CON POLPETTE | 17.95 |
| Rosalia's meatballs with fresh tomato sauce and basil. | |
| SPAGHETTI ALLA BOLOGNESE | 16.95 |
| Spaghetti pasta served with Rosalia's homemade bolognese sauce. | |
| SPAGHETTI PUTTANESCA | 17.50 |
| Spaghetti pasta, fresh tomatoes, black olives, onions, capers, and a touch of virgin olive oil. | |
| LINGUINI VONGOLE | 18.95 |
| Linguini pasta in garlic and oil with white or red clam sauce and fresh clams. | |
| GNOCCHI GORGONZOLA | 16.95 |
| Gnocchi served in a creamy Alfredo sauce and gorgonzola cheese. | |
| TORTELLINI AURORA | 16.95 |
| Round pasta filled with veal in pink cream sauce. | |
| AGNOLOTTI ROSALIA | 16.95 |
| Round pasta filled with ricotta cheese and spinach in a pink sauce. | |
| RIGATONI AMATRICIANA | 16.95 |
| Rigatoni pasta in a tomato sauce with fresh onions, diced pancetta with a delicate touch of white wine. | |
| PENNE AL SALMONE | 18.50 |
| Penne served in a pink cream sauce with tomato and salmon. | |
| FETTUCCINI CARBONARA | 18.95 |
| Homemade pasta on a cream sauce with diced pancetta, fresh onions, and parmesan cheese. | |
| LINGUINE ALLA SCAMPI | 24.95 |
| Linguine pasta in garlic and oil with white or red clam sauce and fresh shrimp. | |
| ZUPPA DI PESCE OVER LINGUINI | 28.95 |
| Clams, mussels, calamari, chopped shrimp and pieces of fresh fish over linguini in a red clam sauce. | |

FROM THE BRICK OVEN

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| LASAGNA DI CARNE | 18.95 |
| Layers of mozzarella and ricotta cheeses topped with Rosalia's homemade bolognese sauce. | |
| CANNELLONI DI CARNE | 18.95 |
| Meat filled crepe cannelloni with ricotta cheese and spinach in Rosalia's homemade bolognese sauce. | |

RISOTTO

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| RISOTTO AI FRUTTI DI MARE | 24.95 |
| Traditional Italian rice in an array of fresh seafood. Your choice of creamy champagne or red clam sauce. | |
| RISOTTO DOLCE VITA | 24.95 |
| Risotto tossed with baby shrimp, spring spinach, goat cheese and a touch of cream. | |
| RISOTTO AI TRE FUNGHI | 23.95 |
| Traditional Italian rice tossed with three types of mushrooms; Portobello, Porcini and traditional mushrooms. | |



Pulcinella

SCALOPPINE

All Served with Pasta of the Day

SCALOPPINE PICCATA **24.95**

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

SCALOPPINE AL MARSALA **24.95**

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

SCALOPPINE CIPRIANI **24.95**

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

SCALOPPINE ALLA PARMIGIANA **24.95**

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

SCALOPPINE AL TELEFONO **24.95**

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



Silvia

BRICK OVEN PIZZA

MARGHERITA **14.50**

Mozzarella cheese, tomato sauce and basil.

VEGETARIANA **14.75**

Broccoli, mushrooms, tomatoes, zucchini, yellow squash, mozzarella cheese and tomato sauce.

NAPOLETANA **14.75**

Pepperoni, mozzarella cheese and tomato sauce.



Pulcinella

CHICKEN

All Served with Pasta of the Day

POLLO PICCATA **20.95**

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

POLLO AL MARSALA **20.95**

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

POLLO ALLA PARMIGIANA **21.95**

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

POLLO ROMANO **21.95**

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



FROM THE GRILL

All Served with Pasta of the Day

SALMONE ALLA GRIGLIA **26.95**

Salmon grilled to perfection.

SIRLOIN STEAK **39.95**

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

FISH

All Served with Pasta of the Day

TILAPIA ALLA LIVORNESE **24.95**

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

SNAPPER ALLA LIVORNESE **29.95**

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

SALMONE ALLA LIVORNESE **26.95**

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

SNAPPER MARECHIARO **31.95**

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

SALMONE MARECHIARO **26.95**

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

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

Red Wines

	Glass	Bottle
Chianti Classico, Rocca della Macie, Tuscany.	12	45
Rich, well structured, berry fruit flavors		
Chianti Classico, Ruffino Aziano, Tuscany		45
Deep ruby with garnet hues with aromas of black currant and blueberries		
IL DUCALE, Ruffino, Tuscany		48
The oak aging adds complexity and length to the aromas with delicious hints of walnuts, tobacco and cassis		
Rosso di Montepulciano, La Bracesseca, Sabazio, Italy		44
Ruby red color, wine shows aromas of white peaches and fresh red berry fruit		
Cabernet Sauvignon, Rodney Strong, Sonoma	12	44
Bold fruit aromas and flavors centered on red plum and boysenberry		
Cabernet Sauvignon, Ferrari Carano, Sonoma		58
Has aromas of blueberry, dark plum, brioche and a hint of graphite. The palate presents ripe flavors of boysenberry and ripe blue fruit with supple tannins		
Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley.		45
Aromas of black currant and wisps of vanilla, flavorful hints of rich classic oak		
Cabernet Sauvignon, Greystone, California	11	39
Flavors of black currant, plum, hints of spice and toast		
Merlot/Cabernet Sauvignon, Principato, Trentino, Italy	11	39
This wine has an inviting bouquet of black currants and blueberries		
Merlot, Rodney Strong, Sonoma.	12	44
Flavors in ripe cherries, blackberries and spice with aromas of vanilla and cedar		
Merlot, Robert Mondavi, Private Selection, California		39
Velvety layers of berry, plum and spice with soft oak nuances		
Malbec, Antigal UNO, Argentina		45
Aromas of ripe blackberries, framed by notes of dark chocolate, mint and hints of vanilla		
Malbec Reserva, Finca Flichman, Argentina	12	43
Elegant aromatics and a palate frames bright, fresh fruit flavors in a medium bodied structure		
Pinot Noir, Meiomi, California	11	39
Smoky aromas and layers of spicy oak and raspberry		
Pinot Noir, Riva Creek, Wente Vineyards, Monterey.		45
This wine has inviting aromas of cherry, strawberry and vanilla with hints of toasted oak. Flavors of black cherry and vanilla with undertones of earth and spice		
Valpolicella, Valpantena, Bertani, Italy.		58
Aromas of plum, spice and pepper flavors fill the palate through to a long finish		
Sangria	11	40
Sweet homemade wine with a wide mixture of fruits and liqueur		

Vino della Casa

**Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon, Chianti** **10.00**

Imported Beer

**Peroni, Heineken,
Amstel Light, Corona**
6.95

Domestic Beer

Budweiser, Bud Light
6.50

White Wines

	Glass	Bottle
Pinot Grigio, Livio Felluga, Friuli		50
Well structured, embracing and savory; notes of apricot and clementine combine with hints of whipped cream, almond milk, pistachio fading towards aromas of nettle		
Pinot Grigio, Santa Cristina, Antinori, Italy	12	43
Straw yellow colour, fruity aromas with hints of peaches and ripe apples		
Pinot Grigio, Principato, Trentino, Italy	11	39
Light and crisp with delicate floral and fruit scents		
Chardonnay, Ferrari Carano, Sonoma County	12	43
Full-bodied and refreshing, aromas of graham cracker, lemons, orange blossoms, lychee and white peaches perfectly balanced by flavors of Meyer lemon, pear and butter cream with toasty vanilla finish		
Chardonnay, Robert Mondavi, Private Selection, California	11	39
Layers of apple and pear, hazelnut, spice and minerals		
Chardonnay, Simi Winery, Sonoma.		48
Balance of concentrated fruit and subtle toasty oak		
Riesling, SA Prum Essence, Germany.		38
Fresh fruit flavors of pineapple and apricot are perfectly balanced by acidity and mineral character.		
Sauvignon Blanc, Wente Vineyards, Central Coast		42
Pineapple and guava flavors with the buttery toasty of new oak		
Sauvignon Blanc, Napa Cellars, Napa Valley.	12	43
This wine combines both earthy, melon like flavors with citrus and tropical fruit		
White Zinfandel, Sycamore, California	10	39
Delicate blush wine with hints of strawberry with a refreshing crisp finish		
Rose, Domaine Houchard, Cote de Provence, France.	12	43
Strawberry-flavored, medium-sweet, with lightness and a crisp, clean character		
Rose, Bertani, Bertarose, Veneto, Italy		45
Aromas of white blossoms, cherry and almond with flavors of strawberry		
Moscato, Villa Pozzi, Italy.	10	34
Light bodied Moscato with floral aromas, semi sweet, and a soft lingering finish		

Reserve List

Sauvignon Blanc, Duckhorn, Napa Valley.	80
Chardonnay, Jordan, Russian River Valley	85
Chianti Classico, Fonterutoli, Tuscany, Italy.	80
Merlot, Duckhorn, Napa Valley	78

Champagne and Sparkling Wine

Prosecco Slit 12

Signature Mimosa or Rosalia's Bellini 12

Moet & Chandon, Imperial 95

Perrier Jouet Grand Brut 85

Prosecco Lunetta 45