

Dinner Menu

Served Monday-Saturday 4:30pm-8pm

ANTIPASTI



Tagliere Misto for 2 | \$32 (for 4 | \$64)
mixed Italian cold cuts and cheeses, olives, artichokes, and marinated vegetables served on a wood board with focaccia bread

Fritto Misto | \$23
fried seafood (calamari & shrimp) mixed with fried zucchini

Bruschetta Caprese 4pz. | \$10
toasted bread topped with cherry tomatoes, basil, fresh mozzarella, & E.V.O.O

Burrata & Prosciutto | \$22
creamy Mozzarella with prosciutto di Parma (24MONTHS)

Carpaccio di Bresaola | \$28
thin sliced beef bresaola, cherry tomatoes, shaved parmigiano served on a bed of baby arugula

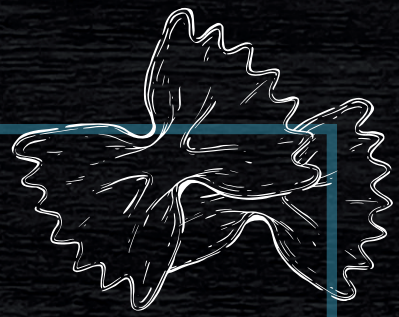
Impepata di Cozze | \$19
choice of white wine or cherry tomato sauce

Arancine Siciliane 2pz | \$15
delicious rice balls stuffed with beef ragù, cheese, and peas



PRIMI

served with a side house or caesar salad



Rossitto's Bucatini | \$22
mixed fresh herbs infused red sauce, light spicy bite, and touch of cream

Orecchiette Pugliesi | \$26
homemade Italian sausage, rapini, garlic, & e.v.o.o

Fettuccine alla Siciliana | \$26
fried eggplant, homemade Italian sausage, spicy cherry tomato sauce topped with ricotta salata

Pappardelle alla Bolognese | \$26
100% beef ragù

Fettuccine alla Boscaiola | \$24
homemade Italian sausage, mushroom, speck, and a touch of cream

Bucatini Amatriciana | \$24
guanciale (pork cheek), onions, cherry tomato sauce

Meat Lasagna | \$24
100% beef meat sauce & bechamel, oven-baked

Veal Ossobuco Ravioli | \$26
with a sage & butter sauce

Fettuccine al Verde | \$32
homemade pesto sauce, calamari, cherry tomatoes

Pappardelle al Salmone | \$29
fresh salmon, zucchini, cherry tomatoes, touch of cream

Lobster Ravioli | \$28
served in a homemade pink sauce

Spaghetti ai Frutti di Mare | \$36
clams, mussels, shrimp, calamari, cherry tomatoes, garlic, white wine, & e.v.o.o

INSALATE

add chicken \$6 / add shrimp \$7

House Salad | \$14

Caprese Salad | \$17
with roasted red peppers

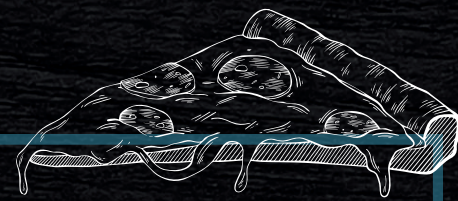
Classic Caesar Salad | \$14

Argula Salad | \$15
cherry tomato & shaved parmigiano



10" PIZZE

gluten free +\$5



Margherita | \$13

tomato sauce, fresh mozzarella, & basil

Pugliese | \$18

tomato sauce, mozzarella, homemade Italian sausage, rapini, & garlic

Vegetariana | \$20

tomato sauce, mozzarella, broccoli, mushrooms, eggplant, red onions, & zucchini

Funghi & Salsiccia | \$21

mozzarella, porcini mushrooms, homemade Italian sausage, & black truffle oil

Chef's Favorite | \$22

tomato sauce, Italian capocollo, burrata, sun-dried tomato, & basil

Capricciosa | \$20

tomato sauce, mozzarella, mushrooms, artichokes, ham, black olives, & boiled eggs

Parma | \$18

tomato sauce, mozzarella, shaved parmigiano, parma prosciutto, & fresh arugula

Rossitto's Special | \$20

mozzarella, fresh ricotta, shaved parmigiano, speck, porcini mushrooms, & cherry tomatoes

Emiliana | \$22

pistacchio pesto, mozzarella, ricotta, mortadella, & basil

Caprese | \$17

cherry tomatoes, fresh mozzarella, fresh garlic, oregano, & basil

SECONDI

served with a side salad (house or caesar),
roasted potatoes, seasonal veggies

Salsiccia Livornese | \$28

homemade sausage butterfly cut, capers, calamata olives, cherry tomato sauce,

Salmone Ai Funghi Porcini | \$33

fresh salmon, porcini mushrooms, & cherry tomatoes in a white wine sauce and oven baked finish

Chicken Al Limone | \$27

fresh squeezed lemon, capers, in a white wine sauce

Chicken Marsala | \$28

mushrooms, marsala wine,

Chicken Involtino | \$29

rolled chicken stuffed with prosciutto, spinach, & provolone cheese in a mushroom and white wine sauce.



CONTORNI

Meatballs (4ct.) | \$8

Sausage (2ct.) | \$8

Sautéed Rapini with oil & garlic | \$12

Broccoli with oil & garlic | \$8

French Fries | \$8

*Don't forget to try
our homemade
desserts & select
wines!*

TO NOTE

*SHAREABLE DISH OR SPLIT DISH, extra charge \$4

*GLUTEN FREE AVAILABLE, with an extra charge

*PARTIES OF 6+ WILL HAVE TIP INCLUDED ON CHECK