

Ristorante



La

Rosetta

ANTIPASTI CALDI / HOT APPETIZERS

Fagottini Ripieni di Melanzane	\$6.95
<i>Marinated eggplant stuffed with ricotta cheese & spinach Topped with a light tomato sauce.</i>	
Funghi Portobello alla Griglia	\$6.95
<i>Grilled portobello mushroom on a bed of mix greens and a balsamic vinaigrette.</i>	
Cozze alla Marinara	\$8.95
<i>Steamed mussels in white wine, garlic & marinara sauce.</i>	
Cozze all' olio Aromatico	\$8.95
<i>Steamed mussels in white wine, garlic & mixed herbs.</i>	
Frittura di Calamari alla Rosetta	\$8.95
<i>Lightly breaded and fried with sauteed cherry peppers & lemon garlic sauce.</i>	
Calamari Fritti	\$7.95
<i>Served with marinara sauce.</i>	
Mozzarella in Carroza	\$6.95
<i>Fried mozzarella topped with anchovies and garlic butter.</i>	
Vongole Ripieni di Prosciutto	\$8.95
<i>Our version of clams casino.</i>	

ANTIPASTI FREDDI / COLD APPETIZERS

Antipasto all' Italiana	\$7.95
<i>Italian prosciutto, salami, ham, provolone and mozzarella.</i>	
Prosciutto e Melone	\$7.95
<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	\$6.95
<i>Homemade mozzarella, tomato & basil with garlic olive oil.</i>	
Insalata Cesare	\$6.95
<i>Hearts of romaine with croutons, parmesan & a homemade caesar dressing.</i>	
With Grilled Chicken	\$10.95
With Grilled Salmon	\$12.95
Spinaci e Mele	\$5.95
<i>Spinach, red apples, carmelized pecans, and balsamic vinaigrette.</i>	
Specialita della Casa	\$4.95
<i>Mesculin mix and romaine lettuce with our homemade Italian vinaigrette.</i>	

PASTA FATTA IN CASA / HOMEMADE PASTA

Lasagna alla Bolognese	\$11.95
<i>With ground beef, parmesan & mozzarella in a ragu sauce.</i>	
Cannelloni al Forno	\$11.95
<i>Veal stuffed cannelloni topped with mozzarella & parmesan In a tomato cream sauce.</i>	
Manicotti Fiorentina	\$11.95
<i>Manicotti stuffed with ricotta cheese & spinach in a cream sauce.</i>	
Agnolotti con I Funghi e Prosciutto	\$11.95
<i>Stuffed with ricotta & spinach, served with portobello mushrooms And prosciutto in a pink sauce.</i>	
Fettuccine Primavera	\$11.95
<i>Homemade fettuccini with fresh vegetables.</i>	
Linguini alle Vongole	\$13.95
<i>Linguini with neck clams, garlic & basil in choice of white or red sauce.</i>	
Linguini al Pescatore	\$16.95
<i>Shrimp, calamari, mussels, clams & scallops with garlic and basil In a light tomato sauce.</i>	
Tortellini alla Panna	\$12.95
<i>Meat stuffed tortellini with sauteed ham and peas in a cream sauce.</i>	
Penne al Pesto	\$13.95
<i>With fresh basil and roasted walnuts.</i>	
Fettuccine all' Alfredo	\$11.95
<i>Fettuccini in a parmesan cream sauce.</i>	
Melanzane Parmigiana	\$12.95
<i>Breaded and fried eggplant topped with tomato, parmesan and mozzarella.</i>	

FRUTTI DI MARE / SEAFOOD

(All entrees are served with a side of spaghetti)

Salmone Fresco alla Griglia	\$15.95
<i>Grilled fillet of salmon with a dill garlic butter.</i>	
Trotta Ripiene Almondine	\$15.95
<i>Fresh rainbow trout stuffed with baby shrimp topped with roasted Almonds in a lemon butter.</i>	
Filetto di Sogliola Fritto	\$14.95
<i>Fillet of sole with capers and lemon butter.</i>	
Capesante all Provencale	\$15.95
<i>Scallops sauteed with sherry wine, cherry tomatoes & scallions.</i>	
Zuppa di Pesce alla Rosetta	\$17.95
<i>Assorted seafood with garlic, shallots, basil in a fresh tomato broth.</i>	
Scampi alla Freddy	\$16.95
<i>Sauteed shell on shrimp in white wine, garlic and butter.</i>	

CARNE / MEAT

Costoletta di Vitello Parmigiana	\$15.95
<i>Breaded veal topped with marinara sauce, provolone and parmesan.</i>	
Scaloppine di Vitello Bianca Neve	\$15.95
<i>Veal sauteed with mushrooms, shallots & a sherry wine cream sauce.</i>	
Scaloppine di Vitello Piccata al Limone	\$15.95
<i>Veal scaloppini sauteed with lemon, butter, white wine and capers.</i>	
Scaloppine di Vitello alla Marsala	\$16.95
<i>Veal scaloppini sauteed with mushrooms in marsala wine sauce.</i>	
Saltimbocca di Vitello alla Romana	\$16.95
<i>Veal with prosciutto, sage, provolone cheese and marsala wine.</i>	
Vitello alla Milanese	\$15.95
<i>Breaded milanese style with lemon butter.</i>	

POLLO / CHICKEN

Petto di Pollo Napolitano	\$14.95
<i>Chicken breast topped with prosciutto, eggplant & mozzarella In a light tomato sauce.</i>	
Petto di Pollo alla Primavera	\$13.95
<i>Chicken breast with fresh vegetables with choice of white or red sauce.</i>	
Petto di Pollo alla Parmigiana	\$13.95
<i>Breaded chicken breast with marinara sauce and mozzarella.</i>	
Petto di Pollo Saltimbocca alla Romana	\$14.95
<i>Chicken breast sauteed in marsala wine and topped with prosciutto, Sage and provolone cheese..</i>	
Petto di Pollo Tetrazzini	\$15.95
<i>Chicken breast topped with grilled scallops, portobello mushrooms and Spinach in a sherry cream sauce.</i>	

ALLA GRIGLIA / GRILLED

Filetto di Manzo ai Ferri	\$22.95
<i>8 oz. Grilled filet mignon, with sauteed mushrooms in a cabernet reduction.</i>	
Bistecca alla Griglia	\$20.95
<i>10 oz. Grilled New York steak with sauteed mushrooms and a cabernet reduction.</i>	
Bistecca au Pouvre	\$21.95
<i>10 oz. New York steak with peppercorns and brandy sauce.</i>	
Costoletta di Maiale alla Griglia	\$16.95
<i>Grilled pork chops with julienne prosciutto, mushrooms and rosemary Served with grilled polenta.</i>	

**Per health department regulations please be advised that consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-bourne illness.*