

SCALOPPINE

All Served with Pasta of the Day



Silvia

SCALOPPINE PICCATA 29.95
Medallions of tender veal sautéed in a light lemon sauce with capers.

SCALOPPINE AL MARSALA 29.95
Medallions of tender veal sautéed in a marsala wine sauce with mushrooms.

SCALOPPINE CIPRIANI 29.95
Medallions of tender veal sautéed in a brandy cream sauce with a delicate touch of porcini mushrooms.

SCALOPPINE ALLA PARMIGIANA 29.95
Tender veal lightly breaded, topped with tomato sauce and melted mozzarella cheese.

SCALOPPINE AL TELEFONO 29.95
Tender veal sautéed on a white wine sauce with fresh tomatoes, basil and pieces of mozzarella.

CHICKEN

All Served with Pasta of the Day

POLLO PICCATA 25.95
Tender chicken breast sautéed in a light lemon sauce with capers.

POLLO AL MARSALA 25.95
Tender chicken breast sautéed in a Marsala wine sauce and mushrooms.

POLLO ALLA PARMIGIANA 25.95
Tender chicken breast lightly breaded, topped with tomato sauce and melted mozzarella cheese.

POLLO ROMANO 25.95
Tender chicken breast topped with authentic Burrata cheese, served with Pomodoro sauce and a soft touch of oregano and capers.



Trivellino

FROM THE GRILL

All Served with Pasta of the Day

SALMONE ALLA GRIGLIA 29.95
Salmon grilled to perfection.

SIRLOIN STEAK 44.95
Center cut grilled Sirloin steak served with pasta of the day.

BRICK OVEN PIZZA

MARGHERITA 19.95
Mozzarella cheese, tomato sauce and basil.

VEGETARIANA 19.95
Broccoli, mushrooms, tomatoes, zucchini, yellow squash, mozzarella cheese and tomato sauce.

NAPOLETANA 19.95
Pepperoni, mozzarella cheese and tomato sauce.



Pulcinella

FISH

All Served with Pasta of the Day

TILAPIA ALLA LIVORNESE 29.95
Tilapia sautéed in tomato sauce with capers, onions and black olives with a touch of white wine and clam juice.

SALMONE ALLA LIVORNESE 31.95
Salmon sautéed in tomato sauce with capers, onions and black olives with a touch of white wine and clam juice.

SALMONE MARECHIARO 31.95
Salmon sautéed in white wine, clam juice, a touch of pomodoro and topped off with fresh shrimp.

SNAPPER ALLA LIVORNESE 35.95
Snapper sautéed in tomato sauce with capers, onions and black olives with a touch of white wine and clam juice.

SNAPPER MARECHIARO 35.95
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

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

SOUPS

- ZUPPA DI LENTICCHIE** 11.95
Lentils, celery, onions, carrots and Ditalini pasta.
- WEDDING SOUP** 11.95
Chicken soup with vegetables, spinach and mini meatballs.
- PASTA E FAGIOLI** 11.95
Tuscan style soup. White beans, pasta, escarole, touch of tomato and parmesan cheese.
- BROCOLI E ZUCCHINI** 11.95
Fresh chopped broccoli and zucchini, in a both with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.

APPETIZERS

- MOZZARELLA ALLA CAPRESE** 16.95
Homemade mozzarella and sliced tomatoes with basil and light pesto sauce.
- FRITO MISTO DI MARE** 20.95
Fried shrimp, calamari and zucchini served with Rosalia's pomodoro sauce.
- *BURRATA** 22.95
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** 17.95
Toasted Tuscan bread topped with mozzarella cheese, prosciutto and Rosalia's homemade chopped tomato dressing.
- MELANZANE ALLA PARMIGIANA** 17.95
Baked eggplant topped with tomato sauce and melted mozzarella cheese.
- CALAMARI FRITTI E ZUCCHINI** 18.95
Fried calamari and zucchini served with Rosalia's pomodoro sauce.
- COZZE MARECHIARO** 20.95
Mediterranean mussels sautéed in Rosalia's Marechiaro sauce.
- MOZZARELLA FRITTA** 16.95
Lightly breaded fresh mozzarella squares, served with Rosalia's pomodoro sauce.



Arlecchino



Pierrot

CARPACCIO

- * CARPACCIO DI MANZO** 19.95
Slices of raw cured beef, parmesan cheese, Portobello mushrooms with mixed greens on top.
- * CARPACCIO DI SALMONE** 19.95
Slices of salmon, parmesan, Portobello mushrooms and a touch of fresh capers.
- * CARPACCIO DI TUNA** 19.95
Slices of tuna served with cherry tomatoes and a homemade lemon dressing on top.

SALADS

- INSALATA DELLA CASA** 15.95
Arugula, endive and radicchio served with our homemade tomato dressing.
- INSALATA FORASTIERI** 18.95
Arugula, fresh tomatoes, sweet corn, onions and strawberries, tossed in a raspberry vinaigrette dressing.
- * INSALATA DI TONNO ROSSO** 22.95
Fresh pan seared tuna steak encrusted with sesame seeds over mixed greens tossed in a light soy dressing.
- INSALATA DI POLLO E ORTAGGI** 19.95
Chopped grilled chicken, over mixed greens, zucchini, eggplant, yellow squash, portobello mushrooms and tomatoes tossed in a raspberry vinaigrette dressing.
- INSALATA CESARE** 16.95
Traditional Caesar salad with croutons and parmesan cheese.
Shrimp +6.00 / Chicken +4.00
- INSALATA ALLA PESCATORA** 21.95
Shrimp and calamari over romaine lettuce with red onions, celery, peppers and basil in a tomato and lemon dressing.
- INSALATA SAN TROPEZ** 21.50
Mixed green salad served with canned tuna, hard boiled eggs, black olives, roasted peppers tossed in a homemade chopped tomato dressing.
- INSALATA ROSALIA** 19.95
Mixed greens with walnuts, cherry tomatoes and goat cheese in a honey vinaigrette dressing.
- INSALATA MIXTA CON POLLO** 19.95
Mixed greens, homemade croutons, toasted almonds and tender chicken breast grilled to perfection in a balsamic vinaigrette dressing.

PASTAS

- CAPELINI AI POMODORO** 19.95
Fresh tomato sauce, garlic and basil.
- SPAGHETTI CON POLPETTE** 21.95
Rosalia's meatballs with fresh tomato sauce and basil.
- SPAGHETTI ALLA BOLOGNESE** 21.95
Spaghetti pasta served with Rosalia's homemade bolognese sauce.
- SPAGHETTI PUTTANESCA** 21.95
Spaghetti pasta, fresh tomatoes, black olives, onions, capers, and a touch of virgin olive oil.
- LINGUINI VONGOLE** 24.95
Linguini pasta in garlic and oil with white or red clam sauce and fresh clams.
- GNOCCHI GORGONZOLA** 22.95
Gnocchi served in a creamy Alfredo sauce and gorgonzola cheese.
- TORTELLINI AURORA** 21.95
Round pasta filled with veal in pink cream sauce.
- AGNOLOTTI ROSALIA** 21.95
Round pasta filled with ricotta cheese and spinach in a pink sauce.
- RIGATONI AMATRICIANA** 20.95
Rigatoni pasta in a tomato sauce with fresh onions, diced pancetta with a delicate touch of white wine.
- PENNE AL SALMONE** 24.95
Penne served in a pink cream sauce with tomato and salmon.
- FETTUCCINI CARBONARA** 24.95
Homemade pasta on a cream sauce with diced pancetta, fresh onions, and parmesan cheese.
- LINGUINE ALLA SCAMPI** 28.95
Linguine pasta in garlic and oil with white or red clam sauce and fresh shrimp.
- ZUPPA DI PESCE OVER LINGUINI** 33.95
Clams, mussels, calamari, chopped shrimp and pieces of fresh fish over linguini in a red clam sauce.
- RIGATONI DEL DIVINO** 21.95
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.



Colombina

FROM THE BRICK OVEN

- LASAGNA DI CARNE** 22.95
Layers of mozzarella and ricotta cheeses topped with Rosalia's homemade bolognese sauce.
- CANNELLONI DI CARNE** 22.95
Meat filled crepe cannelloni with ricotta cheese and spinach in Rosalia's homemade bolognese sauce.

RISOTTO

- RISOTTO AI FRUTTI DI MARE** 29.95
Traditional Italian rice in an array of fresh seafood. Your choice of creamy champagne or red clam sauce.
- RISOTTO DOLCE VITA** 29.95
Risotto tossed with baby shrimp, spring spinach, goat cheese and a touch of cream.
- RISOTTO AI TRE FUNGHI** 29.95
Traditional Italian rice tossed with three types of mushrooms; Portobello, Porcini and traditional mushrooms.

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Pulcinella

The people, food, and the prime location makes Rosalia the perfect place for good friends and family to come together and have a great time.

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Rosalia
RESTAURANT

