

FIRST COURSE

Garlic Bread	4
Trio of Accompaniments / Roasted Pepper / Olive / Basil	
Fried Eggplant Casserole	6
Spinach / Ricotta / Mozzarella / Roasted Garlic Cream / Marinara Sauce	
Clams Casino	6
Bacon / Lemon Herb Bread Crumbs / Creole Aioli	
Bacon Wrapped Scallops	7
Spiced Tomato Sour Cream	
Fried Calamari	6
Garlic Butter / Lemon Juice / Banana peppers / Marinara Sauce	
PEI Mussels	6
Roasted Garlic / Bacon / Preserved Lemon / Parsley	
Grilled Hot Italian Sausage	5
Artichoke Scampi / Bruschetta	
Stuffed Tomato Florentine	6
Wilted Spinach / Sausage / Ricotta / Garlic and Herb Crust / Parmesan Cheese	
Beef Skewers	7
Flash Grilled Vegetables / Jalapeno Basil Pesto	
Crab Cakes	9
Basil Aioli / Roasted Peppers / Micro Greens	
Tuna Tartar	9
Avocado / Marinated Tomatoes / Red Onion / Crostini	

SOUPS AND SALADS

Five Onion Soup	4
Gruyere Cheese / Scallion Salad	
House Salad	4
Mesclun Greens / Garden Vegetables	
Dressings: Roasted Garlic Balsamic Vinaigrette / Honey Mustard / Blue Cheese / Ranch / Lemon Basil	
Caesar Salad	5
Our Family's Version of the Classic / Anchovies upon Request	
Spinach Salad	5
Bacon / Goat Cheese / Toasted Pine Nuts / Honey Mustard Dressing	
Caprese Salad	5
Fresh Mozzarella / Cherry Tomatoes / Lemon and Basil Dressing	
Add to any Salad: Chicken 3 / Shrimp 5 / Salmon 5 / Steak 6	

SANDWICHES

Vegetable Panini	7
Herb Focaccia / Marinated Grilled Mushroom / Roasted Peppers / Spinach / Fresh Mozzarella	
Rossi Burger	7
Cheddar Cheese Apple Wood Smoked Bacon / Lettuce / Tomato / Onion	
Grilled Chicken Sandwich	8
Smoked Gouda / Cheddar Cilantro Spread / Lettuce / Tomato	
Turkey Club	7
Sourdough / Cheddar / Bacon / Shredded Lettuce / Tomato / Roasted Garlic and Dijon Mayonnaise	
Open Faced Flat Iron Sandwich	8
Garlic Bread / Mozzarella / Crispy Onion Strings / Horseradish Sour Cream	

PASTA

House-Made Gnocchi	12
Potato Gnocchi / Pink Sauce / Fresh Basil / Parmesan Cheese	
Pasta Bolognaise	12
Rigatoni / Beef / Pork / Veal / Diced Tomatoes / Grated Carrots / Cream	
Pasta Carbonara	14
Pardapelle / Chicken / Bacon / Peas / Egg / Parmesan Sauce	
Shrimp Scampi	16
Linguine / Garlic / Butter / White Wine	
Lobster Ravioli	18
Cheese Ravioli / Maine Lobster Meat / Roasted Garlic Cream Sauce	
Fruiti di Mari	16
Linguine / Lobster / Shrimp / Mussels / Slow Roasted Tomatoes / White Beans / Garlic Butter	
Pasta Al' Apassionata	18
Fettuccini / Lobster / Shrimp / Maine Scallops / Tomatoes / Kalamata Olives	
Bacon / Roasted Garlic / Olive Oil	

CHICKEN AND VEAL

Marsala with Prosciutto, Mushrooms and Marsala Wine Sauce	15 / 17
Parmesan with Panko Bread Crumbs, Marinara Sauce and Mozzarella Cheese	15 / 17
Picatta with a Lemon Caper Reduction and Fresh Herbs	15 / 17
Venicia with Olives, Artichokes, and Sun Dried Tomatoes in a White Wine Sauce	15 / 17
Saltimbocca with Prosciutto, Mozzarella and Roasted Tomatoes in a Sherry Wine Sauce	15 / 17

SEAFOOD

Baked Haddock with a Crab, Shrimp and Cracker Crust in a White Wine Garlic Butter	13
Pan Roasted Scallops in a Champagne Sauce	18
Poached or Grilled Salmon with Hollandaise Sauce	15
Grilled Yellow Fin Tuna with a Tomato Chile Ragout	16
Oven Roasted Halibut with a Horseradish Cream Sauce	17

GRILL

Herb and Parmesan Rubbed Chicken Breast	17
Savory Herb and Pepper Marinated Pork Tenderloin	18
12 oz Flat Iron Steak	20
8 oz Tenderloin of Beef	25
New Zealand Rack of Lamb	25

All Items from the Grill come with your choice of Béarnaise, Au Poivre or Horseradish Sour Cream Sauce.

All Chicken, Veal, Seafood and Grill Entrees come with your choice of Soup Du Jour or House Salad; Chef's selection of Potato & Vegetable

A 20% Gratuity will be added to parties of 8 or more