



ROSMARINO'S

cucina italiana

THE HISTORY OF ROSMARINO'S

Rosmarino (Rosemary) is a spice commonly used in all Northern Italian kitchens.

As for us, our mother used it plentifully. It was always fresh grown in our garden.

Meats, breads, and sauces were layered with its pleasant tastefulness.

Here at Rosmarino's we want to share that same robust flavor through our warm Italian heritage of fine dining.

At Rosmarino's we want each meal to be as flavorful as our warmth and hospitality.

Mangiano!



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Dinner Menu

~ Antipasti (Appetizers) ~

Mozzarella Marinara	\$5.95
<i>Pan-fried mozzarella covered in a marinara sauce.</i>	
Insalata Mozzarella	\$6.95
<i>Slices of mozzarella wrapped with prosciutto layered with fresh tomatoes, drizzled with olive oil, topped with basil and baked.</i>	
Mozzarella al Basilico Olio	\$6.95
<i>Buffalo mozzarella sliced and topped off with olive oil, garlic, and basil.</i>	
Calamari Fritti	\$6.95
<i>Whole body calamari breaded, deep-fried, and topped with romano cheese. Served with marinara sauce.</i>	
Carciofo alla Napoli	\$6.95
<i>Artichoke hearts deep-fried then baked in a light tomato sauce and sprinkled with romano cheese.</i>	
Bruschetta	\$5.50
<i>Italian bread served with chopped tomato, basil, garlic, olive oil, and balsamic vinegar.</i>	

~ Insalate (Salads) ~

Antipasti Misti	small \$6.95 large \$8.95
<i>Mixed greens served with olives, pepperoni, salami, mozzarella cheese, tomatoes, pepperoncini, red roasted peppers, and house dressing.</i>	
Insalata Rosmarino's	\$6.50
<i>Mixed greens topped with gorgonzola cheese, pine nuts, and house dressing.</i>	
Insalata Pollo	\$8.95
<i>Charbroiled chicken breast on a bed of mixed greens with tomato, roasted red peppers, and house dressing.</i>	

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~ Pasta Entrees ~

All pasta served with house salad

Cannelloni	\$14.95
<i>Fresh rolled pasta filled with ricotta, mozzarella, and romano cheese mixed with beef and pork. One cannelloni is topped with a gorgonzola cream sauce, the other with a meat sauce.</i>	
Manicotti	\$13.95
<i>Fresh rolled pasta filled with ricotta, mozzarella, and romano cheese, then mixed with spinach. Topped with a light tomato sauce.</i>	
Penne al Pesto	\$14.95
<i>Pasta tubes cooked al dente and topped with our pesto sauce made from fresh basil, olive oil, pine nuts, garlic, and romano cheese.</i>	
Lasagne al Forno	\$11.95
<i>A traditional Italian dish Rosmarino's style, it's a treat! (Please allow 20 minutes preparation time.)</i>	
Fettuccine Alfredo	\$12.95
<i>The Classic! Try it with fresh mushrooms.</i>	
Ravioli	\$11.95
<i>Your choice of meat, cheese, or cilantro pesto ravioli served with choice of Alfredo, marinara, or meat sauce.</i>	
Pasta Ascutio	\$10.95
<i>Spaghettini or linguini served with your choice of sauces: marinara, meat, garlic and olive oil, or Roma tomatoes in basil and olive oil. Meatball, sausage, or combination. (Combo \$12.95)</i>	
Borsertina	\$11.95
<i>Cheese borsertina with your choice of marinara, meat, pesto, or pesto cream sauce.</i>	

~ Frutti di Mare (Seafood) ~

All seafood entrees are served with house salad.

Linguine alla Veneto	\$16.95
<i>Linguini tossed with chopped shrimp and garlic sauce.</i>	
Linguine alla Vongole	\$16.95
<i>Fresh clams served in a light white wine sauce with pasta.</i>	
Linguine ai Calamari	\$14.95
<i>Squid sautéed in a light tomato sauce and served on a bed of pasta.</i>	
Linguine agli Scampi	\$16.95
<i>Jumbo prawns in a garlic and white wine sauce.</i>	
Linguine alla Cozze	\$16.95
<i>Fresh New Zealand mussels cooked in our red sauce, spiced with oregano.</i>	
Penne alla Rosmarino's	\$16.95
<i>Penne pasta tossed with Polly O Ricotta and Fontina Cheeses topped with a spicy tomato sauce and rock prawns.</i>	
Pettine (Scallops)	\$17.95
<i>Succulent scallops charbroiled on a skewer served with a side of Penne Pesto.</i>	
Tri Color Ravioli del Granchio	\$17.95
<i>Tri color ravioli filled with crab meat and topped with a gorgonzola cream sauce.</i>	
Cioppino alla Livornese	\$16.95



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~ Pollo (Chicken) ~

All chicken entrees are served with house salad and Rosmarino Potatoes.

Pollo alla Cacciatora	\$15.95
<i>Boneless chicken breast cooked hunter style.</i>	
Pollo al Marsala	\$15.95
<i>Boneless chicken breast lightly breaded and sautéed in butter, olive oil, garlic, scallions, and Marsala wine.</i>	
Pollo alle Pappardelle	\$16.95
<i>Rosemary pappardelle with charbroiled chicken in a savory cream sauce.</i>	
Pollo Piemontese	\$15.95
<i>Boneless chicken breast sautéed with red cabbage, red wine, and spiced with garlic, fennel, and red chilies.</i>	
Pollo Piccata	\$15.95
<i>Boneless chicken breast in a white wine and lemon butter sauce with capers.</i>	

~ Vitello (Veal) ~

All veal entrees are served with house salad and Rosmarino Potatoes.

Vitello Parmigiana	\$17.95
<i>Lightly breaded veal baked in the oven, covered with mozzarella and a light tomato sauce.</i>	
Vitello al Marsala	\$18.95
<i>Lightly breaded veal sautéed in butter, olive oil, scallions, and Marsala wine.</i>	
Vitello Piccata	\$18.95
<i>Veal sautéed with lemon, butter, olive oil, capers, and white wine.</i>	

~ Rosmarino's Specials ~

All specials are served with house salad and Rosmarino Potatoes.

Melanzane Parmigiana	\$10.95
<i>Thin slices of eggplant breaded, fried and then layered with mozzarella, marinara sauce, and parmesan cheese.</i>	
Salsiccia di Rosmarino's	\$14.95
<i>Sabatino's Italian sausages, stuffed with goat cheese, grilled and sautéed with peppers and onions in a light red sauce with a hint of Marsala wine.</i>	
Carne alla Pizzaiola	\$21.95
<i>Marinated and charbroiled filet mignon covered in a pizzaiola sauce.</i>	
Bistecca alla Milanese	\$21.95
<i>Charbroiled medallions of Filet Mignon in a red wine sauce.</i>	
Rack of Lamb (Agnello).	\$23.95
<i>Marinated and charbroiled served with a red wine sauce and pesto glaze.</i>	



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~ Desserts ~

Tiramisu Imported From Italy	\$5.95
Homemade Canoli	\$5.95
4 Layer Chocolate Raspberry Ganach Cake from Martha Greens Bakery	\$5.95
Spumoni from Piemonte Creamery	\$3.95
NY Cheesecake - Flown in from Carnegie Deli in New York	\$6.95
Lemon Sorbet	\$3.95

~ Beve (Beverages) ~

Natural Flavored Teas	\$3.00
Pellegrino Sparkling Water (Large Bottle - Enough for Two)	\$3.95
Soft Drinks	\$1.50
Gourmet Caffé	\$1.50
Cappuccino	\$3.95
Espresso	\$2.95
Macchiato	\$2.95

• *Ask your server for our beer and wine list*

Credit Cards: Visa - MasterCard - American Express
20% gratuity for parties of 8 or more
Split Plate Charge: \$3.00
Corkage Charge: \$6.00