

Please be patient, as fresh cooked food takes time to prepare...Mangia!

Antipasti

Grilled Calamari	9.95	Famous Fried Ravioli	9.95
Baked Clams ½ dz.	6.95	Portabella Mushrooms	9.95
Caprese	8.95	Stuffed Eggplant Roll	8.95
Stuffed Artichoke	7.75	Broccoli Salad for two	8.50
Sausage & Peppers	7.95	Special Salad (pp)	4.95
Roasted Red Pepper	8.95	Frezzelle	5.95
Stuffed Mushrooms	7.95	Mussels Di Cozze ½ dz.	9.50

Pasta & House Favorites

Portabella Pasta \$18

Portabella mushrooms sautéed in a cognac cream sauce, served over pasta

Rigatoni Arrabbiata \$13

Blended in our zesty tomato sauce seasoned spicy hot with crushed pepper & Panchetto

Sweet Agnolotti \$14

Crescent moon spinach pasta stuffed w/ ricotta, topped in sweet roasted red pepper sauce

Rigatoni Diablo \$17

Fresh shrimp & chicken served in our chopped plum tomato sauce, seasoned spicy hot

Spinach Ravioli Gorgonzola \$15

Spinach pasta stuffed with ricotta cheese, topped with a creamy gorgonzola

Specialty Homemade Ravioli \$15

Pillows of pasta stuffed with your choice; Goat Cheese, Mushroom, Duck or Artichoke

Rigatoni & Artichoke \$15

Rigatoni and artichoke hearts tossed in a fresh plum tomato basil sauce

Linguine Pesto \$13

Paste of fresh basil, parmesan cheese, garlic, extra virgin olive oil & pine nuts

Fettuccine or Tortellini Alfredo \$14

Tossed in Roseanne's special Alfredo sauce, light and creamy

Lasagne Al Forno \$15

Sicilian style stuffed w/ assorted meats, ricotta, mozzarella & parmesan cheese
- offered with Spinach filling too -

Broccoli & Shells \$12

Tossed with fresh peeled garlic, extra virgin olive oil and a hint of onion

Eggplant Parmigiano \$14

Lightly floured, baked with melted mozzarella cheese in marinara/side of pasta

Gnocchi Vodka Cream \$15

Potato pasta sautéed in Rossini sauce with cream, Mezzaluna Vodka, basil & garlic

Full order of Chicken \$5.00 or Shrimp \$7.00 can be added to any dish

*In the RoSal's tradition, you can always order our homemade pasta
with your favorite sauce. Ask your server!*

Vitello

All Veal dishes are lightly breaded & served with or over pasta

Veal Steppanjohnno \$19

Layered in sautéed onions, green peppers, mushrooms, prosciutto and melted provolone

Veal Marsala \$18

Sautéed in Marsala wine with fresh mushrooms served over pasta

Veal Parmigiana \$19

Baked with melted provolone cheese and fresh marinara

Veal Limone \$18

Veal cutlets sautéed in a lemon wine sauce

Veal & Peppers \$19

Veal cutlets topped with sautéed red and green peppers

Veal RoSal's \$18

Veal cutlets served over pasta, smothered in a dark mushroom onion gravy

Veal Saltimbocca \$19

Prosciutto, melted provolone cheese and topped with marinara

Pesce

Rigatoni Gambini \$18

Fresh plum tomatoes, sautéed spinach, onion & shrimp smothered in a white wine sauce

Shrimp Alla Anival \$19

Gulf shrimp, prosciutto, toasted pine nuts, lemon cream sauce tossed with linguine

Shrimp & Artichoke Hearts \$19

Gulf shrimp served with artichoke hearts in a delicate shrimp cream sauce over linguine

Broccoli & Shrimp Olio e Aglio \$18

Gulf shrimp, shells & broccoli tossed with fresh peeled garlic and extra virgin olive oil

Scampi Rose \$17

Lightly breaded in Roseanne's seasoned breadcrumbs with garlic over linguine

Salmon & Artichoke Hearts \$20

Broiled with artichoke hearts, served in a light cream shrimp sauce

Salmon Viola \$22

Broiled then sautéed with a variety of vegetables in garlic & olive oil

Sicilian Style Perch \$14

Plum tomatoes, artichoke hearts & black olives served with a vinaigrette sauce

Joe Baccala \$15

Salted codfish broiled to perfection in *either* a lemon garlic sauce or Sicilian style

Scallops & Sweet Roasted Red Pepper \$18

Large bay scallops, roasted red peppers over pasta, garlic & extra virgin olive oil

Linguine Clams \$14

Sautéed in wine & garlic; in your choice of marinara or Olio e Aglio

Mussels Di Cozze \$17

New Zealand Green Lip Mussels in wine, garlic, extra virgin olive oil or marinara

Linguine Ai Frutti di Mare \$20

A King Neptune feast of sautéed Shrimp, Scallops, Mussels & Clams in marinara

Pollo

Chicken RoSal's \$13

A tender ½ chicken, marinated & baked with garlic, olive oil & lemon w/potatoes

Portabella Chicken \$19

Portabella's sautéed in a sherry wine sauce w/prosciutto topped w/provolone cheese

Chicken Florentino \$17

Sautéed spinach & melted provolone, served in a white wine lemon sauce w/pine nuts

Carbonara Chicken \$18

Chicken breasts tossed with peas, prosciutto & light imported Parmesan over pasta

Chicken Marsala \$17

Sautéed in a Marsala wine sauce topped with fresh mushrooms over linguine

Stuffed Chicken Breast \$16

Stuffed w/apple breading & herbs, topped with a light cream sauce w/side of broccoli

Chicken Tetrizini \$16

Roasted red pepper, broccoli, mushroom & onion tossed in a light cream sauce w/pasta

Chicken Scaloppini with Prosciutto \$19

Chicken breasts lightly seasoned, sautéed in olive oil topped with prosciutto & melted provolone in grated imported parmesan cheese sauce or tomato basil over pasta

Carne

(In some cases, please allow up to 45 min. for special preparation)

Filet Mignon \$22

Cooked to your pleasure served with a baked potato and sautéed Sicilian spinach

Raimondi Style Filet \$27

Butter fried, topped w/ prosciutto, mozzarella cheese, and fresh mushrooms in marinara

Grilled Pork Chops \$22

Grilled to perfection, topped with roasted green & red peppers served w/potatoes

Pork Chops Vesuvio \$22

Marinated with garlic, olive oil, lemon & peas, perfectly broiled, served w/potatoes

Sausage Cacciatore \$16

Sausage in a tomato vinaigrette sauce w/ fresh mushrooms, potatoes, onions & olives

Addizionale

<i>Meatball or Sausage</i> \$3	<i>Sicilian Broccoli</i> \$4	<i>RoSal's Potatoes</i> \$4
<i>Pasta Marinara</i> \$4	<i>Sicilian Spinach</i> \$4	<i>Sautéed Vegetables</i> \$5

Split Charges \$3 / 18% gratuity added to all parties six or more

***Thank you for choosing RoSal's where...
You're not going out to dinner, you're coming home!***