

APPETIZERS

ARANCINI

Seasonal preparation, arborio, herb ricotta, red sauce. - 16

PEI MUSSELS

Smoked tomato broth, spiced sausage, cipolini onions, grilled focaccia. - 16

PUMPKIN RAVIOLI

Sage crema, marinated fig, shaved fennel, toasted pepitas. - 12

MEATBALLS

Three per order - 12

GARLIC BREAD

Focaccia soaked in garlic butter, served with marinara sauce. - 8

Add cheese +\$2

GORGONZOLA CROSTINI

Grilled focaccia, caramelized onions, marinated fig. - 12

BRUSSEL SPROUTS

Pancetta, pepitas, balsamic agrodolce. - 14

FRIED CALAMARI

Hot cherry pepper rings and roasted garlic lemon aioli. - 17

SOUP OF THE DAY

Mkt Price

HOUSE SALAD

Mixed greens, cucumber, carrot, tomato, red onion, Italian dressing. - 12

ROASTED APPLE & WALNUT

Baby spinach, cranberry, gorgonzola, fig and molasses vinaigrette. - 14

SALADS

Add a choice of grilled protein to salad

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

CAESAR SALAD

Romaine, Caesar dressing, shaved parmesan, croutons, white anchovy. - 13

PANZANELLA

Vine ripe tomato, focaccia croutons, shaved fennel, onion, red wine vinaigrette. - 11

HANDHELDS

Served with hand cut fries. Upgrades: small House Salad +\$2, or Caesar Salad +\$3

CHICKEN PARMESAN

Marinara, mozzarella, parmesan, romano, served on a soft sub roll. - 17

CHICKEN & BROCCOLI CALZONE - 16

CHICKEN CAESAR WRAP

Grilled chicken, Caesar dressing, romaine, Parmesan, in a grilled tortilla. - 16

GRILLED SWEET SAUSAGE

Sweet sausage, peppers and onions, served on a soft sub roll. - 16

MARGHERITA

Red sauce, fresh mozzarella, parmesan, tomatoes, basil. - 16 / 21

PROSCIUTTO & ARUGULA

Ricotta cheese, baby arugula, and Prosciutto di Parma. - 17 / 22

BIANCO

Thin crust rubbed with roasted garlic olive oil and ricotta three cheese blend. - 14 / 19

PIZZAS

Small 10" / Large 16"

AMERICANO

BBQ sauce, grilled chicken, pancetta, and caramelized onion. - 18 / 24

THE ROSA SPECIAL

Red sauce, anchovies, sausage, pepperoni, salami, peppers, mushrooms, onions, and fresh mozzarella. - 20 / 27

SPICED MEATBALL

Red sauce, ricotta and mozzarella, crushed red pepper, and fresh oregano. - 17 / 22

BALSAMIC & FIG

Fig and balsamic spread with gorgonzola, caramelized onions, and baby arugula. - 17 / 22

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.

Consuming raw or undercooked food may increase the risk of food-borne illness. Please inform your server of any food allergy when ordering. The Rosa Restaurant is not a gluten-free facility, cross-contamination may occur.

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
*Beef, veal, pork, tomato sauce, herbed ricotta,
pappardelle pasta. - 25*

FETTUCCINE ALFREDO
Parmesan cream sauce and fettuccine. - 20

CLAM VONGOLE
*Little neck clams, chopped clams, white wine,
roasted garlic butter, chili flake, and lemon,
over spaghetti. - 26*
(Red sauce option available)

BEEF & VEAL LASAGNA
*Bolognese meat sauce, ricotta
and mozzarella. - 24*

PARMIGIANA

*Scallopine, pecorino, marinara and
melted mozzarella served with spaghetti.*
CHICKEN..25 or EGGPLANT...20

PASTA CARBONARA

Fettuccine alfredo, English peas, pancetta. - 22
CHICKEN..... 8 MEATBALL..... 4
SHRIMP..... 12 SAUSAGE..... 6
BROCCOLI - MUSHROOMS - SPINACH... 2 ea.

SHRIMP SCAMPI

*Grape tomatoes, white wine, and roasted
garlic butter over spaghetti. - 27*

CHICKEN MARSALA

Fettuccine, roasted mushrooms, and prosciutto. - 26

CHICKEN CANNELLONI

*Caramelized onions, sun-dried tomatoes,
spinach, and ricotta, with red pepper crema. - 24*

PINK VODKA RIGATONI

*Sweet sausage, artichoke hearts, roasted
cippolini onion. - 24*

ENTRÉES

Served with a small House Salad or Caesar Salad

VEAL MILANESE

Prosciutto, mushroom demi-glace, rosemary parmesan polenta, fried onion. - 34

ROASTED SALMON MOSTARDA

Brussel sprouts and toasted gnocchi. - 30

FRESH HADDOCK

Piccata sauce, artichoke hearts, wilted spinach, tomato, and angel hair. - 27

CIOPPINO

Littleneck clams, shrimp, mussels, and salt cod in clam broth with roasted cippolini, tomato and basil. - 29

OSSO BUCCO

Pork shank, butternut squash risotto, braised root vegetables, English peas. - 25 / 34

ROSA'S HISTORY

Situated beside the scenic Prescott Park and the historic charm of Strawberry Banke, this family-style Italian restaurant has been a cherished part of the community since its opening on December 22, 1927. Founded by Ralph Rosa, the restaurant was a labor of love inspired by his mother, Domenica, a talented Italian chef. After being laid off from the Portsmouth Naval Shipyard in 1926, Ralph turned his family home into The Rosa Restaurant, blending authentic Italian recipes with a commitment to treating every guest like family. Over the next 54 years, Ralph guided The Rosa through significant milestones, including surviving the Great Depression, during which it closed briefly for just two months. In 1933, The Rosa made history as the first establishment in Portsmouth to serve beer after Prohibition—a 12-ounce glass for ten cents. In 1981, ownership passed to Joe Hunt, a close friend of Ralph's, who continued the traditions of hearty Italian cooking and a welcoming, family-style atmosphere that had defined The Rosa for decades. We hope you enjoy your dining experience at The Rosa as we continue to honor the history and traditions of the past.

PRIVATE EVENTS

The Rosa Restaurant has been a part of celebrations for nearly 100 years. Our Atkinson room offers private dining that hosts up to 45 guests. The room features a sliding barn door for privacy and exposed brick for a warm intimate setting perfect for any occasion. Scan the QR code for more information or contact our Director of Events, Katrina Sleder, at (603) 531-2551



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SPECIALTY COCKTAILS

SICILIAN SPRITZ

Prosecco with Luxardo Apertivo and club soda. - 14

BELLINI ALLA PESCA

Prosecco with peach schnapps and a splash of peach puree. - 12

GIN BLOSSOM

Gin and tonic with muddled mint, lime juice, Elderflower Liqueur float. - 15

ROSEMARY PALOMA

Rosemary infused Mi Campo Blanco, lime juice, grapefruit juice, topped with club soda. - 15

CUCUMBER MARGARITA

Muddled cucumber with agave, lime juice, Mi Campo Reposado, Citrus Liqueur, served with a tajin rim. - 14

BERRY DROP

Seasonal berry infused Vodka, Limoncello, lemon juice. - 16

SPICED PEAR MULE

Bully Boy Vodka, Spiced Pear Liqueur, lemon juice, ginger beer. - 14

ITALIAN GREYHOUND MARTINI

Cucumber Vodka, Elderflower Liqueur, agave, and grapefruit juice. - 16

ITALIAN SURFER

Coconut Rum, Amaretto, and pineapple juice. Shaken to froth with a cranberry juice float. - 16

THE ROSA OLD FASHIONED

A spin on a classic favorite created by our bartenders. Ask your server for the seasonal twist. - 17

NORTHENDER

Rye Whiskey, Sweet Vermouth, Luxardo Apertivo, orange bitters stirred & served over large ice block. - 16

SWEET SIPS

ESPRESSO PERFECTO

Vanilla Vodka, Coffee Liqueur, Baileys, Espresso. - 16

TIRAMISU MARTINI

Vanilla Vodka, Frangelico, Baileys, Espresso. - 16

PISTACHIO MARTINI

Vanilla Vodka, Frangelico, Baileys, Pistachio Rim. - 16

CHOCOLATE COVERED BERRY TINI

Vanilla Vodka, Creme de Cocoa, Strawberry Puree, Cream. - 16

TOASTED ALMOND

Coconut Rum, Amaretto, Creme de Cacao, Cream, on the rocks. - 15

CAFFE CANALE

Rye Whiskey, Frangelico, Baileys, Espresso, over ice block. - 16

N.A. COCKTAILS / \$8

PEACH COOLER

Peach puree mixed with orange & cranberry juices, topped with club soda.

COCONUT MOJITO

Coconut puree, muddled mint, lime juice, club soda.

PINEAPPLE PARADISE

Pineapple juice, orange juice, crème of coconut, cream, with a nutmeg sprinkle.

STRAWBERRY SPLASH

Strawberry puree shaken with lemonade, topped with club soda.

GRAPEFRUIT FIZZ

Grapefruit juice, strawberry puree, lime juice, ginger beer.

RASPBERRY ITALIAN CREAM SODA

Raspberry syrup and club soda, topped with whipped cream.

DRAFT BEERS

SMUTTYNOSE, UNH Wildcat Lager, (4.7%) Hampton, NH 8

PERONI, Pale Lager, (5.1%) Rome, Italy 9

SAMUEL ADAMS, Seasonal, Boston, MA 8

STONEFACE, IPA (7.2%) Newington, NH 10

BLUE MOON, Belgium White Ale, (5.4%) Denver, CO 9

GREAT RHYTHM, Tropical Haze IPA, (6.8%) Portsmouth, NH . . . 10

TUCKERMAN, Pale Ale (5.4%) Conway, NH 9

GUINNESS, Stout (4.2%) Dublin, Ireland 10

WOODLAND FARMS, Rosa Red Lager, Kittery, ME (5.6%) 11

MAINE BEER CO. "Lunch" IPA, (7.0%) Freeport, ME 12

LOCAL ROTATING 10

BOTTLES & CANS

BUDWEISER (5.0%) 7

MICHELOB ULTRA (4.2%) 7

COORS LIGHT (4.2%) 7

PACIFICO (4.5%) 8

STELLA ARTOIS, Pilsner (5.0%) 8

SAMUEL ADAMS, "Just The Haze," Non- Alcoholic 8

ATHLETIC BREWING, Golden Ale, Non- Alcoholic 8

NORTH COUNTRY, Cider (5%) 11

NUTRL SELTZER (4.5%) 8

Wines

GRAPES ON TAP

SAUVIGNON BLANC / <i>Volare, Chile</i>	Glass 12 ½ Carafe 24 Carafe 48
PINOT NOIR / <i>Camarey, France</i>	Glass 12 ½ Carafe 24 Carafe 48

SPARKLING

BRUT PROSECCO / <i>Maschio, Italy (187 ml bottle)</i>	13
BRUT PROSECCO / <i>Caposaldo, Italy</i>	45
BRUT / <i>Mumm, Napa, CA</i>	65
IMPERIAL BRUT / <i>Moet & Chandon, Epernay, France</i>	80
BRUT ROSÉ / <i>Maschio, Italy</i>	12 / 50

WHITE

RIESLING / <i>The Seeker, Mosel, Germany</i>	13 / 46
PINOT GRIGIO / <i>Luna Nuda, Trentino-Alto Adige, Italy</i>	12 / 42
PINOT GRIGIO / <i>iLaurir Tavo, Varano, Italy</i>	49
SOAVE / <i>Pieropan, Soave, Veneto, Italy</i>	48
ALBARINO / <i>Columno, Rias Baixis, Spain</i>	70
SAUVIGNON BLANC / <i>Kim Crawford, Marlborough, NZ</i>	14 / 49
VERMENTINO / <i>Cecchi Litorale, Tuscany, Italy</i>	15 / 53
CHENIN BLANC / <i>Dry Creek, Healdsburg, CA</i>	14 / 49
CHARDONNAY / <i>Kendall Jackson, Santa Rosa, CA</i>	14 / 49
CHARDONNAY / <i>Artesa, Napa, CA</i>	70

ROSÉ

ROSÉ / <i>Band of Roses, Prosser, WA</i>	13 / 46
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RED

PINOT NOIR / <i>Firesteed Willamette, OR</i>	15 / 53
SANGIOVESE-CAB / <i>Castello Banfi "Col Di Sasso," Tuscany Italy</i>	13 / 46
NEGROAMARO SALENTO / <i>o (Zero) Salento, Italy</i>	50
ROSSO / <i>Santa Cristini Toscana, Tuscany, Italy</i>	56
MERLOT / <i>J Lohr, Pasa Robles, CA</i>	15 / 53
MERLOT / <i>Ferrari Carano, Sonoma, CA</i>	80
MONTEPULCIANO / <i>Lunaria Coste Di Moro, D' Abruzzo, Italy</i>	15 / 53
CHIANTI CLASSICO D.O.C.G. / <i>Banfi, Tuscany, Italy</i>	14 / 49
CHIANTI CLASSICO D.O.C.G. / <i>Monsanto, Tuscany, Italy</i>	95
ZINFANDEL / <i>Earthquake, Lodi, CA</i>	82
MALBEC / <i>The Show, Mendoza, Argentina</i>	12 / 42
CABERNET SAUVIGNON / <i>J Lohr, Paso Robles, CA</i>	15 / 53
AMARONE / <i>Tommasi, Vento, Italy</i>	120
BAROLO / <i>Michele Chiarlo, Piedmont, Italy</i>	98

Ask your server about our wine notes & pairing list.

Cin Cin!