

# Ristorante ROSINA



## DINNER MENU

### APPETIZERS / STARTERS

|                                                                                                                                                             |       |                             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-----------------------------|
| <b>Oven Baked Brie</b>                                                                                                                                      |       | \$22                        |
| Dolgo Crabapple, Southampton Olive Oil Company Organic White Balsamic Chutney, Candied Pecans and Almonds, Fresh Local Fruit and Grilled Crostini           |       |                             |
| <b>Caesar Salad</b>                                                                                                                                         |       | \$16                        |
| Double Smoked Bacon Lardons, Shaved Grana Padano, Croutons and Lemon Zest                                                                                   |       |                             |
| <b>Arugula Salad</b>                                                                                                                                        |       | \$18                        |
| Lemon-Blueberry Vinaigrette, Shaved Fennel, Orange, Poached Pear, Goat Cheese and a Drizzle of Maple Syrup                                                  |       |                             |
| <b>Antipasto</b>                                                                                                                                            | For 1 | \$16 For 2 \$26             |
| Selection of Cured Meats, Cheeses, Olives, Pickled Vegetables, Crostini and Spreads                                                                         |       |                             |
| <b>Arancini</b>                                                                                                                                             |       | \$16                        |
| Saffron Risotto Balls With Grilled Red Onion, Sweet Smoked Paprika, Roasted Red Peppers and Rosemary, Served with Tomato or Arabiatta Sauce                 |       |                             |
| <b>Tuna</b>                                                                                                                                                 |       | \$26                        |
| Lightly Crusted with Oregano, Black Pepper and Lemon Zest, Briefly Pan Seared and Served with Hickory Smoked Tomato Sauce, Arugula, Lime and Cucumber Puree |       |                             |
| <b>Duck Wings</b>                                                                                                                                           |       | \$18                        |
| Confit Duck Wings, Fried and Served with a Variety of Sauces and Dry Rubs                                                                                   |       |                             |
| <b>Fresh Bread</b>                                                                                                                                          |       | \$3 Per Person for 2 Slices |
| Baked in House, Drizzled with Garlic Oil and Dusted with Cypress Black Sea Salt                                                                             |       |                             |
| <b>Old Mustard Gorgonzola Mussels</b>                                                                                                                       |       | \$19                        |
| Steamed with White Wine, Cream, Fresh Thyme and Shallots. Served with Grilled Bread                                                                         |       |                             |
| <b>Seafood Poutine</b>                                                                                                                                      |       | \$18                        |
| Butter Poached Shrimp, Bay Scallops, Fingerling Fries, Cheese Curds, Demi Glace and Shrimp Mayo                                                             |       |                             |



# Ristorante ROSINA



## DINNER MENU

### PIZZAS / FLAT BREAD

|                                                                                                                                  |  |      |
|----------------------------------------------------------------------------------------------------------------------------------|--|------|
| <b>Martelli</b>                                                                                                                  |  | \$27 |
| Tomato Sauce, Mozzarella, Pepperoni, Spicy Italian Sausage, Calabrese Salami and Gorgonzola                                      |  |      |
| <b>The “Stevie”</b>                                                                                                              |  | \$28 |
| Tomato Chutney, Mozzarella, Grilled Pineapple, Sweet Marinated Double Smoked Bacon with Fresh Thyme and a Kick of Harissa        |  |      |
| <b>Prosciutto, Onion and Pear</b>                                                                                                |  | \$26 |
| Caramelized Onions, Smoked Brie, Fresh Arugula and Southampton Olive Oil Co. White Balsamic                                      |  |      |
| <b>Rimini</b>                                                                                                                    |  | \$26 |
| Mozzarella, Grilled Zucchini, Eggplant and Red Onion, Cherry Tomato and Goat Cheese with Fresh Arugula and Southampton Olive Oil |  |      |
| <b>Margherita</b>                                                                                                                |  | \$24 |
| Tomato Sauce, Bocconcini, Fresh Basil                                                                                            |  |      |

### PASTA

|                                                                                                                                |  |      |
|--------------------------------------------------------------------------------------------------------------------------------|--|------|
| <b>Spinach Fettuccine</b>                                                                                                      |  | \$26 |
| Roasted Halal Chicken, Mushrooms, Spinach, Basil Pesto, Chicken Demi Glace, Pine Nuts                                          |  |      |
| <b>Rigatoni</b>                                                                                                                |  | \$28 |
| Braised Beef, Sautéed Onions, Arugula, Horseradish Cream, Gorgonzola, Pink Peppercorn Dust                                     |  |      |
| <b>Spaghetti Frutti Di Mare</b>                                                                                                |  | \$28 |
| Fresh Fish varying by availability, Bay Scallops, Arugula, Lemon Zest, Capers, Fried Basil with Roasted Red Pepper Cream Sauce |  |      |
| <b>Macaroni</b>                                                                                                                |  | \$26 |
| Hoof 'n It Spicy Italian Sausage, Rose Sauce, Sliced Grape Tomatoes, Grated Grana Padano, Thyme and Rosemary Pangrattato       |  |      |
| <b>Cavatelli</b>                                                                                                               |  | \$26 |
| Mushroom Espagnole Sauce, Grilled Eggplant, Zucchini and Onion, Rosemary, Olives and Walnuts                                   |  |      |

### ENTREE / MAINS

|                                                                                 |  |      |
|---------------------------------------------------------------------------------|--|------|
| <b>Rib Eye</b>                                                                  |  | \$55 |
| Fondant Potato, Onion Puree, Green Beans and Horseradish Foam                   |  |      |
| <b>Salmon Coulibiac Nova</b>                                                    |  | \$33 |
| Puff Pastry with Spinach Cream Cheese, Dill and Boiled Egg Bechamel             |  |      |
| <b>Duck Breast</b>                                                              |  | \$38 |
| Seared with Rosemary Demi Glace, Fingerling Potatoes and Maple Arugula Toss Up  |  |      |
| <b>Pork Tenderloin</b>                                                          |  | \$36 |
| Pistachio Crust, Butternut Squash Puree, Artichoke Barigoule, Dark Beer Caramel |  |      |
| <b>Osso Bucco</b>                                                               |  | \$40 |
| Red Wine Braised with Milanese Risotto                                          |  |      |



GOOD FOOD  
BRINGS PEOPLE  
TOGETHER