

ROSSINI

TRATTORIA GASTRONOMICA

Est. 2017

Summer Dinner Menu

Our Genuine cuisine is based on high quality fresh ingredients,

Our meats are hormone free & grass fed... BUON APPETITO!

Antipasti/ Insalate/ Zuppa

(APPETIZERS/ SALADS, SOUP)

Mozzarella Caprese fresh “ Fior di latte” mozzarella, with ripe tomatoes, basil and extra virgin olive oil \$12 V/GF

Tagliere Rustico Parma prosciutto, salamino, bresaola, olives, merlot cheese, gorgonzola, fig preserve, walnuts and tarallini \$22

Bruschetta grilled casareccio bread topped with chopped fresh tomato, mozzarella, oregano, garlic, and extra virgin olive oil \$ 12 V

Polpo alla Griglia grilled Mediterranean octopus with garlic, red vinegar, parsley, extravirgin olive oil condiment over baby lettuces \$ 18 G/F

Calamaretti Fritti crispy fried calamari with lemon and marinara sauce 14

*** Anguria*** organic arugula, baby kale, watermelon, crumbled pistachios, goat cheese, balsamic vinegar & extra virgin olive oil dressing 12 GF

Imperatore Cesare a romaine lettuce tossed with Caesar dressing, parmesan cheese, bread crotons and anchovies \$ 9 GF

Insalatina Mista organic mixed greens, tossed with balsamic vinegar and extra virgin olive oil 8 V GF

*** Zuppa del Giorno*** daily special soup \$ 9

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

Le Nostre Paste (Our Pastas)

- ***Ravioli di Astice*** lobster ravioli tossed in a creamy tomato sauce and basil \$26
- ***Fettuccine Bolognese*** with beef ragu' \$ 21
- * **Fusilli con rucola/salsiccia/ pistacchi e gorgonzola*** spiral shape pasta with arugula, gorgonzola cheese sauce, pork sausage and pistachios \$23
- * **Linguine alle vongole e rapini*** fresh clams in a white wine sauce, garlic/ parsley \$ 26
- * **Penne Arrabbiata*** tossed in tomato sauce, garlic, and Calabrian chili \$19
- * **Spaghetti alla Carbonara*** tossed with egg yolk, pancetta, pecorino cheese, black pepper \$ 22

Secondi Piatti (Entrees)

- ***Melanzane alla Parmigiana*** baked eggplant parmigiana style \$23
- * **Coscia di maiale arrosto*** roasted Berkshire pork butt with herbs, glazed black cherries sauce, polenta with fontina cheese, zucchini sauteed \$ 27
- * **Cotoletta Milanese*** pounded and breaded veal, arugula, fresh tomato, and shaving parmesan cheese \$32
- * **Pollo Parmigiana*** breaded chicken breast, topped with mozzarella cheese served with linguine pomodoro \$26
- ***Scaloppine ai funghi** * veal scaloppine with mushroom and Marsala sauce, zucchini sauteed and mashed potatoes \$29
- ***Salmone alla griglia***grilled Faroe Island salmon, salsa Verde, green beans, artichokes and sauteed cherry tomatoes \$ 26

Side Dishes:

Linguine pomodoro or aglio & olio 7

Sautéed Spinach 7 Gluten free bread \$ 6

Pork Sausage 6

La Pizza

(TAKE OUT ONLY)

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

Regina Margherita (tomato sauce, mozzarella, basil) \$18

Capricciosa (tomato sauce, mozzarella, prosciutto, artichokes, mushroom, black olives, anchovies) \$20

Salamino Piccante (pepperoni) tomato sauce, mozzarella \$20

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

Bianca white pizza topped with ricotta cheese, smoked provolone, parmesan cheese, mushroom, pork sausage \$24

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

Extra toppings:

Onion \$ 1- Basil \$ 1 - Spinach \$2 - Artichokes \$2 - Mushrooms \$2 Pepperoni \$ 2
- Parma Prosciutto \$6.00 Sausage- \$3 Fresh Tomatoes -\$2- Peppers \$2 Anchovies \$2