

CALAMARI FRITTI* 20
 crispy calamari, calabrian pepper pasta, citrus herb pepper aioli (790 cal)

CRISPY BRUSSELS SPROUTS 12
 crispy brussels sprout potatoes, balsamic glaze (270 cal)
 add crispy prosciutto 4 (240 cal)

BRUSCHETTA 12
 grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil (270 cal)

CARPASSO SALAD 17
 extra-rigorous tomatoes, fresh mozzarella, basil, balsamic glaze (210 cal)

SALAD & SOUP

ITALIAN CHOPPED 18
 roasted chicken, tomatoes, roma tomatoes, crispbread (pepperoni, feta, cucumber, parmesan, oreganata dressing) (490 cal)

BIBB & BLEU 17
 bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch (320 cal)
 add roasted chicken 8 (110 cal)
 add shrimp* 7 (170 cal)
 add grilled salmon* 14 (590 cal)

ROSA'S SIGNATURE CAESAR 18
 romaine, parmesan, creamy caesar dressing, rustic croutons (470 cal)
 add roasted chicken 8 (110 cal)
 add shrimp* 7 (170 cal)
 add grilled salmon* 14 (590 cal)

PARMESAN-CRUSTED CHICKEN 18
 parmesan-crusted chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze (1080 cal)

LOBSTER BISQUE 12
 fish & smooth lobster bisque prepared with sherry (400 cal)

PASTA

LAND & SEA

CHICKEN SCALOPPINE 25
 chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini (1240 cal)

CHICKEN PARMESAN 27.5
 hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini (1620 cal)

CHICKEN MARSALA 29
 chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini (790 cal)

GRILLED SALMON* 35
 grilled salmon filet, calabrian honey pepper glaze, spinach & sun-dried tomato pasta (930 cal)

SHRIMP PORTOFINO* 29.5
 sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter (1200 cal)

STEAK & POTATOES* 34
 10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini, with oreganata sauce (1220 cal) or rosemary butter (1250 cal)

PENNE RUSTICA* 24
 roasted chicken, shrimp, prosciutto, rosemary cream, parmesan (1060 cal)

SIGNATURE TRUFFLE MAC & CHEESE 21
 penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs (1060 cal)
 add crispy prosciutto 4 (70 cal)

MOM'S RICOTTA MEATBALLS & SPAGHETTI 24.5
 house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce (1270 cal) or bolognese sauce (1460 cal)

FETTUCCINE ALFREDO 22
 parmesan, butter, cream, fettuccine (1140 cal)
 add roasted chicken 5 (110 cal)
 add shrimp* 7 (170 cal)
 add grilled salmon* 14 (590 cal)

LASAGNA BOLOGNESE 26
 bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina sauce (1110 cal)

BREAKFAST

served daily until 9:30am

ITALIAN SAUSAGE SCRAMBLE* 18
 scrambled eggs, mushrooms, peppers, broccolini, asiago cheese sauce, breakfast potatoes, whole grain toast (170 cal)

HAM & ASPARAGUS SCRAMBLE* 18
 scrambled eggs, goat cheese, mozzarella, breakfast potatoes, whole grain toast (590 cal)

VEGGIE OMELET* 18.5
 mushrooms, mozzarella, roasted tomatoes, pomodorina sauce, breakfast potatoes, whole grain toast (70 cal)

HAM & CHEESE OMELET* 19
 prosciutto, mozzarella, breakfast potatoes, whole grain toast (430 cal)

MUSHROOM OMELET* 18.5
 mushrooms, mozzarella, breakfast potatoes, whole grain toast (210 cal)

EGGS & BACON* 17.5
 two cage-free eggs, bacon, breakfast potatoes, whole grain toast (110 cal)

FRUIT & GRANOLA 14
 fresh fruit, granola, honey, greek yogurt (420 cal)

RISE & SHINE COCKTAILS

PASSIONFRUIT MIMOSA
 absolut vodka, aperol, real passion fruit, orange juice, orange wheels

HAND SHAKEN BLOODY MARY
 ketel one vodka, elements bloody mary elixir, celery, pepperoncini, pickle-stuffed olive, lime wedge, chili

PIZZA

WILD MUSHROOM & GOAT CHEESE 20
 roasted mushrooms, truffle oil, mediterranean herbs, goat cheese (910 cal)

ITALIAN SAUSAGE 21
 shredded mozzarella, fresh mozzarella, italian sausage, parmesan cheese, garlic oil (1100 cal)

MARGHERITA 20
 mozzarella, fresh mozzarella, tomato bruschetta, parmesan cheese, garlic oil, torn basil (840 cal)

PRIMO PEPPERONI 21
 shredded mozzarella, fresh mozzarella, pepperoni, parmesan cheese, garlic oil (980 cal)

SIDES 7

BROCCOLINI (100 cal)
SAUTÉED SPINACH (200 cal)
BUTTERMILK MASHED POTATOES (480 cal)
CRISPY BRUSSELS SPROUTS (190 cal)
PASTA & SUN-DRIED TOMATO PASTA (480 cal)

all be added to parties of 6 or more. Un 20% de propina se agregara a grupos de 6 o mas. Items may be served raw or undercooked based on your specification, or contain raw or fresh ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, or other allergens. Please speak to the manager on duty regarding any allergen-related issues. ORD 080524





STARTERS

Calamari Fritti

crisp-fried, arrabbiata (850 cal / 1220 sod)

Caesar

fresh romaine, imported romano, creamy caesar dressing, croutons (420 cal / 740 sod), add chicken (180 cal / 440 sod), add shrimp (100 cal / 390 sod)

PASTA

Penne Rustica

Roasted chicken, shrimp, prosciutto, rosemary cream sauce, parmesan cheese (1160 cal / 2490 sod)

Lasagna Bolognese

bolognese sauce, italian sausage, ricotta, grana padano, pomodoro sauce (630 cal / 1810 sod)

Mom's Ricotta Meatballs & Spaghetti

house-made pork, beef, veal & ricotta meatballs, romano cheese pomodoro sauce (960 cal / 2660 sod) or bolognese (1190 cal / 3310 sod)

Fettuccine Alfredo

parmesan, butter, asiago cream sauce (1180 cal / 2000 sod), add chicken (290 cal / 560 sod), add shrimp (170 cal / 340 sod)

Shrimp Portofino

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, lemon butter wine sauce (900 cal / 760 sod)

Lobster Ravioli

lobster-stuffed ravioli, shrimp, lemon butter wine sauce (709 cal / 1030 sod)

ENTREE

Chicken Marsala

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini (810 cal / 1070 sod)

Chicken Scaloppine

artichokes, mushrooms, capers, prosciutto, capellini, lemon butter wine sauce (1180 cal / 1420 sod)

Grilled Salmon*

atlantic fillet, mediterranean-spiced vinaigrette, sun-dried tomato orzo, lemon (1110 cal / 1220 sod)

Chicken Parmesan

breaded milanese-style chicken breast, capellini with pomodoro sauce, fresh mozzarella (940 cal / 1330 sod)

PIZZA

Italian Sausage

spicy fennel sausage, basil, mozzarella (1100 cal / 1930 sod)

Primo Pepperoni

artisan pepperoni, mozzarella, basil, parmesan (980 cal / 1930 sod)

Margherita

vine-ripened tomatoes, mozzarella, basil (840 cal / 1310 sod)

TAX & GRATUITY NOT INCLUDED

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BEER

Bottles

Budweiser®
 Heineken®
 Heineken Zero
 Corona Extra®
 Michelob Ultra®
 Lagunitas® IPA
 Samuel Adams® Lager
 Sierra Nevada® Hazy Little Thing IPA
 Dogfish Head® SeaQuench Ale
 Miller Lite®
 Peroni
 Angry Orchard® Cider
 Truly® Wild Berry
 Truly® Strawberry Lemonade

Draft

Bud Light
 Goose Island IPA
 Stella Artois
 Blue Moon

WINE

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| ALTITUDE House Chardonnay | 6oz 9.50 | 9oz 14.25 | btl 38 |
| VILLA MARIA® Sauvignon Blanc | 6oz 12.50 | 9oz 18.25 | btl 50 |
| DEL VENTO® Pinot Grigio | 6oz 15.50 | 9oz 23.25 | btl 62 |
| CHALK HILL® Chardonnay | 6oz 15.50 | 9oz 23.25 | btl 62 |
| MASON CELLARS Sauvignon Blanc | 6oz 14.50 | 9oz 21.25 | btl 58 |
| ALTITUDE Cabernet Sauvignon | 6oz 9.50 | 9oz 14.25 | btl 38 |
| NIELSON® Pinot Noir | 6oz 15.50 | 9oz 23.25 | btl 62 |
| DAVINCI House Chianti Blend | 6oz 10.50 | 9oz 15.75 | btl 42 |
| DECOY® Merlot | 6oz 15.50 | 9oz 23.25 | btl 62 |
| ALAMOS® Malbec | 6oz 12.50 | 9oz 18.25 | btl 50 |
| HESS® SHIRTAIL RANCHES Cabernet Sauvignon | 6oz 15.50 | 9oz 23.25 | btl 62 |
| THE FOUR GRACES® Rosé | 6oz 12.50 | 9oz 18.25 | btl 50 |
| MIONETTO® Prosecco | 187ml 13 | | |