

# ROSSINI TRATTORIA GASTRONOMICA

Est. 2017

## Dinner Menu

**Our Genuine cuisine is based on high quality fresh ingredients,  
Our meats are hormone, antibiotic free & grass fed... BUON APPETITO!**

### **Antipasti-Insalate-Zuppa (APPETIZERS-SALADS-SOUP)**

**\*Mozzarella e pomodoro alla Caprese\*** fresh Mozzarella cheese, ripe tomatoes, basil, sea salt \$ 12 V

**\*Tagliere rustico\*** Parma prosciutto, salamino , bresaola, olives, truffled pecorino cheese, gorgonzola, fig preserve, walnuts and tarallini \$ 16

**\*Calamari Fritti\*** crispy fried calamari served with lemon & marinara sauce \$ 12

**\*Insalatina Mista\*** mixed organic lettuces, balsamic vinaigrette \$ 7 V/GF

**\*Imperatore Cesare\*** a romaine lettuce tossed with Caesar dressing, parmesan cheese, bread crotons and anchovies \$8

**\*Zuppa di Pasta e Fagioli\*** 8 V/G

! Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs, may increase the risk of food-borne ill

## Le Nostre Paste (Our Pastas)

**\*Mezzelune di Magro\*** half-moon shaped ravioli filled with spinach and fresh ricotta cheese, parmesan cheese in brown butter & sage \$18

**\*Fettuccine al ragu` Bolognese\*** with slow cooked beef ragu' \$ 18

**\* Penne all' Arrabbiata\*** with tomato sauce, garlic & Calabrian chili \$16

**\* Orecchiette\* polpettine e salsiccia\*** tiny ear shaped pasta with mini meatballs and pork sausage in a tomato sauce, W/salted ricotta cheese \$ 19

**\* Ravioli All'astice\*** lobster ravioli in a creamy tomato sauce and basil \$26

**\* Linguine al granchio e broccolini \*** Fresh crabmeat in a white wine sauce, garlic, parsley and broccolini \$ 25

**\*Tonnarelli al nero di seppia\*** squid ink spaghetti with shrimp, fresh chopped tomatoes, arugula, white wine sauce \$25

Some preparation can be made with gluten free pasta or without ingredients containing gluten

## Secondi Piatti (Main Courses)

**\*Melanzane alla Parmigiana\*** baked eggplant “parmigiana style” \$20 V

**\*Salmone dell Atlantico\*** pan roasted filet of Atlantic salmon with shrimp, cherry tomato, capers & olives in a white wine sauce, broccoli sautéed and mashed potatoes \$ 26 GF

**\*Pollo Suprema\*** sautéed sliced free-range chicken breast with artichokes, mushroom, sundried tomato and baby potatoes in sage demi/ sauce \$24 GF

**\* Cotoletta Milanese\*** pounded and breaded round top veal, arugula salad, cherry tomatoes and shaved parmesan cheese \$28.00

**\*Scaloppine di vitello ai funghi\*** veal scaloppini with mushroom sauce, mashed potatoes, asparagus gratin parmesan cheese \$28

**\*Controfiletto di manzo\*** 12 oz. Angus strip loin with gorgonzola sauce, spinach, roasted potatoes \$30

**Side Dishes:** Linguine pomodoro or Aglio &Olio \$ 7 Sautéed spinach \$6 Mashed Potatoes \$6

Pork Sausage \$6 Gluten free bread

# Pizze (take out only)

**(Our 12" Gourmet pizzas are made with GMO free imported Italian Stone Ground flours)**

**\*Classica\*** (tomato sauce, mozzarella cheese, basil) \$18

**\*Calabrese Piccante\*** (pepperoni) tomato sauce, mozzarella, Calabrian chili \$20

**\*Vegetariana\*** (tomato sauce, spinach, artichokes, peppers, mushroom, zucchini, oregano) \$20 .... add mozzarella (\$2)

**\*BiancaNeve\*** white pizza topped with ricotta cheese, mozzarella cheese, smoked provolone, parmesan cheese, mushroom, and pork sausage \$22

## **Extra toppings:**

Onion \$1- Basil \$1 - Spinach \$2 - Artichokes \$2 - Mushrooms \$2 Pepperoni \$2

Parma Prosciutto \$6.00 Pork Sausage- \$3 - Peppers \$2 Arugula \$2 extra cheese \$2

# DOLCI

(homemade desserts) \$9

**\*Tiramisu\*** Lady fingers dipped in espresso layered with mascarpone cream and bitter cocoa powder

**\*Torta Caprese\*** chocolate cake with Gianduja cream, Amarene (wild cherries in syrup)

**\*Cannolo Siciliano\*** filled with sheep ricotta cheese, chocolate chips, candied orange peel

**\*Semifreddo al Cioccolato\*** dark chocolate semifreddo with raspberry coulis e cantucci cookie

**\*Affogato al caffè e amaretto\*** a scoop of vanilla gelato drowned in espresso coffee, amaretto flavor and whipped cream

## **Gelati & Sorbetti \$ 8.00**

2 scoops your choice of

**Gelati.** Chocolate, Vanilla, Pistachio,

**Sorbetti.** Lemon & Raspberry