

Appetizers

Antipasti	\$17
Parma prosciutto, soppressata, fresh mozzarella, marinated olives and eggplant, roasted peppers, grilled artichokes	
Fried Calamari	\$17
Rhode Island style calamari, lightly spicy banana peppers, cherry pepper aioli and marinara dipping sauces	
Eggplant Rollatini	\$16
Eggplant, ricotta, mozzarella, spinach, marinara, basil cream	
Meatballs and Sausage alla Rosaria	\$16
A shareable plate of our own Meatballs & Sausage, marinara, served in our homemade bread bowl	
Buffalo Chicken Bites	\$16
Chicken tenders baked in a buffalo sauce, served with blue cheese and celery	
Chicken Wings Mediterranean	\$16
Plump grilled chicken wings marinated in olive oil, lemon and mediterranean herbs and spices	

Salads

Angela's Insalata Caprese	\$15
Ripe tomatoes, fresh mozzarella, infused basil oil, aged balsamic glaze	
Caesar Salad	\$15
Crisp romaine, house caesar dressing, parmesan , garlic crouton (anchovy available)	
Classic House Salad	\$10
A timeless favorite. Romaine, tomato, cucumber, red onion, shaved parmesan, garlic crouton, with your choice of dressing	

Burger

Rosaria Burger	\$16
8 Oz Angus beef, cheddar, tomato, lettuce, toasted roll, fries (available with vegetarian patty)	

Calzone

Spinach	\$12
Spinach, ricotta, parmesan	
Italiano	\$14
Mortadella, capicola, prosciutto, salami, mozzarella	
Chicken Parmigiana	\$14
Breaded chicken, marinara, mozzarella, basil	

Pizza

(All pizzas 14")

Margharita	\$14
Marinara, fresh mozzarella, fresh basil	
Bianca	\$14
Olive oil, garlic, ricotta, fresh mozzarella, parmesan	
Fig-Prosciutto	\$17
Prosciutto, fig jam, marscapone, mozzarella, arugula	
Seasonal Italian Vegetables	\$17
Olive oil, garlic and herb, with seasonal fresh vegetables	

Build Your Own Pizza

Meatball / Ham / Sausage / Salami / Prosciutto / Pepperoni	\$2 ea
Mushroom / Artichoke / Eggplant / Roasted Peppers / Spinach / Garlic	\$1 ea

Pasta

Fusilli alla Bolognese \$22

Fresh fusilli pasta, savory Bolognese meat sauce, shaved Parmesan

Three Cheese Ravioli \$22

Semolina pasta stuffed with ricotta, pecorino romano and parmesan cheese, marinara, fresh basil

Gamberi Scampi \$24

Sauteed jumbo shrimp, garlic lemon white wine sauce served over fresh linguini

Tortellini Primavera \$24

Tortellini, roasted vegetables, white wine sauce

(Gluten free pastas available)

Chicken

Chicken Parmigiana \$25

Breaded chicken breast, marinara, fresh mozzarella, shaved Parmesan, fusilli pasta

Piccata di Pollo \$25

Chicken breast sauteed with white wine lemon caper sauce, fusilli pasta

Meats

Braised Short Ribs \$29

Short ribs braised in red wine until tender, house-mashed potatoes, seasonal vegetables

Pork Chop Italiano \$26

Grilled 14oz Porterhouse pork chop, vinegar peppers, roast potatoes, broccoli rabe

Sirloin Steak \$34

Grilled 12oz sirloin, red wine jus, house mashed potatoes, seasonal vegetable

Fish

Salmon Arrostito \$25

Pan seared salmon, lemon basil sauce, asparagus, roast potatoes

Cod al Forno \$25

Roasted Cod Loin, seasoned bread crumb, lemon butter white wine sauce, blistered cherry tomatoes, roasted potatoes

On The Side

Rosaria Meatballs (ea)	\$2	House Mashed Potatoes	\$6	Sauteed Garlic Mushrooms	\$6
Sicilian Eggplant, Topped with tomato confetti	\$4	Truffled Fries	\$7.50	Sauteed Broccoli Rabe, with Red Pepper Flakes and Garlic	\$7.50
		Balsamic Asparagus	\$7.50		

Rosaria Signature Cocktails

\$12

Espresso Martini

Espresso, Espresso and Vanilla Vodkas, Baileys'

Angela's Cosmo

Peach Vodka, Cranberry Juice, Lime, Triple Sec

Pace Mule

Tito's Vodka, Ginger Liqueur, Ginger Beer, Lime

Ginger Pear Martini

Pear Vodka, Ginger Liqueur, Simple Syrup, Lemon

Margarita Piccante

Spicy Tequila, Triple Sec, Chambord, Lemon, Lime

Spritzer alla Rosaria

Vodka, St Germain, Prosecco, Orange Juice

Pistachio Martini

Vanilla Vodka, Amaretto, Blue Curacao, Baileys

Caribbean Cooler

Captain Morgan, Malibu, Orange, Cranberry & Pineapple

Coolada Pace

Rum Haven Rum, Rumchata, Mango Liqueur, Pineapple

Rosaria Sangria

White or Red Wine, Fresh Fruit and Juices

Wines

(by the glass/bottle)

White

Chardonnay

Two Vines	8/25
Sea Sun	10/30
William Hill	10/30

Pinot Grigio

Via Vento	9/27
Zenato	9/27
DaVinci	9/27
Santa Margharita	10/30

Sauvignon Blanc

LeBorgate	9/27
Awaken	9/27
Oyster Bay	10/30
Ferrari Corano	10/30

Reisling

Kessler	9/27
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Moscato

Mia Dolcea	9/27
Riunite	9/27
Bartenura	10/30

Bottled Beer

Domestic

Amstel Light	6	Guinness	7
Blue Moon	6	Heineken	5
Budweiser	5	Perroni	6
Bud Light	5	Stella Artois	6
Corona	6	<u>Non Alcoholic</u>	
Corona Light	6	Heineken Zero	6
Michelob Ultra	6	Lagunitas	6
Miller Lite	5	St Pauli N.A.	6
Sam Adams	7		
IPAs of the Week (inquire)	7		
Angry Orchard Hard Cider	6		

Imported

Red

Cabernet - Two Vines	8/25
Cabernet - Josh	10/30
Cabernet - Bonanza	11/33
Tuscano - Villa Pillo	10/30
Sangiovese - Le Borgate	9/27
Montepulciano - Le Borgate	9/27
Blend - Ghost Pines	12/36
Malbec - Gascon	11/33
Pinot Noir - Proverb	10/30
Shiraz - Pietra Pinta	12/36
Chianti - Santa Cristina	10/30
Merlot - Two Vines	8/25

Rose

Rosehaven	9/27
White Zinfandel	9/27

Sparkling

Proseco

Avissi	9/27
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Champagne (Bottle Only)

Nicolas Feuillatte	30
Berlucchi	50
Korbel	55
Laurent Perrier	55
Jacquart	65
Veuve Clicquot	80