
PIZZA

Small 10" / Large 16"

- CHEESE** 16 / 21
Red sauce, three cheese blend.
- MARGHERITA** 16 / 21
Red sauce, fresh mozzarella, parmesan, tomatoes, basil.
- THE ROSA SPECIAL** 20 / 27
Red sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella.
- PROSCIUTTO & ARUGULA** 17 / 22
Ricotta cheese topped with dressed baby arugula and Prosciutto di Parma.
- BALSAMIC & FIG** 17 / 22
Fig and balsamic spread with gorgonzola, caramelized onions, and baby arugula.
- SPICED MEATBALL** 17 / 22
Red sauce, ricotta, mozzarella, crushed red pepper, and fresh oregano.
- AMERICANO** 18 / 24
BBQ sauce, grilled chicken, pancetta, and caramelized onion.
- BIANCO** 14 / 19
Thin crust rubbed with roasted garlic olive oil and ricotta three cheese blend.

TOPPINGS

- MEAT** \$2 ea.
pepperoni, salami, grilled chicken, Italian sausage, meatballs, anchovies.
- VEGGIES** \$1.50 ea.
artichoke hearts, broccoli, mushrooms, peppers, onions, caramelized onions, black olives, roasted red peppers, cherry peppers, tomatoes, spinach.



SCAN THE QR CODE
FOR CATERING MENU OR TO ORDER ONLINE.

**Consuming raw or undercooked food may increase the risk of food-borne illness.
All menu items and pricing are subject to change according to seasonality and availability.*

DESSERTS

TIRAMISU
Classic layered cake of ladyfingers soaked in espresso and coffee liqueur layered with marsala wine and mascarpone cream. - 8

BROWNIE SUNDAE
Warm brownie served with a scoop of vanilla gelato topped with chocolate sauce and whipped cream. - 10

CANNOLI
Two sweetened ricotta-filled fried pastries, dipped in pistachios or chocolate chips and dusted with powdered sugar. - 9

SEASONAL CHEESECAKE - 10

GELATO
*Italian ice cream.
Ask about our current flavors. - 9*

BERRY SORBET - 9

The Rosa

RESTAURANT

*A taste of classic Italian cuisine in historic
downtown Portsmouth, New Hampshire.*

(603) 436-9715 • WWW.THEROSA.COM

APPETIZERS

| | |
|---|-----|
| ARANCINI | 16 |
| <i>Seasonal preparation, arborio, herb ricotta, red sauce.</i> | |
| PEI MUSSELS | 16 |
| <i>Smoked tomato broth, spiced sausage, cippolini onions, grilled focaccia.</i> | |
| PUMPKIN RAVIOLI | 12 |
| <i>Sage crema, marinated fig, shaved fennel, toasted pepitas.</i> | |
| MEATBALLS <i>Three per order</i> | 12 |
| GARLIC BREAD | 8 |
| <i>Focaccia soaked in garlic butter, served with marinara sauce.</i> | |
| <i>Add cheese \$2</i> | |
| GORGONZOLA CROSTINI | 12 |
| <i>Grilled focaccia, caramelized onions, marinated fig.</i> | |
| BRUSSEL SPROUTS | 14 |
| <i>Pancetta, pepitas, balsamic agrodolce.</i> | |
| FRIED CALAMARI | 17 |
| <i>Hot cherry pepper rings and roasted garlic lemon aioli.</i> | |
| SOUP OF THE DAY | MKT |

SALADS

Add choice of grilled protein

CHICKEN...8 | SHRIMP...12 | SALMON...15

| | |
|---|----|
| HOUSE SALAD | 12 |
| <i>Mixed greens, cucumber, carrot, tomato, red onion, with Italian dressing.</i> | |
| CAESAR SALAD | 13 |
| <i>Romaine, Caesar dressing, shaved parmesan, croutons, white anchovy.</i> | |
| PANZANELLA | 12 |
| <i>Vine ripe tomato, focaccia croutons, shaved fennel, onion, red wine vinaigrette.</i> | |
| ROASTED APPLE & WALNUT | 14 |
| <i>Baby spinach, cranberry, gorgonzola fig and molasses vinaigrette.</i> | |

ENTRÉES

Served with a small House Salad or Caesar Salad.

| | |
|--|---------|
| VEAL MILANESE | 34 |
| <i>Prosciutto, mushroom demi-glace, rosemary parmesan polenta, fried onion.</i> | |
| ROASTED SALMON MOSTARDA | 30 |
| <i>Brussel sprouts and toasted gnocchi.</i> | |
| FRESH HADDOCK | 27 |
| <i>Piccata sauce, artichoke hearts, wilted spinach, tomato, and angel hair.</i> | |
| CIOPPINO | 29 |
| <i>Littleneck clams, shrimp, mussels, and salt cod in clam broth with roasted cippolini, tomato and basil.</i> | |
| OSSO BUCCO | 25 / 34 |
| <i>Pork shank, butternut squash risotto, braised root vegetables, English peas.</i> | |

HANDHELDS

Served with hand cut fries.

Upgrades: small House Salad +\$2, or Caesar Salad +\$3

| | |
|---|----|
| CHICKEN PARMIGIANA | 17 |
| <i>Marinara, mozzarella, parmesan, romano, served on a soft sub roll.</i> | |
| CHICKEN CAESAR WRAP | 16 |
| <i>Grilled chicken, Caesar dressing, romaine, and Parmesan in a grilled tortilla.</i> | |
| GRILLED SWEET SAUSAGES | 16 |
| <i>Sweet sausage, peppers, and onions, served on a soft sub roll.</i> | |
| CHICKEN & BROCCOLI CALZONE | 16 |

HOUSE-MADE PASTAS

Served with a small House Salad or Caesar Salad

Gluten-free pasta available upon request +\$3

- ALSO AVAILABLE -

House-made Gemelli, Gnocchi, or Cheese Ravioli

| | |
|---|------------------------------|
| RAGU ALLE BOLOGNESE | 25 |
| <i>Beef, veal, pork, tomato sauce, herbed ricotta, pappardelle pasta.</i> | |
| FETTUCCINE ALFREDO | 20 |
| <i>Parmesan cream sauce and fettuccine.</i> | |
| CLAM VONGOLE | 26 |
| <i>Little neck clams, chopped clams, white wine, roasted garlic butter, chili flake, and lemon, over spaghetti. (Red sauce available)</i> | |
| BEEF & VEAL LASAGNA | 24 |
| <i>Bolognese meat sauce, ricotta and mozzarella.</i> | |
| SHRIMP SCAMPI | 27 |
| <i>Grape tomatoes, white wine, and roasted garlic butter over spaghetti.</i> | |
| CHICKEN MARSALA | 26 |
| <i>Fettuccine, roasted mushrooms, and prosciutto.</i> | |
| CHICKEN CANNELLONI | 24 |
| <i>Caramelized onions, sun-dried tomatoes, spinach, and ricotta, with red pepper crema.</i> | |
| PINK VODKA RIGATONI | 24 |
| <i>Sweet sausage, artichoke hearts, roasted cippolini onion.</i> | |
| PARMIGIANA | CHICKEN \$25 EGGPLANT \$20 |
| <i>Scallopine, pecorino, marinara and melted mozzarella served with spaghetti.</i> | |
| PASTA CARBONARA | 22 |
| <i>Fettuccine alfredo, English peas, pancetta.</i> | |
| ADDITIONS: CHICKEN...8 SHRIMP...12 MEATBALL...4 | |
| MEATBALL...6 BROCCOLI - MUSHROOMS - SPINACH...\$2 EA. | |

ROSA READY PASTA

House-made pasta, one pound per container

| | |
|-------------------|---|
| RIGATONI | 7 |
| SPAGHETTI | 7 |
| FETTUCCINE | 7 |
| PAPPARDELLE | 7 |
| GEMELLI | 7 |

**Consuming raw or undercooked food may increase the risk of food-borne illness.*

All menu items and pricing are subject to change according to seasonality and availability.

**Consuming raw or undercooked food may increase the risk of food-borne illness.*