

Happy Mother's Day

Family style
ROSIE'S TRATTORIA
973-895-3434

FAMILY STYLE FEEDS 5 \$75*

1. LINGUINI & MEATBALLS OR SAUSAGE
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - MINI DESSERTS
 - GARLIC BREAD
2. CHEESE RAVIOLI
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - MINI DESSERTS
 - GARLIC BREAD
3. PENNE ALLA NONNA - WITH MUSHROOMS, PEPPERS, ONION & BEEF TIPS
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - MINI DESSERTS
 - GARLIC BREAD

FAMILY STYLE FEEDS 4-6 \$100*

4. CHICKEN
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - CHOICE OF (1) PENNE PINK SAUCE, MARINARA, GARLIC & OIL
 - CHOICE OF (1) CHICKEN FRANCESE, PARM, MARSALA
 - MINI DESSERTS
 - GARLIC BREAD
5. EGGPLANT PARMIGIANO
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - CHOICE OF (1) PENNE PINK SAUCE, MARINARA, GARLIC & OIL
 - MINI DESSERTS
 - GARLIC BREAD

FAMILY STYLE FEEDS 4-6 \$125*

6. SHORT RIBS
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - CHOICE OF (1) PENNE PINK SAUCE, MARINARA, GARLIC & OIL
 - MINI DESSERTS
 - GARLIC BREAD
7. FILET MIGNON IN A CABERNET REDUCTION
 - CHOICE OF (1) CAESAR OR HOUSE SALAD
 - CHOICE OF (1) PENNE PINK SAUCE, MARINARA, GARLIC & OIL
 - MINI DESSERTS
 - GARLIC BREAD

*While supplies last, no substitutions or modifications. Please let us know of any allergies

APPETIZERS

Mozzarella en Carozza ~ with or without prosciutto	\$8.50
Stuffed Mushrooms ~ with crabmeat topped with pink cream sauce	\$12.50
Zuppe di Clams ~ in a light marinara sauce (dozen)	\$16.95
Clams Oreganata	\$12.50
Clams Casino	\$12.50
Garlic Bread	\$5.00
Garlic Bread ~ with Mozzarella	\$5.75
Bruschetta (4) ~ diced tomatoes, basil, olive oil, topped with reggiano	\$8.00
Eggplant Rollatini ~ stuffed with fresh ricotta	\$8.95
Zuppe di Mussels	\$14.95
Fried Calamari	\$16.95

Salads

Caesar ~ romaine lettuce, shredded parmigiana and croutons	\$11.95
New York ~ mixed greens, dried cranberries, walnuts, shredded parmigiana with oil and vinegar	\$13.30
Heart of Romaine ~ with pears, apples, dried cranberries, walnuts, topped with shallot parmigiana dressing	\$13.00
Tri Color ~ endive, radicchio and arugula	\$11.00
Rosies Chop Salad ~ chopped romaine lettuce, onions, carrots, mushrooms, artichoke hearts, roasted peppers with house dressing	\$10.00

House Specialty Pasta

Fusilli ~ Martiriciana, prosciutto, w/plum tomato, fresh basil and grated parmigiana	\$15.95
Cavatelli and Broccoli	\$15.95
Orecchiette ~ with sausage and broccoli rabe, oil, and garlic	\$16.95
Lobster Ravioli ~ in a pink cream sauce with lobster tail	\$27.95

Pasta

Shrimp Fra Diavolo ~ shrimp in a spicy garlic plum tomato sauce over linguini	\$26.95
Mussels Marinara ~ sauteed mussels in a garlic plum tomato sauce over linguini	\$19.95
Calamari Fra Diavolo ~ sauteed calamari in a spicy garlic plum tomato sauce over linguini	\$26.95
Gnocci Bolognese	\$18.95
Homemade Fettuccine ~ in Alfredo sauce	\$16.95
Penne Vodka ~ with peas, mushrooms, and prosciutto in a light pink cream sauce	\$16.95
Capellini ~ oil and garlic	\$13.95
Linguini in a Clam Sauce ~ red or white	\$23.95
Penne ~ with pink cream sauce	\$15.95
Linguini with meatballs	\$17.95
Linguini with sausage	\$17.95

All entrees are served with a dinner salad and bread
Gorgonzola Cheese Extra \$1.50
For parties of 8 or more, a 20% gratuity will be added

AL FORNO ~ BAKED DISHES

Homemade Meat Lasagna	\$18.00
Stuffed Shells~ tomato sauce topped with mozzarella	\$15.00
Tortellini~ tortellini with tomato sauce	\$16.00
Eggplant Parmigiana	\$15.00
Eggplant Rollatini	\$16.00
Cheese Ravioli	\$16.00

Pollo ~ Chicken

Parmigiana~ seasoned bread crumbs, fresh tomato sauce and mozzarella cheese	\$18.00
Francese~ egg battered in a lemon white wine sauce	\$19.00
Dijon~ lightly floured with dijon mustard and a touch of shallots and cream	\$19.00
Marsala~ lightly floured sauteed with mushrooms in a Marsala wine brown sauce	\$19.00
Cacciatora~ mushrooms, onions, olives, garlic, marinara and fresh herbs	\$20.00
Zingera~ hot peppers, potato, artichoke and shiitake mushrooms with garlic white wine sauce	\$21.00
Milanese~ served over tri color salad and topped with shredded parmigiana	\$20.00
Chicken and Sausage Giambotta~ mushrooms, onions, peppers and potatoes in a garlic white wine sauce	\$21.00

Vitello ~ Veal

Piccata~ lightly floured, sauteed with capers in a lemon white wine sauce	\$24.00
Saltimbocca~ spinach, prosciutto, topped with mozzarella cheese and sherry glaze	\$25.00
Sorrento~ eggplant, tomato, prosciutto, topped with mozzarella cheese in a sherry glaze sauce	\$25.00
Rib Veal Chop Milanese~ dipped on flour, eggs, Italian bread crumbs over Tri Color Salad	\$42.00

Pesce ~ Fish

Salmon Dijon~ lightly floured sauteed with dijon mustard, white wine and a touch of shallots and cream	\$21.95
St. Peter Livornese~ capers, white onions, olives, herbs, in a marinara sauce	\$18.95
St. Peter Alla Rosie~ broiled served in a marinara sauce topped with bread crumbs	\$18.95

From the Grill

Pork Chop Murphy~ white onions, hot peppers, potato in a white vinegar sauce	\$30.00
Rack Lamb~ served in a Cabernet sauce	\$35.00
Rib Veal Chop~ wild mushroom, drizzle truffle oil	\$43.00
Sirloin Steak Alla Maria~ topped w/shrimp scampi & melted Brie	\$45.00

FAMILY STYLE FEEDS 3-5*

CHOICE OF SALAD

HOUSE
CAESAR

CHOICE OF PASTA

PENNE MARINARA
PENNE PINK
PENNE GARLIC & OIL

CHOICE OF ENTREE

CHICKEN PARM
CHICKEN FRANCESE
CHICKEN MARSALA
CHICKEN MEATBALLS
EGGPLANT PARM

DESSERT

ASSORTED MINI DESSERTS

*\$100 FEED 3-5 PEOPLE BRINGING THE TOTAL TO ABOUT

*WE ARE SORRY BUT THERE ARE NO SUBSTITUTIONS OR MODIFICATIONS WHEN ORDERING THIS
DINNER PACKAGE

DESSERTS
DELIVERY & CURBSIDE
973-895-3434

HOMEMADE TIRAMISU

HOMEMADE FLAN

RASPBERRY CHEESECAKE

PEANUT BUTTER CHOCOLATE BLAST

TORTA DELLA NONNA (LEMON ALMOND)

FRUTTA DI BOSCO

FRENCH MACARONS

VOLCANO

CANNOLI