



## APPETIZERS AND SALAD

### Lobster Bisque 9

with Maine lobster, onions, celery, carrots,  
salt & pepper and a touch of cream

### Sea Scallops 12

pan seared sea scallops served with a pepper coulis

### Clams Casino 12

with fresh chopped clams, peppers, onions, smoked Applewood bacon  
in a casino stuffing topped with Romano cheese

### Calamari Frites 14

with banana peppers, (mildly spicy) tossed in extra virgin olive oil

### Oysters 15

one half dozen fresh Blue Point oysters with Mignonette and cocktail sauces

### Italian Hot Peppers 12

sautéed, served with caramelized garlic, cured black olives and Provolone

### Rosie's Meatballs 13

three meatballs made with veal, beef, pork. Pine nuts, raisins,  
Parmigiano, sweet onions, garlic, parsley with marinara

### Heirloom Tomato Salad 13

sliced tricolor Heirloom tomatoes with burrata,  
onions, basil, e.v.o.o. and aged Balsamic vinegar

### Arugula Salad 12

baby arugula with herbed goat cheese, toasted almonds and  
a lemon honey vinaigrette

### Beet Salad 12

roasted Ruby and Golden beets, marinated with cherry vinegar,  
shallots, topped with crumbles Feta cheese

**\*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Please alert your server if you have a food allergy- as we have shellfish and nuts extensively throughout our menu.**

## PASTA

### Rigatoni Bolognese 25

rigatoni tossed with a Bolognese sauce made of beef, veal, pork, carrots, celery, onions, garlic, salt & pepper and a touch of cream topped with stracciatella cheese

### Risotto 28

Arborio rice with house lobster, shrimp, butternut squash and asparagus with a touch of butter

### Linguine and Shrimp 26 (mildly spicy)

house made linguine with shrimp, e.v.o.o., garlic, white wine, parsley and red pepper flakes with a touch of marinara

### Strozzapreti with Roasted Rabbit 28 (mildly spicy)

slow simmered, shredded roasted rabbit in a Barolo wine sauce, e.v.o.o., sweet onions, shallots, chopped Italian 'long hots' peppers, garlic, mushrooms, red pepper flakes and organic tomatoes

## MEAT AND FISH

### Salmon 34

pan seared salmon, served with black rice, sautéed broccolini and an orange glaze

### Veal Milanese 36

pan seared veal cutlet with house made ciabatta breadcrumbs topped with baby arugula dressed in extra virgin olive oil and cherry tomato salad

### Braised Lamb Shank 34

with carrots, onions, celery and a red wine demi glaze served over parsnip puree

### Chicken Scarpariello 28 (cherry peppers optional)

pan seared one-half Amish chicken with red and yellow Holland peppers, onions, garlic, white wine, aged Balsamic vinegar

### Dry Aged Pork Chop 30

grilled dry aged pork chop with a red wine demi glaze, served with scallion mashed potatoes and roasted Brussels sprouts

### Dry Aged Sirloin 42

grilled with extra virgin olive oil, salt & pepper, served with a green peppercorn cream sauce, scallion mashed potatoes and grilled asparagus

### 20 oz Bone In Ribeye 46

grilled with extra virgin olive oil, salt & pepper, served with scallion mashed potatoes and grilled asparagus

### Sides: 6

Balsamic Roasted Brussels Sprouts

Sautéed Broccoli

Scallion Mashed Potatoes

Grilled Asparagus