

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/GF

Verdure grigliate grilled zucchini, peppers, eggplant, asparagus seasoned with basil pesto condiment \$ 12 V/GF

Tagliere rustico Parma prosciutto, salamino , bresaola, olives, merlot cheese, gorgonzola, fig preserve, walnuts and tarallini \$ 18

Bruschetta grilled casareccio bread, topped with tomato, mozzarella, oregano, garlic and extra virgin olive oil \$ 11 V

Polpette “Casalinga” al sugo house made meatball stewed in tomato sauce \$12

Polpo alla Griglia Grilled Mediterranean octopus with garlic, lemon, parsley extra-virgin olive oil condiment over baby lettuces \$16 G/F

Calamari Fritti crispy fried calamari served with lemon & marinara sauce \$ 13

Insalatina Mista mixed organic lettuces, balsamic vinaigrette \$ 8 V/GF

Imperatore Cesare a romaine lettuce tossed with Caesar dressing, parmesan cheese, bread croutons \$9

Insalatina di rucola arugula salad, red beets, fresh tomato, goat cheese, truffle oil and pickled red onion marmalade \$12 G/F

Zuppa di Pasta e Fagioli vegetable base beans soup \$8 V/GF

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

Le Nostre Paste

(Our Pastas)

- * **Gnocchi di ricotta gratinati** * baked fresh ricotta/spinach gnocchi in a mascarpone cheese sauce \$21 V
- * **Fettuccine al ragu` Bolognese*** with slow cooked beef ragu' \$ 19
- * **Penne alla Puttanesca*** with tomato sauce, garlic, olives, capers, spicy chili \$19 V
- * **Cappellacci ai funghi misti** * mixed mushroom ravioli with creamy truffle sauce \$28
- * **Bucatini all Amatriciana*** large spaghetti tossed in a sauce of tomato, pancetta and pecorino cheese \$ 22
- * **Ravioli All'astice*** lobster ravioli in a creamy tomato sauce and basil \$28
- * **Linguine alle vongole** * fresh clams in a white wine sauce, garlic, and parsley \$ 26
- ***Orecchiette, cime di rape e salsiccia*** little shell shaped pasta tossed with pork sausage and rapini in a “aglio e olio” and salted ricotta \$24

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” \$22 V
- ***Salmone alla griglia*** grilled salmon, mixed baby greens, fresh tomato, shaving parmesan cheese, balsamic vinegar dressing \$24 GF
- ***Dentice al forno*** baked filet of red snapper with shrimp, sundried tomato, olives, artichokes, over sautéed escarole, \$ 32 GF
- ***Pollo Limone*** sautéed sliced free-range chicken breast with lemon/capers sauce, mashed potatoes, and zucchini sauteed \$24 GF
- * **Cotoletta di vitello Parmigiana*** classic veal parmesan served with fettucine tomato sauce and sauteed spinach \$32.00
- ***Scaloppine di vitello ai funghi*** veal scaloppini with mushroom sauce, mashed potatoes, and zucchini sauteed \$29
- * **Ossobuco alla Milanese*** braised veal ossobuco over saffron risotto” Milanese style \$ 36
- ***Filetto di manzo*** 8 oz. angus beef filet loin with mixed mushroom in a red wine sauce, creamy spinach and truffled potato croquette \$42

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

* **Gorgonzola*** tomato sauce, mozzarella cheese and gorgonzola \$ 22

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

* **Panna cotta** * traditional spoonful heavy cream custard topped with mixed berries sauce

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