Rossi's Ristorante

#570-876-4241

Appetizers and Soups A La Carte

***Minestrone Soup**……Bowl 4.95* ***Homemade Cappelletti**……Bowl 5.95*

***Shrimp Cocktail**……..……8.95* ***Baked Clams Casino**……6.95*

***Mushrooms Stuffed With Homemade Garlic Sausage**……6.95*

***Fried Calamari** Lightly dusted w/seasoned flour……9.95*

***Rolled Stuffed Eggplant** Filled w/ ricotta Cheese & a blend of herbs & spices……7.95*

***Mozzarella Sticks**……5.95* ***Onion Rings**……6.95* ***French Fries**……5.95*

***Italian Antipasto** ……13.95* ***Pretzel logs w/cheese**..7.95* ***Fried Ravioli.**……8.95*

***Coconut Shrimp**……9.95* ***Boneless Wings**……8.95* ***Crab Cake.**……8.95*

***Arancini-**aborio rice balls with sundried tomatoes & asiago cheese.……8.95*

***Sampler Platter**… fried ravioli, mozzarella sticks, arancini and onion rings……12.95*

Salads

***Caesar Salad for One**……7.95* ***Caesar Salad for Two**……12.50*

***Fresh Garden Salad**…… ……5.95*

Add Chicken……5.95 Add Shrimp……7.95

Steaks and Chops

(All steaks are choice cuts,special sizes available)

***Pork Ossobucco** braised tender and served in its own juices……21.95*

****Delmonico Steak 14oz**…… ……Market Price*

****Filet Mignon-**Center cut filet mignon seared with peppercorns finished in a cognac & cream sauce …Market Price*

****Veal Chop-**a choice rib chop grilled then topped with a mushroom and burgundy wine sauce**……28.95*

Veal

(All veal is formula fed)

***Veal Marsala-**veal scallopini sautéed with mushrooms finished with marsala wine……17.95*

***Veal Piccatta-**floured and sautéed with lemon, capers then finished with Chablis wine.……17.95*

***Veal Parmigiana-** hand breaded fried golden then topped with sauce and mozzarella cheese.……18.95*

***Veal Calabrese-**veal scaloppini sautéed w/garlic, peppers and potatoes(mild, med, hot)……18.95*

***Veal Lorenzo-**veal scallopini sautéed with garlic, roasted peppers, artichoke heart mushrooms and Sundried tomatoes and finished in a sherry wine sauce……18.95*

Chicken

***Chicken Marsala, Franchaise, or Piccatta**……15.95*

***Chicken Parmigiana-**hand breaded chicken fried golden, topped with sauce and mozzarella cheese. ……16.95*

***Chicken Calabrese-**Chicken breast sautéed w/ garlic,peppers and potatoes (hot,med,mild)……15.95*

***Chicken Jacquelyn-**boneless chicken sautéed w/ proscuitto ham & finished in a sherry cream sauce……16.95*

***Chicken Vesuvius** sautéed garlic, roasted peppers, artichoke hearts, mushrooms, spinach basil in a tomato and balsalmic wine sauce……18.95*

***Chicken & lump Crab-**boneless chicken topped with lump crab with a lemon sauce……21.95*

***Blackened Chicken-**boneless chicken with our own cajun spices then blackened in a cast iron skillet.….14.95*

All full entrees are served with unlimited house salad

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

A standard 20% Gratuity will be added to parties of 8 or more

TRIPE
12.95

TASTE OF ITALY
Cappelletti Soup
Salad
Ravioli **17.95**
Chicken Parm
Penne Ala Vodka
Garlic Bread

Polenta
10.95
(WednesdayOnly)

Spaghetti……9.95
ROSSI'S CLASSIC STRAINED SMOOTH RED SAUCE or MARINARA SAUCE
With meatball or sausage……***ADD 2.50***
Penne' Ala Vodka—*This house favorite is made w/ marinara sauce,cream,romano cheese and just the right amount of vodka*……13.95
Add Chicken…..5.95 ***Add Shrimp***….7.95
Fettuccine Alfredo……13.95
Homemade Gnocchi *with meat sauce*……13.95
Homemade Meat or Cheese Ravioli……14.95
Angel Hair with Sundried Tomato-s*undried tomatoes w/a heavy cream reduction then tossed with Pecorino Romano cheese* ……14.95
Pasta Neptune-*Lobster and large shrimp sautéed with tarragon and finished in a light cream sauce* ……22.95
Linguini with Clam Sauce-*red or white clam sauce prepared with diced clams, garlic, parsley and white wine and garnished with whole steamed clams*……15.95
Penne Royal *sautéed lobster,jumbo shrimp and lump crab in a rich alfredo sauce over penne pasta.... ..... 24.95*
Rigatoni Bianca- *sautéed cherry and bell peppers boneless chicken breast and fresh mushrooms all in a rich alfredo cream sauce on a bed of rigatoni pasta*……16.95
Hand Breaded Eggplant Parmigiana……15.95
Cajun Penne Alfredo *penne pasta with our own cajun sauce topped with blackened chicken*……17.95
Penne Marc Anthony-*penne pasta w/fresh spinach roasted peppers proscuito sun dried tomatoes and plum tomatoes*……15.95
Cavatelli Rustica-*cavatelli pasta tossed with grilled chicken hot sausage sautéed garlic, roasted peppers and spinach in a plum tomato sauce*……17.95
Rigatoni *w/meat sauce*……10.95

Seafood

Baked Salmon *10oz filet topped w/choice of sauce lemon dill or brandy brown sugar*……18.95
Surf-n-Turf *2-4oz ounce tails served with a 6oz grilled filet mignon*……*Market Price*
Haddock Vatican *Topped with artichoke hearts mushrooms and a sundried tomato sherry cream sauce....17.95*
Blackened Tuna- *Boneless 10oz tuna steak dusted in our own cajun spice then blackened on cast iron skillet.*……17.95
Shrimp Scampi over Rice Pilaf-*Sautéed with garlic, lemon and white wine*……16.95
Lobster Tail-*8oz Brazilian tail*……*Market Price*
Scallops Provencale-*large sea scallops sautéed w/garlic and basil in a white wine and tomato sauce served over a bed of pasta* ……24.95
Lobster Fra Diablo *–4oz lobster tail , jumbo shrimp, fresh clams, mussels, bell peppers, plum tomatoes, fresh garlic and basil over a bed of pasta available hot med or mild*……27.95
Emperors Platter-*lobster,filet mignon, lump crab cake and coconut shrimp*……31.95

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