

## {STEAKS & CHOPS}

*All Steaks and Chops garnished with  
selection of potatoes and vegetables  
(Served with House Salad)*

### **Sirloin, 12oz**

Grilled 12 oz sirloin, Barolo wine sauce,  
house mashed potatoes, chef selection of  
vegetable 36

### **Rib Eye, 12oz**

Grilled 12 oz sirloin, Barolo wine sauce,  
house mashed potatoes, chef selection of  
vegetable 38

### **Short Ribs**

Braised short ribs in Barolo wine sauce,  
with whipped mashed potato, chef  
selection of vegetable 31

### **Veal Valdostana**

16 oz veal chop stuffed with prosciutto  
Fontina & Shitake mushrooms; mashed  
potato, vegetable of the day 48

### **Surf & Turf**

Grilled 8 oz. filet mignon, grilled shrimp,  
mashed potato, vegetable of day 48

### **Pork Chop Italiano**

Grilled pork chop topped with vinegar  
peppers, served with roasted potatoes and  
broccoli rabe 23

## {SIDES}

Asparagus with aged balsamic drizzle 10

Broccoli rabe, red pepper flakes 9

Broccolini lemon, EVOO 9

Whipped Yukon gold potatoes 8

Risotto of the Day 11

## HOST YOUR NEXT EVENT WITH US

Anniversary Parties

Baby Showers

Business Meetings

Communions

Engagement Parties

Luncheons

Reunions

School/Sports Banquets

Cocktail Parties

Bridal Showers

Christenings

Confirmations

Graduations

Rehearsal Dinners

Weddings

Corporate Events

### FUNCTION DINING OPTIONS

- Brunch Buffet
- Lunch Buffet
- Dinner Buffet
- Plated Dinner Service
- Family Style Option
- Customized Menus
- Hors d'oeuvres & Displays
- Bar Service Options

## Plenty of Free Parking



A NEW WORLD TWIST

WITH AN OLD WORLD CHARM

# ROSARIA

190 Main Street – Route One  
Saugus, MA 01906

Tel. 781-558-2759

[WWW.ROSARIASAUGUS.COM](http://WWW.ROSARIASAUGUS.COM)

*(Menu items and prices subject to change)*

## {STARTERS}

### **Fried Calamari**

Cornmeal dusted fried calamari, banana peppers, with lemon wedges & cherry pepper aioli 15

### **Meatballs in Tomato Sauce**

House made beef and pork meatballs, red onions, bread crumbs, parsley; bread bowl 12

### **Antipasto**

Parma prosciutto, soppressata, Ovolini, roasted peppers, marinated olives, grilled artichokes & eggplant 15

### **Eggplant Rolls**

Baked eggplant rolls filled with fresh ricotta, mozzarella, spinach, sautéed onions, topped with a marinara sauce and drizzle of basil cream 14

### **Shrimp Cocktail**

Jumbo shrimp cocktail, horseradish, cocktail sauce 17

### **Shrimp Boat**

Sautéed shrimp, oven roasted Roma tomatoes, garlic, white wine, over grilled bruschetta 14

### **Lamb Chops**

Grilled New Zealand lamb lollipops, aged balsamic drizzle 18

### **Crab Cakes**

Maryland jumbo lump crab cake, hot cherry pepper aioli, carrot slaw 17

### **Braised Octopus**

Braised octopus in red wine, celery, carrots, onion, white wine, Plum tomato sauce, creamer potatoes; crostini 18

## {SALADS}

### **Rosaria**

Baby iceberg wedge, crispy Pancetta, grape tomatoes, bleu cheese crumbles, house dressing 12

### **Angela's Caprese**

Fresh mozzarella, vine ripe tomatoes, basil oil, fresh arugula garnish, balsamic vinegar drizzle 16

### **Caesar**

Romaine lettuce, homemade focaccia croutons, Caesar dressing, shaved parmesan 12

### **Insalata di Casa (House Salad)**

Mixed greens, carrots, cucumbers, grape tomatoes, Italian dressing 5

## {PASTA – RISOTTO - GNOCCHI}

(Served with House Salad)

### **Fusilli alla Bolognese**

Fresh fusilli pasta tossed in a savory Bolognese meat sauce with shaved parmesan 19

### **Risotto Pescatore**

Arborio rice, lemon sauce, tossed with shrimp, scallops, asparagus, lemon rind 24

### **Gnocchi al Forno**

Traditional baked Italian potato pasta dumplings, first pan-tossed in a Marinara sauce, fresh mozzarella cheese 18

### **Linguini, Gamberi Scampi**

Sautéed shrimp, garlic, lemon white wine sauce, linguine 24

### **Fusilli Arrabiatta**

House-made slightly hot sausage, portabella and shitake mushrooms, peas in a mild spicy tomato sauce, fresh fusilli 22

### **Ravioli con Funghi**

Mushroom filled ravioli, in a four cheese sauce, served with julienned zucchini, butternut squash, diced tomatoes 23

### **Pappardelle alla Romano**

Pappardelle pasta, light truffle oil cream sauce, julienned prosciutto, porcini, diced chicken 26

### **Ravioli Vegano**

Jumbo square ravioli vegan ratatouille ravioli, tossed with diced seasonal vegetables in our marinara 18

### **Pasta e Pollo Senza Glutine**

Gluten free penne pasta tossed with sautéed chicken, broccoli, olives, parmesan 18

## {ENTREES}

(Served with House Salad)

### **Chicken Piccata**

Sautéed chicken breast, white wine, lemon caper sauce; with fusilli pasta 24

### **Chicken Parmesan**

Breaded chicken breast, Parmesan and mozzarella cheese, fusilli pasta, marinara sauce 24

### **Chicken Orvieto**

Sautéed chicken breast, in an Orvieto white wine sauce, artichoke, mushrooms, red peppers, broccoli, roasted potatoes 25

### **Chicken Braccioletini**

Chicken breast rolls filled prosciutto, asparagus, fontina; in a white wine lemon sauce with mushrooms; served with seasonal vegetables and roasted potatoes 26

### **Chicken Marsala**

Sautéed chicken breast, Marsala wine sauce, with mushrooms; with fusilli pasta 23

## {SPECIALTIES}

(Served with House Salad)

### **Cuscineti con Aragosta alla Rosaria**

Handmade lobster ravioli with in an herb butter sauce and Sambuca; with sautéed baby shrimp, scallop, crabmeat, asparagus, sweet peppers 32

### **Linguine ai Frutti di Mare**

Linguine, littleneck clams, sea scallops, gulf shrimp in a light garlic & EVOO wine sauce 33

### **Baked Haddock**

Baked Haddock filet, light Panko crumb, lemon white wine sauce; mashed potato, vegetable of the day 24

### **Salmon**

Pan seared salmon filet, in a creamy Dijon sauce; with roasted potatoes, vegetable, fennel 28

### **Broiled Seafood Medley**

Broiled scallops, shrimp, cod, haddock, seasoned bread crumbs, mashed potato and vegetable; lemon white wine sauce 32

### **Veal Saltimbocca**

Thin cutlets of veal loin, topped with prosciutto, mozzarella and with a sage white wine sauce, mushrooms; roasted potatoes, seasonal vegetables 26

### **Veal Cacciatore**

Thin cutlets of veal loin, rolled and filled with prosciutto, mozzarella cheese; sautéed with peppers, onion, mushrooms, in a light plum tomato sauce; served with fusilli 29

We take pride in our authentic dishes layered with flavor and our generous portions.

We offer a variety of dishes for special diets including vegan and gluten free offerings. Please ask your server for more details.

Our chefs can accommodate any special requests given enough notice.