



Antipasti

olive misti mixed marinated olives, lemon, basil, olive oil	\$6	polpette nonna's recipe, pork & veal meatballs, pomodoro sauce, pecorino	\$10
antipasti misti italian cured meats & cheeses, olives, marinated vegetables	\$14	arancine crispy risotto stuffed with ragu bolognese, pomodoro sauce, pecorino	\$10
ceci roasted garbanzo beans, walnuts, ricotta, parsley, lemon	\$8	polpo grilled octopus, crispy potatoes, ceci, cauliflower	\$13
calamari fritti crispy calamari, roasted tomato pesto, basil oil	\$12	cavolfiore whole roasted cauliflower, asiago fonduta, salsa verde	\$12
mozzarella in carozza house made mozzarella cheese, focaccia, pomodoro sauce	\$7	zucca roasted butternut squash, goat's cheese, apple agrodolce, pumpkin seeds	\$9

Insalate e Zuppe

caprese house made mozzarella cheese, roasted tomatoes, basil oil	\$8	tagliata chopped salad, prosciutto, mozzarella & asiago, tomatoes, onions, olives, ceci, white balsamic vinaigrette	\$12
caesar bibb lettuce, apples, crispy prosciutto, pecorino, caesar vinaigrette	\$10	gamberoni grilled shrimp, arugula, red onion, sweet potatoes, pomegranate, honey apple vinaigrette	\$15
burricotta ricotta stuffed mozzarella cheese, caramelized beets, pistachios, orange agrodolce, balsamic	\$11	zuppa di contadino autumn vegetable soup, basil oil	\$7
rucola baby arugula, goat's cheese, walnuts, white balsamic vinaigrette	\$10		

Primi ~ Pasta

lasagna napoletana braised pork ragu, polpette, hard cooked eggs, ricotta & caciavallo cheeses	\$20	cochiglioni ripieni four cheese stuffed shells, tomato cream sauce, basil oil	\$12/20
pappardelle alla bolognese braised pork & veal ragu, onions, carrots, tomato, pecorino	\$12/19	cortecce braised rabbit ragu, leeks, pecorino cream	\$14/24
gnocchi di patate dolci sweet potato gnocchi, goat's cheese, apples, walnuts, thyme, brown butter	\$12/22	maltagliati lobster, pancetta, salsa arrabbiata	\$18/30
mezzi rigatoni prosciutto, ricotta, spicy tomato cream sauce	\$12/20	spaghetti ai funghi roasted mushrooms, black truffles, tomatoes, parsley	\$12/19
		tagliatelle king crab, brussels sprout leaves, cealma tomato cream sauce	\$18/30
		gnocchi di ricotta blueberries, balsamic, gorgonzola dolce	\$12/20

Secondi

frutti di mare sea scallops, shrimp, mussels, calamari, red chili, seafood tomato broth	\$29	capesante seared scallops, autumn squash risotto, pomegranate	\$28
pollo milanese breaded chicken cutlet, baby arugula, lemon vinaigrette, pecorino	\$22	bistecca roasted rib eye steak, crispy potatoes, brussels sprouts, gorgonzola	\$29
melanzane parmigiana focaccia crusted eggplant, ricotta, fresh mozzarella, rigatoni pomodoro	\$18	costoletta di maiale roasted pork chop, rosemary roasted sweet potatoes, porcini mushroom sauce	\$23
salmone roasted salmon, cauliflower, spinach, lemon caper sauce	\$25	costine di manzo balsamic braised short ribs, crispy polenta, broccoli rabe	\$25
scaloppine di pollo sautéed chicken medallions, prosciutto, sage, potatoes & broccoli rabe	\$22		

Contorni

brussels sprouts, pancetta		spinach & garlic	
sweet potatoes, rosemary, pecorino, honey		broccoli rabe, red chili flakes, pecorino	
mushrooms, herbs, garlic, lemon		pasta pomodoro	\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition





T R A T T O R I A

Rosa Bianca

