

ROSSI'S RISTORANTE'

DINNER MENU

PHONE 876-4241 FAX 876-1674

Appetizers and Soups A La Carte

MINESTRONE Soup Bowl **Homemade Cappelletti** Bowl
Shrimp Cocktail **Baked Clams Casino**

Mushrooms Stuffed With Homemade Garlic Sausage

Fried Calamari Lightly Dusted w/ Seasoned Flour

Rolled Stuffed Eggplant Filled w/ Ricotta Cheese & a blend of herbs and spices

Mozzarella Sticks **Onion Rings** **French Fries** **Italian Antipasto** **Potato Pancakes**
Fajita Rolls **Coconut Shrimp** **Boneless Wings** **Crab Cake**

Sampler Platter – Fajita Rolls, Mozz Sticks, Potato Pancakes, Onion Rings

Salads

Caesar Salad for One **Caesar Salad for Two** **Fresh Garden Salad**
Add Chicken Add Shrimp

Steaks and Chops

(All steaks are choice cuts, special sizes available)

- * **PORK OSSOBUCCO** braised tender and served in its own juices
- * **GRILLED RIB LAMB CHOPS**
- * **Delmonico Steak** 12oz.
- * **Filet Mignon** – Center Cut filet mignon seared with peppercorns, finished in a cognac & cream sauce

Veal

(All veal is formula fed)

Veal Marsala – Veal scallopini sautéed with mushrooms finished with marsala wine

Veal Piccata – floured and sautéed with lemon capers then finished with a Chablis wine

Veal Parmigiana – hand breaded fried golden then topped with sauce and mozzarella cheese

Veal Ashley – breaded veal cutlet topped with roasted peppers, eggplant, fresh spinach and mozzarella cheese and our own meat sauce

Veal Calabrese – veal scaloppini sautéed w/ garlic, peppers and potatoes (mild, med, hot)

Veal Lorenzo – Veal scallopini sautéed with garlic, roasted peppers, artichoke hearts, mushrooms and sundried tomatoes. Finished in a sherry wine sauce.

All full entrees are served with unlimited house salad. !! available in low fat

* may be cooked to order. Consuming raw or under cooked meat and seafood may increase your risk of food borne illness

A standard 18% gratuity will be added to parties of 8 or more.

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DINNER MENU CONTINUED

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Chicken

- !! Blackened Chicken** – Boneless breast dredged in our own Cajun spice then blackened in a cast iron pan
- Chicken Marsala** – Chicken breast sautéed w/ mushrooms and finished with marsala wine
- Chicken Piccata** – Floured & sautéed w/ lemon, capers then finished with a Chablis wine
- Chicken Parmigiana** – Hand breaded fried golden, topped with sauce and mozzarella cheese
- Chicken Calabrese** – Chicken breast sautéed w/ garlic, peppers and potatoes (mild, med, hot)
- Chicken Francaise** – Dredged in flour then dipped in egg. Sauteed and finished in a wine sauce
- Chicken Jacquelyn** – Boneless chicken sautéed w/ prosciutto ham and finished in a sherry cream sauce

Taste of Italy

Cappelletti Soup
Salad
Tripe
Gnocchi
Cavatelli w/ Broccoli
Garlic Bread

Cappelletti Soup
Salad
Ravioli
Chicken Parm
Penne A La Vodka
Garlic Bread

Polenta – Wednesdays Only

Pasta

- Spaghetti** – Rossi's Classic Strained Smooth Red Sauce or Marinara Sauce
w/ meatball or sausage
- Fettucini Alfredo**
- Penne' Ala Vodka** – This house favorite is made w/ marinara cream, romano cheese and just the right amount of vodka!
Add Chicken Add Shrimp
- Rigatoni with Meat Sauce**
- Homemade Gnocchi w/ Meat Sauce**
- Angel Hair w/ Sundried Tomato** – Sundried Tomatoes w/ heavy cream reduction then tossed in pecorino romano cheese
- Homemade Meat or Cheese Ravioli**
- Fettucini Ala Vincent** – Sauteed Pancetta (Italian Bacon), fresh basil, garlic and plum tomatoes with just a hint of hot tossed in our own fettucini pasta
- Pasta Neptune** – Lobster and large shrimp sautéed with tarragon and finished in a light cream sauce
- Rigatoni Leonardo** – A fresh basil, garlic, plum tomatoes, sdt, grilled chicken on a bed of rigatoni
- Hand Breaded Eggplant Parmigiana**
- Cajun Penne Alfredo** – Penne pasta with our own Cajun sauce topped with blackened chicken.
- Penne Marc Anthony** – Penne pasta w/ fresh spinach, roasted peppers, prosciutto, sun dried tomato and plum tomatoes

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Seafood

Brown Sugar Crusted Salmon – 10oz filet topped w/ a brown sugar and brandy crust

Surf & Turf

!! Baked Haddock – Topped with lemon and wine and baked flakey

* **Blackened Tuna** – Boneless 10oz Tuna steak dusted in our own Cajun spice then blackened on cast iron skillet

Shrimp Scampi over Rice Pilaf – Sauteed with garlic, lemon and white wine

Lobster Tail – Three 4 oz Brazilian Tails

Orange Roughy – Stuffed with crabmeat

Lobster Fra Diablo – Lobster, jumbo shrimp, fresh clams, mussels, bell peppers, plum tomatoes, fresh garlic and basil over a bed of pasta available mild, med, hot.

Emperors Platter – Lobster, Filet Mignon, Crab Cake and Coconut Shrimp

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