

# The Rosa

ESTD. RESTAURANT 1927

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

## APPETIZER

### ARANCINI

Fried risotto, seasonal preparation, marinara sauce, and herbed ricotta. - 16

### PEI MUSSELS

Smoked tomato broth, spiced sausage, cipolini onions, shaved fennel, grilled focaccia. - 14

### FRIED CALAMARI

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

### BRUSSEL SPROUTS

Pancetta, pumpkin seeds, and balsamic agrodolce. - 14

### PUMPKIN RAVIOLI

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

### SOUP OF THE DAY

Mkt Price

### GARLIC BREAD

Baked Italian bread soaked in garlic butter, served with marinara sauce for dipping. - 8

Add cheese +\$2

### GORGONZOLA CROSTINI

Grilled focaccia, caramelized onions, and marinated figs. - 12

### MEATBALLS

Three per order - 12

### CAESAR SALAD

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

### ROASTED APPLE & WALNUT

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

## SALAD

Add a choice of grilled protein to salad

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

### PANZANELLA

Vine ripe tomato, focaccia croutons, shaved fennel, onion, red wine vinaigrette. - 12

### HOUSE SALAD

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

## ENTRÉE

Served with a small House Salad or Caesar Salad

### CHICKEN MARSALA

Roasted mushrooms, shaved ham, marsala wine sauce, and fettuccine. - 25

### VEAL MILANESE

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

### ROASTED SALMON MOSTARDA

Brussel sprouts and toasted gnocchi. - 29

### HADDOCK

Piccata sauce, artichoke hearts, wilted spinach, tomato, and angel hair. - 26

### CIOPPINO

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

### OSSO BUCCO

Pork shank, butternut squash risotto, braised root vegetables, English peas. - 29 / 34

### RAGU ALLE BOLOGNESE

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

### FETTUCCHINE ALFREDO

Cream sauce tossed with fettuccine. - 19

### CLAM VONGOLE

Little neck clams, chopped clams, shallot, white wine, roasted garlic butter, chili flake, parsley, lemon, over spaghetti. - 26

(Red sauce available)

### PARMIGIANA

Scallopine, pecorino, marinara and melted mozzarella served with spaghetti.

CHICKEN...25 or EGGPLANT...20

## HOUSE-MADE PASTA

Served with a small House Salad or Caesar Salad  
Gluten-free pasta available upon request +\$3

### PASTA CARBONARA

Fettuccine Alfredo, English peas, pancetta. - 21

CHICKEN..... 8 MEATBALL..... 4

SHRIMP..... 12 SAUSAGE..... 6

BROCCOLI - MUSHROOMS - SPINACH... 2 ea.

### ALSO AVAILABLE

House-made Gemelli, Gnocchi, or Cheese Ravioli

### SHRIMP SCAMPI

Grape tomatoes, white wine, roasted garlic butter, basil, lemon, over spaghetti. - 27

### CHICKEN CANNELLONI

Caramelized onions, sun-dried tomatoes, spinach, parmesan, ricotta, and red pepper crema. - 23

### BEEF & VEAL LASAGNA

Bolognese meat sauce, ricotta, and mozzarella. - 24

### PINK VODKA RIGATONI

Sweet sausage, artichoke hearts, roasted cipolini onion. - 23

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.

## HANDHELD

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

### GRILLED SWEET ITALIAN SAUSAGES

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

### CHICKEN CAESAR WRAP

Grilled chicken, Caesar dressing, romaine, Parmesan, and a flour tortilla. - 16

### CHICKEN & BROCCOLI CALZONE - 16

## PIZZA

Small 10" / Large 16"

### CHEESE

Red sauce, three cheese blend. - 16 / 21

### MARGHERITA

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

### THE ROSA SPECIAL

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

### ARUGULA

Ricotta cheese topped with dressed baby arugula and prosciutto di parma. - 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.

### BALSAMIC & FIG

Fig and balsamic spread with gorgonzola, caramelized onions, and baby arugula. - 17 / 27

### SPICED MEATBALL

Red sauce, ricotta, mozzarella, Romano, crushed red pepper, and fresh oregano. - 17 / 23

### AMERICANO

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

### BIANCO

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

## COCKTAIL

THE ROSA OLD FASHIONED ..... 17

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

NORTHENDER ..... 16

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

GIN BLOSSOM ..... 15

Botanical Gin & tonic with Elderflower, lime, and mint.

BERRY DROP ..... 16

Seasonal Berry infused Vodka, Limoncello, lemon juice.

SPICED PEAR MULE ..... 14

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

ITALIAN GREYHOUND MARTINI ..... 16

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

CUCUMBER MARGARITA ..... 14

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

ITALIAN SURFER ..... 16

Coconut rum, Amaretto, and pineapple juice. Shaken to froth with a cranberry juice float.

SICILIAN SPRITZ ..... 14

Prosecco with Luxardo Apertivo and club soda.

BELLINI ALLA PESCA ..... 12

Prosecco with peach schnapps and a splash of peach puree.

ROSEMARY PALOMA ..... 15

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

### NON-ALCOHOLIC / \$8

#### PEACH COOLER

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

#### COCONUT MOJITO

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

#### PINEAPPLE PARADISE

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

#### STRAWBERRY SPLASH

Strawberry puree shaken with lemonade, topped with club soda.

#### GRAPEFRUIT FIZZ

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

#### RASPBERRY ITALIAN CREAM SODA

Raspberry syrup and club soda, topped with whipped cream.

## DRAFT & BOTTLE

### DRAFT BEERS

SMUTTYNOSE, UNH Wildcat Lager, (4.7%) Hampton, NH	8
PERONI, Pale Lager, (5.1%) Rome, Italy	8
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
BUD LIGHT (4.3%)	7
GUINNESS, Stout (4.2%) Dublin, Ireland	9
WOODLAND FARMS, Rosa Red Lager, Kittery, ME (5.6%)	11
MAINE BEER CO. "Lunch" IPA, (7.0%) Freeport, ME	12
LOCAL DRAFT	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

Ask your server about our wine list.

**Cin Cin!**