

Restaurante Due Rose

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APPETIZERS 5

Bruschetta Alla Boscaiola	\$5.95
grilled homemade bread topped with marinated tomato	
Mozarela Alla Caprese	\$7.25
organic tomato, fresh mozzarella cheese, oregano, and basil olive oil	
Carpaccio	\$8.95
thinly sliced beef, shaved grana, capers, arugula, lemon, olive oil	
Calamaretti Fritti	\$9.25
baby squid lightly floured, served with spicy marinara	
Antipasto Della Casa Per Person	\$8.50
a sampling of authentic italian antipasti including bruschetta, caprese, asparagus wrapped with prosciutto, olives, salame, grilled polenta, gorgonzola, and smoked salmon	

SOUP AND SALADS 6

Minestrone Di Verdure	\$5.50
seasonal vegetable soup made with vegetable stock	
Insalata Di Pere	\$7.25
mixed wild greens with fresh pear, roasted walnut, gorgonzola, balsamic vinaigrette	
Insalata Due Rose	\$7.25
hearts of romaine, provolone cheese, red onions, button mushrooms, salame, grana, and homemade dressing	
Insalata Cesarina	\$6.95
traditional caesar salad	
Insalata Di Spinaci	\$8.25
spinach salad with aged ricotta, red onions, apple wood smoked bacon, champignon mushrooms, and roasted walnuts, warm vinaigrette	
Insalata Di Pollo	\$10.50
hearts of romaine lettuce, grilled chicken breast, apple wood smoked bacon, shaved parmesan, tomatoes, garlic croutons, and house dressing	

PIZZA 6

Pizza Margherita	\$10.95
mozzarella, oregano, basil, tomato sauce	

Pizza Con Ruccola	\$12.95
parma prosciutto, button mushrooms, baby arugula, mozzarella, tomato sauce	
Pizza Vegetariana	\$11.50
asparagus, baby artichokes, mushrooms, roasted bell peppers, tomato sauce, with or without cheese	
Pizza Fradiavola	\$11.95
italian sausage, mushrooms, bell pepper, red onions, mozzarella, tomato sauce and pepperoni	
Pizza Alla Toscana	\$10.95
toscano salami, black olives, mozzarella cheese, tomato sauce	
Calzone	\$11.95
folded pizza filled with mozzarella, sausage, red onions, mushrooms, tomato sauce	

PASTA 9

Capellini Al Pomodoro	\$11.95
angel hair pasta, chopped tomatoes, marinara, garlic, and fresh basil	
Spaghetti Alla Bolognese	\$13.50
thin spaghetti noodles, traditional meat ragu, parmesan cheese	
Fettuccine Alfredo Con Pollo	\$14.50
home made fettuccine noodles with alfredo sauce, and chicken breast	
Conchiglie Al Pollo	\$13.95
shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino, roasted garlic, white wine	
Gnocchi Alla Gorgonzola	\$13.95
home made potato dumplings with chicken breast, mushrooms, and gorgonzola cream sauce	
Linguine Tutto Mare	\$17.95
Lasagna Alla Romana	\$13.95
Cappellacci Di Zucca	\$13.95
brown butter, parmesan cheese	
Mezzelune Di Pollo	\$14.50

ENTREES 9

Cioppino Alla Livornese	\$16.95
seafood stew of prawns, fish, clams, baby squid and scallops, grilled garlic bread	
Grigliata Di Mare	\$16.95
grilled scallops, prawns, calamari, parsley, lemon sauce, roasted potatoes, arugula salad	
Pollo Alla Marsala	\$15.95
sauteed chicken breast, button mushrooms, marsala wine, mashed potatoes, and vegetables	

Pollo Al Matone	\$15.95
half chicken frilled under a brick, marinated with fresh herbs, lemon, garlic, and olive oil. served with peperonata, and roasted potatoes	
Costoletta Di Manzo	\$22.95
grilled rib eye steak bone in (1lb) lemon, parsley sauce, roasted potatoes, and arugula salad	
Scaloppini Caprese	\$18.95
veal scaloppini with fresh mozzarella cheese, white wine, oregano, basil, and tomato, served with mashed potatoes	
Filetto Al Vini Rossi	\$21.95
medallions of filet mignon, mixed wild mushrooms, red wine sauce. served with soft polenta and sauteed spinach	
Lombatina Di Agnello	\$19.95
grilled lamb chops, black olives, red wine sauce, served with grilled polenta and spinach	
Osso Bucco Di Maiale	\$16.95
pork shank, braised with vegetables, white wine, and fresh herbs, served on a bed of soft polenta	

DOLCI 8

Tiramisu	\$5.50
lady fingers, rum, zabaione, mascarpone cheese, espresso, cocoa powder	
Fondente Al Cioccolato	\$5.50
flourless chocolate cake, served with raspberry sauce and creme anglaise	
Torta Di Formaggio	\$5.25
homemade cheese cake, served with raspberry sauce and creme anglaise	
Zabaione Alla Fragola	\$5.50
chilled zabaione with fresh strawberries, peach sorbet, fresh whipped cream and amarena cherry	
Crema Bruciatta	\$5.75
strawberry creme brulee with a crust of caramelized sugar	
Affogato Al Caffè	\$5.50
espresso poured over two scoops of vanilla bean ice cream, and topped with fresh whipped cream	
Gelati Misti	\$5.95
assortment of italian ice creams	
Spumoni	\$5.75
traditional old style italian ice cream	