

Restaurant Week Menu

\$29.95

Starters

Minestrone Soup

The Rosa

Tossed greens, red onion, plum tomato, Kalamata olives, feta cheese and Rosa house dressing

Antipasto

Medley of marinated and grilled vegetables, with various cheeses and seasonal pairings

Entrees

Bucatini Antonia

Portabello, artichoke, red onion, plum tomato, basil, white wine and garlic

Carbonara

Pancetta, peas, garlic, white wine and cream over rigatoni pasta

Grilled Salmon

Potato puree, confit fingerling potatoes, roasted mushrooms and blood orange reduction

Chicken or Veal Marsala

Marsala wine and mushrooms over linguini pasta

Desserts

House Gelato Trio

House made vanilla, chocolate and chef's gelato

Chocolate Cake

Chef's chocolate cake

No Substitutions Please