

STARTERS

Fried Calamari

Calamaretti Fritti

Cornmeal dusted fried with lemon wedges & pomodoro sauce 15

Antipasto

Antipasto Casalingo

Parma prosciutto, soppressata, burrata, roasted peppers, marinated olives, grilled artichokes & eggplant 17

Shrimp Cocktail

Cocktail di Gamberoni

Chilled jumbo shrimp cocktail with horseradish cocktail sauce 17

Lamb Chops

Costolette d'agnello scottadite

Grilled New Zealand lamb lollipops aged balsamic drizzle 18

Grilled Oysters

Ostriche alla Griglia

Fresh shucked grilled oysters with leek fonduta toasted crumbs & fresh tomato relish 16

Involtni di Melanzane Vegetariane

Eggplant rolls filled with sautéed spinach, caramelized onion, four cheeses, served with a pomodoro sauce 14

Crab Cakes

Tortine al Granchio

Maryland jumbo lump crab cake, hot cherry pepper aioli, carrot slaw 17

Shellfish Tower

Torre ai Crostacei di Mare

Iced Shellfish Tower with ½ Maine lobster, jumbo shrimp cocktail, oysters on half shell, lump crab meat, littleneck clams on half shell, with traditional garnishes 75

SALADS

Rosaria

Baby iceberg wedge, crispy Pancetta, grape tomatoes, bleu cheese crumbles, house dressing 12

Angela

Garden greens, English cucumber, tomatoes, goat cheese, white balsamic dressing 12

Caprese

Heirloom tomatoes, fresh mozzarella, basil, with a balsamic dressing, EVOO 15

Caesar

Romaine lettuce, homemade focaccia croutons, Caesar dressing, shaved parmesan 12

PASTA

Fusilli alla Bolognese

Fresh fusilli pasta tossed in a savory Bolognese meat sauce with shaved parmesan 22

Cuscinetti All'Aragosta

Handmade pillow shaped lobster ravioli with wild pink Florida shrimp in a white wine sauce with diced tomatoes 32

Linguine ai Frutti di Mare

Linguine with littleneck clams, sea scallops, gulf shrimp in a light garlic & EVOO wine sauce 36

Tortellini Primavera

Four cheese tortellini with summer vegetables and a light mascarpone cheese sauce 26

Risotto con Capesante, Gamberi e Asparagi

White wine lemon basil risotto with bay scallops, wild Argentinian shrimp, leeks, diced tomatoes, asparagus 28

SOUP OF THE DAY

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

ENTREES

Veal Medallions

Medaglioni di Vitello alla Pizzaiola

Lightly breaded thin medallions of veal loin
"Pizzaiola style" with mozzarella cheese,
fettuccine with marinara sauce 32

Salmon

Salmon alla Griglia

Grilled marinated Atlantic salmon filet,
orange sauce, with sautéed zucchini strings,
fresh diced tomatoes 28

Veal Chop

Costata di Vitello alla Campagna

Tuscan style grilled veal loin chop (16 oz) topped
with mushrooms, served a risotto with leeks,
prosciutto, asparagus, onions,
diced tomatoes, red peppers 52

Pork Chop

Costoletta di Maiale ai Peperoni

Pan seared double pork chop, mushroom risotto,
sautéed onions, peas, roasted peppers, & roasted
red pepper coulis 28

Short Ribs

Brasato di Manzo al Barolo

Braised short ribs in Barolo wine with
Yukon gold whipped potato & asparagus 30

Chicken Piccata

Petti di Pollo alla Piccata

Sautéed chicken breast in a white wine
lemon & capers with asparagus 21

Surf & Turf

Mare e Terra

Grilled 8oz filet mignon & gulf shrimp with
asparagus & roasted Yukon gold potato 48

STEAKS & CHOPS

*All Steaks and Chops are garnished with
roasted Yukon gold potatoes*

Prime Bone-In Rib-Eye 22oz 55

Prime New York Sirloin 16oz 52

Filet Mignon 10oz Center Cut 55

Delmonico Steak 12oz Chairman Reserve 30

Sauces

Choice of:

*Au jus, Barolo wine reduction, brandy au poivre,
horseradish cream, béarnaise sauce*

SIDES

Asparagus with aged balsamic drizzle 10

Haricot vert beans fresh tomato & basil 9

Sautéed zucchini strings, fresh tomatoes 9

Broccoli rabe with garlic & red pepper flakes 9

Mushroom risotto 9

Whipped Yukon gold potato 8

Sweet potato fries 9

Sautéed spinach 9

Sautéed mushrooms 8

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