

# 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 rafi 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
  - \***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

## Dalla Griglia

(From the grill)

Served with olive oil and lemon condiment and mixed green/ tomato salad, shaved parmesan cheese

**Chicken paillard \$ 22 Atlantic salmon \$24 Branzino ( whole) \$ 36**

# 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

\***Sfogliatina di mele verdi**\* green apple tart, with vanilla custard and caramel sauce

\* **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