



SALADS

(add: chicken 5 shrimp 8 salmon 10)

Caesar Salad 8 / 15

romaine, parmesan, croutons, caesar (anchovies & eggs*)

Arugula & Tomato Salad [nuts] 9 / 17

parmesan, toasted almonds, lemon parsley dressing

APPETIZERS

Rosa's Eggplant "Meatballs" 14

panko-crusted, mozzarella, marinara

Calamari 15

lightly battered, served with marinara

Maple Glazed Brussel Sprouts [nuts] 13

lightly glazed, goat cheese, toasted almonds

Caprese 12

mozzarella, cherry tomatoes, basil, balsamic drizzle

Mushroom & Truffle Oil Flatbread 15

mushrooms, spinach, mozzarella, white truffle oil

Garlic & Cheese Flatbread 13

mozzarella, garlic herb butter (+ truffle oil 2)

Truffle Fries 10

crisp fries tossed in truffle oil & parmesan

SANDWICHES

(served with side fries or caesar)

Meatballs 24

choice of meatballs with mozzarella and marinara

Chicken Parm 24

chicken breast, mozzarella, marinara

Eggplant Parm 23

thin layers of eggplants, cheeses, marinara

MEATBALLS & PASTA 24

1. MEATBALLS

Beef	Eggplant [v]
Pork	Tofu [vg, nuts]
Chicken [gf]	

2. PASTAS

<u>Home-Made</u>	<u>Other</u>
Spaghetti	Gnocchi
Rigatoni	Angel Hair
Pappardelle	Penne [gf]

3. SAUCES

Marinara	Basil Pesto [nuts]
Arrabbiata	Garlic & Olive Oil
Creamy Tomato	Marsala Mushroom +3
White Sauce	Bolognese +4

JAZZ IT UP!

Melted Mozzarella +2	Burrata +3
Mushrooms +3	Spinach +3
Fried Egg +3	Sautéed Onions +2
+ Pasta +8	+1 Meatball +4.25

Our Favorite Combos

- #1 - Beef, Spaghetti, Marinara, Mozzarella 26
- #2 - Pork, Rigatoni, Marsala Mushroom 27
- #3 - Eggplant, Pappardelle, Creamy Tomato 24

MAINS

Chicken Parm with Spaghetti 25

mozzarella, spaghetti in marinara

Beef Lasagna 25

fresh baked layers of beef, cheeses & marinara

Shrimp Alfredo 25

white sauce, spinach, pappardelle

Spicy Calabrian Shrimp Pasta 26

spinach, mushroom, tomatoes, spaghetti

Butternut Ravioli [nuts] 20

white sauce & amaretto crumbs

Spinach & Ricotta Ravioli 20

creamy tomato sauce

NON-PASTA

Meatballs & Greens 24

choice of meatballs, marinara, broccolini & potatoes

Eggplant Parmesan 25

thin layers of eggplants, cheeses & marinara

Cauliflower in Bolognese Sauce 20

cauliflower florets in Bolognese and parmesan

Chicken Piccata or Marsala 23

piccata or marsala mushroom sauce with 2 sides

Pan Roasted Salmon 26

lemon butter sauce with 2 sides

Happy Hour
on Wine List

SIDES 8

Broccolini Sauté

Roasted Potatoes

Roasted Cauliflower

Spinach Sauté

Cherry Tomato Sauté

Mushroom & Onions

Corkage: 1st 750ml \$25; \$35 thereafter

3 split checks/table

v: vegetarian vg: vegan gf: gluten free

*contains raw eggs and consuming it may increase your risk of foodborne illness