

# The Rosa

EST. RESTAURANT 1927

RESTAURANT WEEK | FALL 2024

SELECT ONE FROM EACH COURSE.....42

## 1ST COURSE

### MEATBALLS

*Three per order*

### ARANCINI

*Fried risotto, seasonal preparation, marinara sauce, and herbed ricotta.*

### MUSSELS

*Smoked tomato broth, spiced sausage, roasted cipolini onions, shaved fennel, grilled focaccia.*

## 2ND COURSE

### LARGE PEPPERONI PIZZA

### CHICKEN PARMIGIANA

*Marinara and melted mozzarella with house-made spaghetti.*

### PINK VODKA RIGATONI

*Sweet sausage, artichoke hearts, roasted cipolini onions.*

## 3RD COURSE

### CANNOLI

*Sweetened ricotta filled fried pastry dough dipped in chocolate chips and dusted with powdered sugar.*

### TIRAMISU

*Classic layered cake of lady fingers soaked in espresso and coffee liquor, layered with a marsala wine and mascarpone cream.*

## FEATURED BEVERAGES

### COCKTAIL

ESPRESSO BANANA OLD FASHIONED.....17  
*Bourbon, St. Elder Espresso liqueur, Maple, and banana bitters.*

### WINE

KENDALL JACKSON CHARDONNAY .....14

MURPHY-GOODE PINOT NOIR .....14

### BEER

ROSA RED LAGER.....11  
*Woodland Farms Brewery, Kittery ME (5.6% ABV)*

“Cin Cin!”

RESTAURANT WEEK



PORTSMOUTH

NEW HAMPSHIRE & THE SEACOAST