# STARTERS

#### Antipasti

Parma prosciutto, soppressata, fresh mozzarella, marinated olives and eggplant, roasted peppers, grilled artichokes 17

Meatballs and Sausage alla Rosaria

Our own Meatballs & Sausage, marinara, served in our homemade bread bowl 16

#### Fried Calamari

Cornmeal dusted calamari fried with banana peppers; served with lemon wedges, cherry pepper aioli, marinara dipping sauces 17

#### Shrimp Cocktail

Chilled jumbo shrimp cocktail, lemon wedges, horseradish cocktail sauce 17

#### Lamb Chops

Grilled New Zealand lamb lollipops, aged balsamic drizzle 20

#### Mediterranean Wings

Grilled chicken wings marinated in olive oil, lemon, mediterranean herbs/spices 17

#### Stuffed Clams (4 count)

Jumbo clams filled with mixture of minced clams, breadcrumbs, seafood seasonings, parsley, garlic, lemon wedges 22

#### Rollatini di Melanzane

Baked eggplant rolls filled with fresh ricotta, mozzarella, spinach, sautéed onions, topped with a marinara sauce 16

#### Crab Cakes

Maryland jumbo lump crab cake; served with cherry pepper aioli, carrot slaw 18

### SALADS

#### Rosaria

Baby iceberg wedge, crispy Pancetta, grape tomatoes, bleu cheese crumbles, house dressing 14

#### Angela

Fresh Ovalini mozzarella, vine ripe tomatoes, baby arugula, basil oil, balsamic drizzle 16

#### Caesar

Romaine lettuce, croutons, Caesar dressing, shaved parmesan 15 (anchovy available)

### Insalata di Casa (Chopped)

Mixed greens, carrots, cucumbers, grape tomatoes, Italian dressing 10

Add grilled items: chicken \$8, salmon \$9, steak tips \$11, shrimp \$10



#### Margharita

Marinara, fresh mozzarella, fresh basil 17

#### **Buffalo Chicken**

Breaded chicken cutlet with Buffalo sauce, fresh mozzarella, marinara sauce 18

#### Fig-Prosciutto

Prosciutto, fig jam, mascarpone, mozzarella, arugula, shaved parmesan 19

#### Bianca

Olive oil, ricotta, fresh mozzarella, parmesan, garlic 16

#### Seasonal Italian Vegetables

Olive oil, garlic and herb, with fresh vegetables with EVOO, garlic, herbs 18

#### Build Your Own Pizza

(available toppings) Meatball / Ham /Sausage/Salami/Prosciutto Pepperoni/Onion/Peppers/Shrimp/Chicken \$2 each

Mushroom / Artichoke / Eggplant / Roasted Peppers / Spinach \$1 each

### CALZONES

(Great as shared - custom cuts)

**Spinach** Spinach, ricotta, parmesan 16

#### Italiano

Prosciutto, capicola, salami, mortadella, provolone, mozzarella 16

#### Chicken Parmigiana

Breaded chicken, marinara sauce, mozzarella, fresh basil 16

# BURGER & SANDWICH

#### Rosaria Burger

8 oz Angus beef, cheddar cheese, lettuce tomato, toasted bun, French fries 17

#### Grilled Chicken with Lemon Aioli

Grilled marinated chicken, EVOO, lemon, garlic; French fries, grilled pineapple 16

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

## PASTA

#### Fusilli alla Bolognese

Fresh fusilli tossed in a savory Bolognese meat sauce with shaved parmesan 25

#### Linguini, Gamberi Scampi

Sautéed shrimp in garlic lemon white wine sauce over linguine, parsley 26

#### Three Cheese Ravioli

Traditional jumbo ravioli filled with ricotta, pecorino Romano and parmesan cheese, marinara sauce, fresh basil 20

#### Gnocchi Sorrentina

Southern Italian baked plump potato gnocchi, cherry tomatoes, tomato sauce, fresh mozzarella, parmesan, basil 26

#### **Risotto Vegetarian**

Arborio rice, tossed with sauteed seasonal vegetables, light pink tomato sauce 25

#### Orecchiette with Broccoli Rabe & Sausage

Orecchiette pasta with sauteed broccoli rabe, house made Pace sweet sausages, roasted peppers, garlic and parmesan, touch of crushed red pepper 26

### CHICKEN ENTREES

(Gluten Free Pasta & Flour Available)

#### Chicken Piccata

Sautéed chicken breast in a white wine, lemon caper sauce, fusilli pasta 27

#### Chicken Parmesan

Breaded chicken breast, fresh mozzarella, shaved Parmesan, fusilli, marinara 27

#### **Chicken Florentine**

Breaded chicken cutlet topped with sauteed spinach, light cream sauce 27

#### Chicken Marsala

Sautéed chicken breast, with mushrooms sauteed in a Marsala wine sauce, garlic, served with fusilli pasta 27

#### Chicken Orsognese

Orecchiette pasta tossed with sautéed chicken tender bites, vegetables, garlic, white wine, pesto sauce 27

# SEAFOOD

#### Linguine ai Frutti di Mare

Large shrimp, sea scallops, littleneck clams, garlic, white wine sauce 34

#### **Baked Cod**

Roasted cod loin, seasoned breadcrumbs, lemon butter white wine sauce, seasonal vegetables, roasted potatoes 27

#### Salmon

Grilled salmon filet, lemon basil sauce, with seasonal vegetables, roasted potatoes 27

## CHEF SPECIALTIES

#### Steak Tips

Grilled marinated BBQ steak tips, sauteed seasonal vegetables, roasted potatoes 28

#### Pork Chop Italiano

Grilled pork chop topped with sautéed vinegar peppers, garlic; served with roasted potatoes and broccoli rabe 25

#### Short Ribs

Braised short ribs in a Barolo wine sauce, with Yukon gold whipped potato, chef selection of vegetables 31

#### Veal Parmesan

Thin cutlets of veal loin, breaded; served with fusilli pasta and topped with our marinara sauce 28

#### Veal Marsala

Thin cutlets of veal loin, sautéed with Marsala wine sauce with assorted wild mushrooms; served with fusilli pasta 29

#### Veal Saltimbocca

Thin cutlets of veal loin, white wine topped with prosciutto, sage. Fontina cheese with roasted potatoes, seasonal vegetables 29

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# STEAKS & CHOPS

All Steaks and Chops are served with the chef selection of vegetables and potatoes

"Bone-in of the Day" of the Day	MP
Prime New York Sirloin, 12 oz.	34

#### Filet Mignon

Grilled 6 oz. filet mignon with chef selection of potatoes and vegetables 39

# AVAILABLE SIDES

Rosaria meatballs \$2 each Sicilian Eggplant, topped with tomato confetti 7 House whipped mashed gold potatoes 6 Sweet Potatoes fries 8 Broccoli rabe, garlic, red pepper flakes 8 Sauteed Garlic Mushrooms 7 Balsamic Asparagus 8 Grilled Shrimp (3 jumbo) 15 Grilled Scallops (4 jumbo) 18

#### Available Sauces

Barolo wine reduction, horseradish cream

The Pace family is a proud owner of J. Pace & Son locations in the Greater Boston area and Saugus, Massachusetts.

With more than 55 years of experience in offering the very best in specialty foods and catering, J. Pace & Son, Inc. offers an exceptional dining experience through the Rosaria

Restaurant and Function Facility, named after Joe Pace's mother. Rosaria was a very kind and gentle woman. Rosaria played the traditional role of an Italian mother of that period:

family caretaker and always providing wonderful meals.

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