

*Bella
Rossa*

Dinner

ZUPPA

Mushroom Bisque

Truffled Brioche Croutons **12**

Soup du jour

Priced Accordingly

ANTIPASTA

Oysters on the Half-Shell

House made limoncello cocktail sauce with seasonal mignonette **21**

Steamed Clams

Fennel, leeks, garlic, white wine lemon broth, roasted garlic toast **17**

Beef Carpaccio

Thinly sliced filet, milled hardboiled egg, arugula, lemon aioli, Parmigiano Reggiano **17**

Artisan Cheese and charcuterie Board

Chef's selection of cheeses and meats with seasonal accoutrements **29**

Shrimp Cocktail

House made limoncello cocktail sauce **22**

Brussels Sprouts with Dates and Blue Cheese

Roasted brussels Sprouts with blue cheese crumble, dates and smoked bacon **16**

Burrata Focaccia

Fresh burrata, cherry tomato roasted in Calabrian chili oil, micro basil, vincotto **16**

INSALATA

Pear and Fennel Salad

Anjou pears, goat cheese, shaved fennel, arugula, toasted almonds, lemon poppy seed dressing **16**

Beet & Watercress Salad

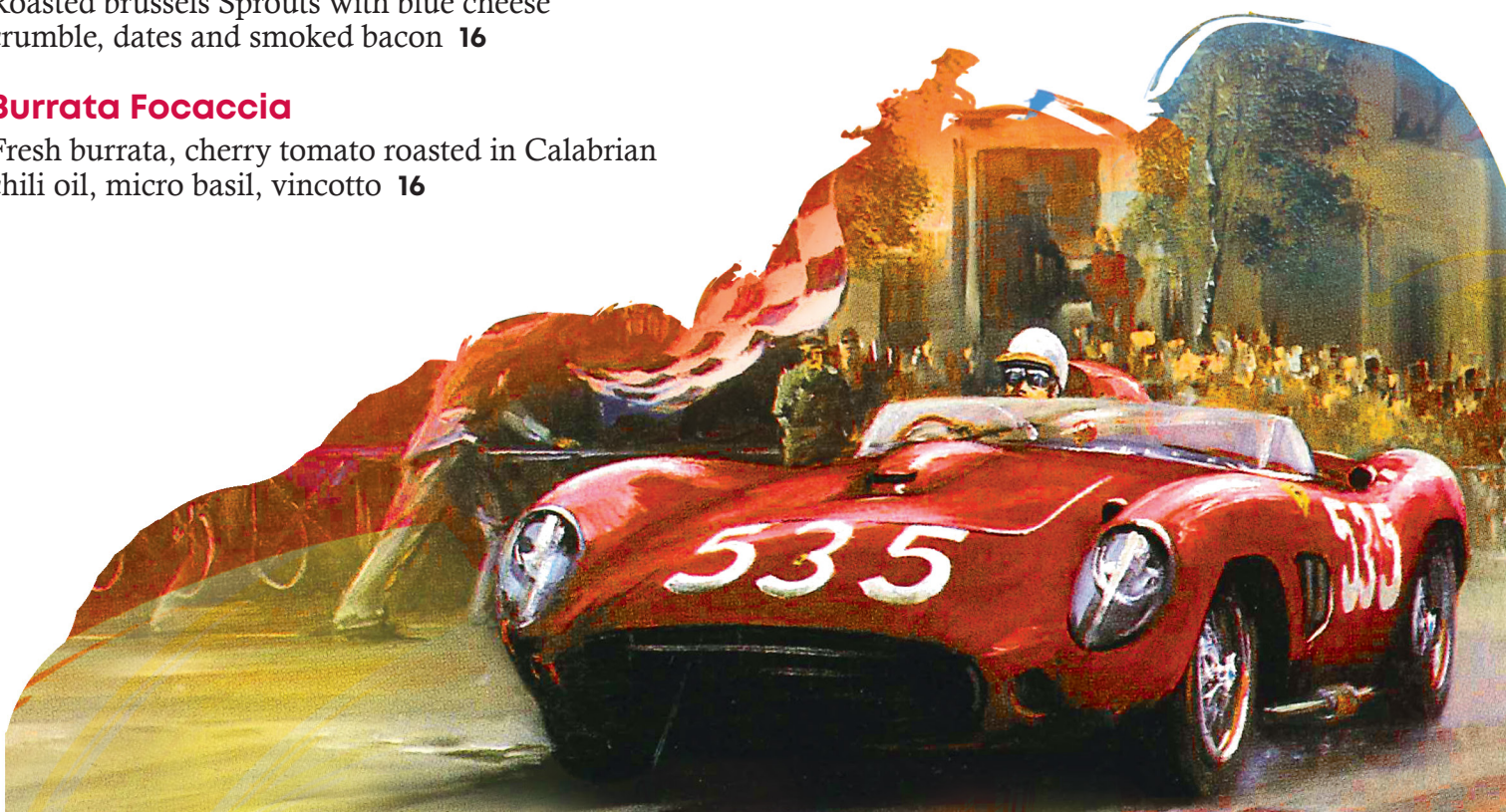
Roasted baby beets, seasonal oranges, watercress, feta, pistachios, mint citrus dressing **16**

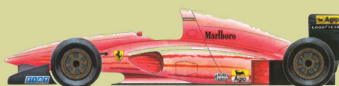
Gala Apple Salad

Apples, toasted walnut crumb, dates, blue cheese, butter lettuce, sherry vinaigrette **16**

Rossa Caesar Salad

Red & green baby romaine, focaccia croutons, shaved Parmigiano Reggiano, Caesar dressing **15**





ENTRÉES

Roasted Half Chicken

Roasted half chicken, smoked potatoes, baby carrots, brussels sprouts, poulet au jus **31**

Center cut Filet Bordelaise

Pomme and parsnip puree, buttered leeks, roasted wild mushrooms, sauce bordelaise **Market Price**

Seared Pork Tenderloin

Sweet potato, sausage crumb, baby spinach, rosemary demi **31**

Braised Short Rib

Hearty red sauce, potato gnocchi, broccoli rabe, parmesan **37**

Crispy Salmon

Lentils, buttered squash, cauliflower florets, pomegranate emulsion **35**

Zuppa di Pesce

Assortment of fresh seafood, Calabrian chilis, squid ink linguini, pomodoro sauce **40**

Shrimp a la Vodka

Sautéed shrimp, roasted peppers, spinach, four cheese tortellini, vodka sauce, pecorino Romano **32**

Scallops with Parsnip Risotto

Seared scallops, parsnip risotto, leeks, roasted mushrooms, hazelnut crumb **36**

Grilled Veal Porterhouse

Porcini mushroom marsala demi, risotto style farro, broccoli rabe **45**

New England Style Cod

Clams, fingerling potatoes, French green beans, speck, roasted mushrooms, chowder sauce **38**

Cavatelli

Cavatelli, Italian sausage, broccoli rabe, ricotta salata **30**

Rigatoni Bolognese

Rigatoni, hearty pomodoro sauce, short rib, fresh burrata **35**

***Consumer Advisory—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*20% Gratuity added for parties of 6 or more.
Split plate charge \$6⁰⁰.*

Executive Chef Eddie Smaron

