

Wine Dinner

Wednesday September 11, 2019

6:30 Arrivals

Assorted Flatbreads – Upon Arrival

First Course *(choice of)*

Grilled Lamb Lollipop

*served with Grilled Polenta topped with Porcini mushroom sauce
or*

Antipasto

*Parma prosciutto, soppressata, assorted cheeses, marinated olives,
marinated roasted peppers, grilled artichokes & marinated eggplant*

Shiraz

Second Course

Autumn Salad

*Mixed greens, roasted butternut squash, sweet potatoes, and Brussel sprouts,
cranberries, goat cheese, Balsamic vinaigrette*

Pinot Grigio

Third Course

Risotto Mare

*Arborio rice tossed with lobster, shrimp, clams, mussels, octopus & calamari,
garlic, EVOO and a touch of cayenne pepper*

Sauvignon

Fourth Course

Osso Bucco

*Veal shank, braised with white wine, carrots, celery, onion, tomatoes.
Served over pappardelle pasta.*

Ripasso

Featuring Wines
from portfolio of
Accardi Foods

Rosaria Restaurant
www.rosariasaugus.com

Reservations Required
Please Call: 781-558-2759

Opera Night Entertainers Begin at 7 PM

\$65 per person
not including tax & gratuity