

{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 | Cocktail Parties |
| Baby Showers | Bridal Showers |
| Business Meetings | Christenings |
| Communions | Confirmations |
| Engagement Parties | Graduations |
| Luncheons | Rehearsal Dinners |
| Reunions | Weddings |
| School/Sports Banquets | 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

(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.