

Ristorante



La

Rosetta

ANTIPASTI CALDI / HOT APPETIZERS

Fagottini Ripieni di Melanzane	\$5.95
<i>Marinated eggplant stuffed with ricotta cheese & spinach, topped with a light tomato sauce.</i>	
Funghi Portobello alla Griglia con Formaggio	\$5.95
<i>Grilled portobello mushroom with grilled cheese.</i>	
Cozze alla Marinara	\$7.95
<i>Steamed mussels in white wine, garlic & marinara sauce.</i>	
Calamari Fritti	\$6.95
<i>Served with marinara sauce.</i>	
Mozzarella in Carrozza	\$6.95
<i>Fried mozzarella topped with anchovies and garlic butter.</i>	

ANTIPASTI FREDDI / COLD APPETIZERS

Antipasto all' Italiana	\$7.95
<i>Italian prosciutto, salami, ham, provolone and mozzarella</i>	
Prosciutto e Melone	\$6.95
<i>Fresh melon with Italian prosciutto.</i>	

ZUPPE / SOUP

Minestrone di Verdura	\$3.95
<i>Fresh vegetable soup with cannellini beans.</i>	
Zuppa di Tortellini in Brodo	\$3.95
<i>Meat tortellini in a chicken broth.</i>	

INSALATA / SALADS

Caprese con Mozzarella e Pomodoro	\$5.95
<i>Homemade mozzarella, tomato & basil with garlic olive oil.</i>	
Insalata Cesare	\$5.95
<i>Hearts of romaine with croutons, parmesan & a homemade caesar dressing.</i>	
With Grilled Chicken	\$9.95
Insalata di Spanaci e Funghi	\$5.95
<i>Spinach salad with mushrooms and our house dressing.</i>	
Specialita della Casa	\$4.95
<i>Mesculin mix and romaine lettuce with our homemade Italian vinaigrette.</i>	

PASTA FATTA IN CASA / HOMEMADE PASTA

(All Pasta and Entrees are Served with a House Salad)

Lasagna alla Bolognese	\$10.95
<i>With ground beef, parmesan & mozzarella in a ragu sauce.</i>	
Cannelloni al Forno	\$10.95
<i>Veal stuffed cannelloni topped with mozzarella & parmesan in a tomato cream sauce.</i>	
Manicotti Fiorentina	\$10.95
<i>Manicotti stuffed with ricotta cheese & spinach in a cream sauce.</i>	
Linguini alle Vongole	\$10.95
<i>Linguini with neck clams, garlic & basil in choice of white or red sauce.</i>	
Gnocchi con Salsa di Pomodoro	\$9.95
<i>Potato dumplings with tomato sauce and parmesan cheese.</i>	
Fettuccine all' Alfredo	\$9.95
<i>Fettuccini in a parmesan cream sauce.</i>	
Melanzane Parmigiana	\$9.95
<i>Breaded and fried eggplant topped with tomato, parmesan and mozzarella.</i>	

FRUTTI DI MARE / SEAFOOD

Salmone Fresco alla Griglia	\$12.95
<i>Grilled fillet of salmon with a dill garlic butter.</i>	
Trotta Bellavista	\$11.95
<i>Rainbow trout with mushrooms, scallions and marsala wine.</i>	
Calamari alla Salsa di Pomodoro Luciana	\$10.95
<i>Fresh squid sauteed with olive oil, garlic, parsley and a tomato sauce served with polenta.</i>	
Scampi e Capesante di Campo	\$12.95
<i>Broiled shrimp and scallops served over mix greens.</i>	

CARNE / MEAT

Scaloppine di Vitello Piccata al Limone	\$11.95
<i>Veal scaloppini sauteed with lemon, butter, white wine and capers.</i>	
Saltimbocca di Vitello alla Romana	\$11.95
<i>Veal with prosciutto, sage, provolone cheese and marsala wine.</i>	
Payarda di Vitello ai Ferri	\$10.95
<i>Grilled veal scaloppini with aromatic herbs and lemon.</i>	
Scaloppine di Vitello all' Invernale	\$12.95
<i>Veal sauteed with brandy, mushrooms, green olives, roaster red peppers, and a light tomato sauce.</i>	

POLLO / CHICKEN

Petto di Pollo alla Parmigiana	\$10.95
<i>Breaded chicken breast with marinara sauce and mozzarella.</i>	
Petto di Pollo Napolitano	\$11.95
<i>Chicken breast topped with eggplant mozzarella and a touch of tomato sauce.</i>	
Petto di Pollo alla Francese	\$10.95
<i>Chicken breast dipped in an egg batter & sauteed with lemon butter.</i>	
Petto di Pollo alla Reggiana	\$11.95
<i>Chicken breast with portobello mushrooms, onions, white wine and touch of brown sauce.</i>	

DOLCI / DESSERT

Cannoli	\$4.95
Tiramisu	\$6.95
Cheesecake	\$5.95
Profiteroles al Cioccolato	\$5.95
Torta al Rum	\$5.95
Cream Caramel	\$5.95
Gelato di Vanilla o Cioccolato	\$3.95
Sorbetti di Frutta	\$3.95

CAFÉ / COFFEE

Coffee	\$1.95
Espresso	\$2.50
Cappuccino	\$2.95