

ITALIAN



INSPIRED

ANTIPASTI

CALAMARI

battered calamari steaks, white wine, lemon, tomatoes, artichoke hearts, capers 15

MUSSELS MILANO

one pound, white wine, garlic butter, charred lemon 14

OYSTERS ROCKEFELLER

4 half shells, spinach, bacon, five cheese blend, charred lemon 15

THREE CHEESE GARLIC BREAD

fresh roasted garlic bulb, alfredo sauce 12

SOUP DU JOUR 5 / 8

CAPRESE CROSTINI

garlic oil crostinis, whipped basil ricotta, fresh mozzarella pearls, basil pesto, honey glazed tomatoes, balsamic glaze, fresh parmesan 14

ANTIPASTO SALAD

iceberg and romaine blend, salami, mild peppers, pickled beets, green olives, tomatoes, red onions, house italian dressing 19

CAESAR SALAD

romaine, fresh parmesan, house croutons 16 side 5 with grilled chicken 21

PASTA

all pastas are served with your choice of soup or salad & fresh bread

PRIME RIB PASTA

charred prime rib, penne, marsala alfredo, mushrooms, onions, asiago 30

HONEY CHICKEN ALFREDO

fettuccine, black pepper alfredo, bacon, honey chicken, four cheese blend, honey glaze 28

ZESTY PENNE

spicy cream sauce, bacon, tomatoes, cheddar chicken 26 ~ shrimp 28 ~ italian sausage 27

SEAFOOD ALFREDO

fettuccine, shrimp, scallops, clams, white wine alfredo 35

SHRIMP SCAMPI

fettuccine, garlic lemon sauce, prawns, capers 25

FETTUCCINE ALFREDO

chicken 23 ~ shrimp 25

HONEY CHICKEN PARMESAN

penne, bolognese, honey chicken, four cheese blend, honey glaze 28

RAVIOLI

meat or cheese filled, choice of bolognese, marinara or alfredo meat 24 ~ cheese 22

PEASANT'S PASTA

fettuccine, white wine garlic oil, green olives, salami, bacon, artichoke hearts, spinach, mozzarella garnish, side of bolognese 28

CHICKEN PARMESAN

breaded chicken, spaghetti bolognese, four cheese blend 25

MEATBALL POMODORO BAKE

spaghetti, pomodoro, house-made giant meatball, four cheese blend 28

TRIP TO ITALY

all trios are served with your choice of potato or pasta, soup or salad, & fresh bread (no substitutions)

ROME- shrimp florentine, chicken rosa, manicotti 25

MILAN- sausage cannelloni, chicken cannelloni, manicotti 25

VERONA- eggplant parmesan, manicotti florentine, vegetable of the day 25

FLORENCE- shrimp rosa, chicken florentine, lasagna 26

All sauces are made in house daily and are subject to sell out. Each dish is made from scratch, so please allow for extra time to prepare/receive your meal. Our pastas are Michigan made from Mama Mucci's.

PLANNING AN EVENT?

Let us take care of dinner with our "Take and Bake" style catering!

Ask your server to see our "Take and Bake" menu and plan your next gathering!

Must be ordered at least 3 days in advance. Pick up orders during business hours on a day of your choosing.

ROSA'S CLASSICS

all classics are served with your choice of soup or salad, & fresh bread

CHICKEN ROSA

White wine garlic chicken, sherry breadcrumbs, four cheese blend, potato or pasta 22

CHICKEN FLORENTINE

white wine garlic chicken, lemon, spinach, four cheese blend, potato or pasta 22

SHRIMP ROSA

white wine garlic shrimp, sherry breadcrumbs, four cheese blend, potato or pasta 23

SHRIMP FLORENTINE

white wine garlic shrimp, lemon, spinach, four cheese blend, potato or pasta 23

SAUSAGE CANNELLONI

sausage filled pasta, choice of alfredo, marinara, or bolognese, four cheese blend 24

CHICKEN CANNELLONI

chicken and spinach filled pasta, choice of alfredo, marinara, or bolognese, four cheese blend 24

LASAGNA

bolognese, italian sausage, four cheese blend 22

MANICOTTI

whipped ricotta filled pasta, marinara, four cheese blend 21

MANICOTTI FLORENTINE

whipped ricotta filled pasta, lemon, spinach, alfredo 22

EGGPLANT PARMESAN

fried eggplant, marinara, four cheese blend, potato or pasta 22

SPECIALTIES

all specialties are served with your choice of potato or pasta, soup or salad, & fresh bread

PRIME RIB

oven roasted or charbroiled, au jus, vegetable of the day mkt

RIBEYE

charred, house-made creamy steak sauce, vegetable of the day mkt

HOT ROK FILET MIGNON

750 degree lava rok, twin 4 ounce filet mignons, house-made creamy steak sauce, vegetable of the day mkt

SEAFOOD BAKE

shrimp, scallops, clams, white wine cream, puff pastry 35

WALLEYE

house breading, pan seared, charred lemon, vegetable of the day 25

PANKO SHRIMP

panko breading, charred lemon, vegetable of the day 23

HONEY CHICKEN

house breading, pan seared, honey glaze, vegetable of the day 25

CHICKEN MARSALA

marsala wine, garlic, basil, fresh mushrooms 28

A LA CARTE

Antipasto Side Salad 6

Alfredo, Marinara, Bolognese, or Pomodoro Sauce 2

Giant Meatball with Bolognese 8

Vegetable of The Day 5

Italian Dressing 7/9

Creamy Steak Sauce 11/15

Loaf of Bread With Garlic Butter 3

Roasted Garlic Bulb 3

Sautéed Mushrooms 3

Sautéed Onions 3

Mushrooms & Onions 5

Smothered (Mushrooms, Onions, Asiago) 6

Side of Pasta With Sauce 5

Baked/Oven Roasted Potato 3

Vegan Chickpea Pasta Upcharge 3

Side of Vegan Chickpea Pasta 6

WINE

ROSSO HOUSE POURS

Pinot Noir, Canyon Road, California 8

Merlot, Canyon Road, California 8

Chianti, Gabbiano, Italy 8

Rosso Dolce, Roscato, Italy 9

Malbec, Alamos, Argentina 8

Cabernet, Canyon Road, California 8

Cabernet, Louis Martini, California 9

BIANCO HOUSE POURS

Moscato, Voga, Italy 8

White Zinfandel, Beringer, California 8

Riesling, Moselland Ars Vitis, Germany 8

Pinot Grigio, Voga, Italy 8

Chardonnay, Canyon Road, California 8

Sauvignon Blanc, Whitehaven, New Zealand 8

Prosecco, La Marca, Italy 9

See our cocktail menu for beer, bottled wine, Italian soda's, seltzers, and more!