



# 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!*

# ROSMARINO'S

*cucina italiana*

## Lunch Menu

~ Antipasti (Appetizers) ~

- Mozzarella Marinara ..... \$4.95  
*Pan-fried mozzarella covered in a marinara sauce.*
- Insalata Mozzarella ..... \$5.95  
*Slices of mozzarella wrapped with prosciutto layered with fresh tomatoes, drizzled with olive oil, topped with basil and baked.*
- Mozzarella al Basilico Olio ..... \$5.95  
*Buffalo mozzarella sliced and topped off with olive oil, garlic, and basil.*
- Calamari Fritti ..... \$5.95  
*Whole body calamari breaded, deep-fried, and topped with romano cheese. Served with marinara sauce.*
- Carciofo alla Napoli ..... \$5.95  
*Artichoke hearts deep-fried then baked in a light tomato sauce and sprinkled with romano cheese.*
- Bruschetta Pesto Trio ..... \$5.50  
*Olive pesto, basil pesto, and bruschetta served with grilled Italian bread.*
- Bruschetta ..... \$4.50  
*Grilled Italian bread served with chopped tomato, basil, garlic, olive oil, and balsamic vinegar.*

~ Insalate (Salads) ~

- Antipasti Misti ..... small \$6.95 large \$7.95  
*Mixed greens served with mushrooms, olives, pepperoni, salami, ham, mozzarella cheese, tomatoes, pepperoncini, red roasted peppers and onions. Served with House Italian Dressing.*
- Insalata Rosmarino's ..... \$4.50  
*Mixed greens topped with gorgonzola cheese, pine nuts, and house dressing.*
- Insalata Pollo ..... \$7.95  
*Charbroiled chicken breast on a bed of mixed greens with chopped tomato, roasted red peppers, fresh basil, garlic, olive oil, and balsamic vinegar.*

# ROSMARINO'S

*cucina italiana*

## ~ Pasta Entrees ~

All pasta served with house salad

Cannelloni .....	\$8.95
<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 .....	\$8.95
<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 .....	\$9.95
<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 .....	\$9.95
<i>A traditional Italian dish Rosmarino's style, it's a treat! (Please allow 20 minutes preparation time.)</i>	
Fettuccine Alfredo .....	\$8.95
<i>The Classic! Try it with fresh mushrooms.</i>	
Ravioli .....	\$8.95
<i>Your choice of meat, cheese, or cilantro pesto ravioli served with choice of Alfredo, marinara, or meat sauce.</i>	
Pasta Asciutta .....	\$8.95
<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 \$10.95)</i>	
Borsettina .....	\$9.95
<i>Cheese borsettina 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 .....	\$8.95
<i>Linguini tossed with chopped shrimp and garlic sauce.</i>	
Linguine alla Vongole .....	\$8.95
<i>Fresh clams served in a light white wine sauce with pasta.</i>	
Linguini ai Calamari .....	\$7.95
<i>Squid sautéed in a light tomato sauce and served on a bed of pasta.</i>	
Linguini agli Scampi .....	\$9.95
<i>Jumbo prawns in a garlic and white wine sauce.</i>	
Linguine alla Cozze .....	\$9.95
<i>Fresh New Zealand mussels cooked in our red sauce, spiced with oregano.</i>	
Penne alla Rosmarino's .....	\$10.95
<i>Penne pasta tossed with Polly O Ricotta and Fontina Cheeses topped with a spicy tomato sauce and rock prawns.</i>	
Pettine (Scallops) .....	\$10.95
<i>Succulent scallops charbroiled on a skewer served with a side of Penne Pesto.</i>	
Tri Color Ravioli del Granchio .....	\$10.95
<i>Tri color ravioli filled with crab meat and topped with a gorgonzola cream sauce.</i>	
Cioppino alla Livornese .....	\$11.95



# ROSMARINO'S

*cucina italiana*

## ~ Pollo (Chicken) ~

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

Pollo alla Cacciatora . . . . .	\$8.95
<i>Boneless chicken breast cooked hunter style.</i>	
Pollo al Marsala . . . . .	\$8.95
<i>Boneless chicken breast lightly breaded and sautéed in butter, olive oil, garlic, scallions, and Marsala wine.</i>	
Pollo alle Pappardelle . . . . .	\$8.95
<i>Rosemary pappardelle with charbroiled chicken in a savory cream sauce.</i>	
Pollo alla Piemontese . . . . .	\$8.95
<i>Boneless chicken breast sautéed with red cabbage, red wine, and spiced with garlic, fennel, and red chilies.</i>	
Pollo Piccata . . . . .	\$8.95
<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 . . . . .	\$9.95
<i>Lightly breaded veal baked in the oven, covered with mozzarella and a light tomato sauce.</i>	
Vitello al Marsala . . . . .	\$9.95
<i>Lightly breaded veal sautéed in butter, olive oil, scallions, and Marsala wine.</i>	
Vitello Piccata . . . . .	\$9.95
<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 . . . . .	\$8.95
<i>Thin slices of eggplant breaded, fried and then layered with mozzarella, marinara sauce, and parmesan cheese.</i>	
Salsiccia di Rosmarino's . . . . .	\$9.95
<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 . . . . .	\$10.95
<i>Marinated and charbroiled filet mignon covered in a pizzaiola sauce.</i>	
Bistecca alla Milanese . . . . .	\$10.95
<i>Charbroiled medallions of Filet Mignon in a red wine sauce.</i>	
Rack of Lamb (Agnello) . . . . .	\$10.95
<i>Marinated and charbroiled served with a red wine sauce and pesto glaze.</i>	



# ROSMARINO'S

*cucina italiana*

~ 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