



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-crust, 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 20

choice of meatballs with mozzarella and marinara

Chicken Parm 21

chicken breast, mozzarella, marinara

Eggplant Parm 21

thin layers of eggplants, cheeses, marinara

MEATBALLS & PASTA 20

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 22
- #2 - Pork, Rigatoni, Marsala Mushroom 23
- #3 - Eggplant, Pappardelle, Creamy Tomato 20

MAINS

Chicken Parm with Spaghetti 23

mozzarella, spaghetti in marinara

Beef Lasagna 23

fresh baked layers of beef, cheeses & marinara

Chicken Alfredo 20

white sauce, mushrooms, pappardelle

Spicy Calabrian Shrimp Pasta 24

spinach, mushroom, tomatoes, spaghetti

Butternut Ravioli [nuts] 18

white sauce & amaretto crumbs

Spinach & Ricotta Ravioli 18

creamy tomato sauce

NON-PASTA

Meatballs & Greens 20

choice of meatballs, marinara, broccolini & potatoes

Eggplant Parmesan 22

thin layers of eggplants, cheeses & marinara

Cauliflower in Bolognese Sauce 18

cauliflower florets in Bolognese and parmesan

Chicken Piccata or Marsala 22

piccata or marsala mushroom sauce with 2 sides

Pan Roasted Salmon 25

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