

The Rosa

EST. RESTAURANT 1927

RESTAURANT WEEK | SPRING 2025

SELECT ONE FROM EACH COURSE / \$42 pp

1ST COURSE

MEATBALLS

Three per order

PANZANELLA

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

PEI MUSSELS

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

2ND COURSE

LARGE PEPPERONI PIZZA

SHRIMP SCAMPI

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

PINK VODKA RIGATONI

Sweet sausage, artichoke hearts, roasted cipolini onions.

3RD COURSE

CANNOLI

Two sweetened ricotta-filled fried pastry dough dipped in chocolate chips and dusted with powdered sugar.

TIRAMISU

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

FEATURED BEVERAGES

COCKTAIL

SPRING MARG

Tequila, Etna Spritz Liqueur, Coconut Puree, Lime Juice, Tajin Rim

WINE

KENDALL JACKSON PINOT GRIS

Fresh and crisp. Aromas of green fruit and melon. Bright flavors of green apple, pear, honeydew and peach. The many layers and textures of this wine contribute to its versatility.

RIOJA BORDON TEMPRANILLO

Aromas of ripe fruits, sweet spices and delicate hints of caramel. Excellent texture on the palate, a perfect balance between oak and fruits.

BEER

ROSA RED LAGER

Woodland Farms Brewery, Kittery ME (5.6% ABV)

RESTAURANT WEEK



PORTSMOUTH

NEW HAMPSHIRE & THE SEACOAST