## Appetizers

Bruschetta	10.95
Mussels Red or white wine sauce with lemongrass	13.95
Shrimp Scampi with Garlic Bread	19.95
Stuffed Portabella Mushrooms  Fresh mozzarella, plum tomatoes & basil topped with balsamic vinegar	13.95
Grilled Asparagus Platter Asparagus rolled with prosciutto garnished with fresh mozzarella, plum tomato & roasted red peppers	15.95
Cherrystones FraDiavolo	16.95
Eggplant Rolletinni Our homemade eggplant rolled with ricotta and baby spinach	14.95
Eggplant Topped with Ricotta & Mozzarella	12.95
Calamari Salad  Marinated calamari in olive oil, fresh lemon juice, garlic & hot crushed pepper served over field greens with white beans & Kalamata olives	16.95
Antipasto  Platter of prosciutto di parma, sopresata, fresh mozzarella, provolone cheese, roasted peppers, marinated mushrooms, artichoke hearts & olives served on a bed of romaine lettuce with extra virgin olive oil & balsamic vinegar	18.95
Fried Calamari  Plain or with pepper rings & balsamic vinegar	16.95
Beet Salad	14.95
Soup  Zuppe of the Day served seasonal	7.95
Specialties	
Eggplant Our homemade eggplant layered with mozzarella cheese	22.95
Bolognese Our veal pork and beef ragu served with homemade pasta of the day	23.95

## Chicken

Chicken Broccoli Ziti Chicken breast lightly floured & pan-fried, served with broccoli over penne in a butter garlic sauce - also served Alfredo style	22.95
Chicken Parmigiana Our homemade breaded chicken cutlet served with mozzarella cheese	22.95
Chicken Valenciano Rossetti's original pan-fried chicken breast with fresh mushrooms, wine & seasoning	24.95
Chicken Cacciatore  Chicken sautéed with peppers, mushrooms & onions  served in a red wine sauce over pasta - also served in white sauce	24.95
Chicken Romano Chicken sautéed with mushrooms & served over pasta in a pink cream sauce	24.95
Chicken Cutlet Spinach and Fresh Mozzarella Our homemade chicken cutlet baked with baby spinach & fresh mozzarella served in a pink cream sauce	24.95
Chicken Braciolettini Boneless chicken breast stuffed with parma prosciutto & mozzarella, served with red or white sauce	24.95
Chicken Saltimbocca Chicken sautéed with parma prosciutto, fresh mozzarella, mushrooms, garlic & white wine	24.95
Chicken Marsala Chicken sautéed with ham, mushrooms & onions, in a marsala wine sauce	24.95
Chicken Margarita Chicken lightly battered in flour & egg, pan-fried with capers in a lemon butter sauce	26.95
Chicken Vinegar Pepper and Potato  Choice of pan-fried or grilled chicken breast, sautéed with roasted potatoes  & our famous vinegar pepper sauce	26.95
Chicken Roasted Peppers and Artichoke Hearts  Chicken breast, lightly floured, sautéed with roasted peppers & artichoke hearts topped with melted mozzarella cheese in a white wine sauce	26.95
Vea1	
Veal Marsala Veal sautéed with ham, mushrooms & onions, in a marsala wine sauce	28.95
Veal Pomodoro Veal sautéed with plum tomatoes & basil, topped with parma prosciutto & fresh mozzarella	28.95
Veal Parmigiana Veal dipped in flour, egg & bread crumbs, fried, & topped with mozzarella cheese	28.95
Veal Margarita Veal lightly battered in flour & egg, pan fried with capers in a lemon butter sauce	28.95
Veal Saltimbocca Veal sautéed with parma prosciutto, fresh mozzarella, mushrooms, garlic & white wine	28.95
Veal Cutlet Spinach Veal cutlet layered with spinach, with fresh mozzarella & pasta served in a pink cream sauce	28.95
Veal Braciolettini  Veal stuffed with parma prosciutto and buffalo mozzarella in a roasted pepper black olive sauce	28.95

## Pork

Pork Chop Vinegar Pepper and Potato 160z center cut pork chop seasoned to perfection, finished with our own vinegar pepper sauce	28.95
Sausage Cavatelli Rabe and Beans Sweet Italian sausage sautéed in olive oil, white cannellini beans & broccoli rabe seasoned to perfection & served over cavateilli	26.95
Sausage Cacciatore Sweet Italian sausage sautéed with peppers, mushrooms & onions served in a red wine sauce over pasta	26.95
Steak	
Steak Portabella Grilled prime sirloin steak, sautéed with portabella mushrooms & served with roasted potatoes	39.95
Steak Pizzola  Grilled prime sirloin steak, simmered in our own marinara sauce with fresh mushrooms, served with pasta	39.95
Steak Mafiosa Sauted with peppers, onions, mushrooms, capers, prosciutto, and mozzarella, served with homemade fusilli	49.95
Seafood	
Shrimp Tomato Basil Shrimp sautéed with fresh tomato, olive oil, garlic & basil also served in our pink cream sauce	29.95
Shrimp Alfredo with Broccoli Shrimp sautéed with butter, cream, romano cheese & fresh broccoli florets	29.95
Shrimp Margarita Shrimp lightly battered in flour & egg, pan fried with white wine, capers & a lemon butter sauce	29.95
Shrimp Fra Diavolo Shrimp sautéed in our homemade spicy marinara sauce	29.95
Shrimp Scampi with Broccoli Shrimp sautéed in a creamy butter garlic sauce, tossed with broccoli	29.95
Spicy Shrimp Rossetti Shrimp sautéed with garlic, fresh tomatoes, scallions & hot crushed peppers, served with a white wine sauce	29.95
Lemongrass Mussels  Mussels sautéed in a white wine sauce with garlic & lemongrass	26.95
Mussels Fra Diavolo  Mussels sautéed in our own spicy marinara sauce	26.95
Frutti di Mare Shrimp, littlenecks, mussels, calamari & scallops sautéed in a homemade marinara sauce - also served with a white scampi sauce	32.95
Grilled Salmon Fresh salmon, served with Teriyaki style or lemon butter with capers	29.95
Baked Scallops Fresh sea scallops lightly breaded & baked with melted butter and paprika	29.95
Haddock Marinara	29.95

Pasta

Ziti with Tomato Sauce	16.95	Mushroom Ravioli in a Cream Sauce	23.95
Baked Ziti	19.95	With fresh mushrooms	
Sauteed Cavatelli	19.95	Lobster Ravioli in Pink Cream Sauce With shrimp	32.95
Sauteed Gnocchi	21.95	Pasta Carbonara with Peas, Bacon and Egg	23.95
Cavatelli Pomodoro,	21.95	also made with Pancetta	
Fresh Tomato and Basil		Pasta Putanesca With anchovies, capers, olives	22.95
Gnocchi Alfredo, Peas & Bacon	22.95	& fresh plum tomatoes	
Cavatelli with Broccoli Rabe & Beans	22.95	Pasta Ricotta	20.95
Manicotti	19.95	Cheese Ravioli	19.95
Tri-Colored Tortellini Alfredo	22.95	Ravioli with Meatball	21.95
Tri-Colored Tortellini Alfredo Pesto with Fresh Tomatoes	22.95	Cavatelli with Meatball	21.95
		Linguini in Red or White Clam Sauce Served with Littleneck clams	24.95
	Sic	les	
Meatball			3.50
Sausage			3.50
Vegetable			7.95
Parmesan Truffle Fries			7.95
Broccoli Rabe	2 1		9.95
Sautéed with extra virgin olive oil, garlic é	_		
	Des	sert	
Spumoni			7.95
Tiramisu			7.95
Homemade Cannoli			5.95
Warm Chocolate Cake a la mode			9.95
Vanilla Ice Cream  With caramel sauce topped with toasted pe  Gresh whipped cream	ecans		8.95
Limoncello Cake			7.95
Limoncello Flu	D		7.95
	Beve	rages	
Soda			2.50
Sparkling Mineral Water Large			3.95 7.95
Coffee or Tea			3.50
Espresso			3.25
Cappuccino			4.25

Please alert wait staff to any food illnesses. Consumption of raw or under cooked food may cause health issues. Please note that all ingredients are not listed in menu. Prices may change without notice. MA meal tax 6 1/4 - 3/4 %