



# ROSARIA'S

ON 3RD STREET

## ANTIPASTI

### FRITTO MISTO GF

Lightly breaded marinated calamari, peppadew and banana peppers, shallot, smoked tomato aioli 17

### OYSTERS\* GF

Six seasonal oysters, mignonette, and cocktail 15

### ROASTED LAMB

Roasted lamb, demi-glace, fresh chive 25

### HOT MAMA BREAD

Garlic butter, mozzarella-provolone cheese blend 13  
Add chopped peppadew and jalapenos 3

### CEVICHE GF

Bay scallops, fresh citrus marinade, red bell pepper, honey 16

### ARANCINI

Lightly breaded risotto, marinara 14

### CHARCUTERIE

Chef's selection of assorted meats, cheeses, and garnishments 17

### SEAFOOD TOWER GF

Oysters, shrimp cocktail, ceviche Sm. 45 / Lg. 85

### SEARED TUNA CARPACCIO\* GF

Pickled radish, pickled red onion, calabrese oil, fried capers, aioli 18

### SMOKED FISH DIP

Mahi-Mahi and amberjack, pickled onions, jalapeno and peppadew peppers, arugula 16

### MUSSELS

Prince Edward Island mussels, garlic bread 16  
• Zesty lemon marinara  
• White wine • Chef's choice

## PESCE

+ Soup of the day, house or caesar salad for 5  
+ Lobster bisque or cobb salad for 7

### CAJUN KEY WEST\* GF

Citrus, cajun seasoning, mango salsa, served with braised chard

### BRUSCHETTA\* GF

Grilled, tomato, basil, garlic, pesto, balsamic, served with braised chard

### SIMPLY GRILLED\* GF

Citrus beurre blanc, served with braised chard

### SEMINOLE\*

Lightly dusted, pan fried; shrimp, scallops, linguine, tomato lemon butter +12

### WASABI ENCRUSTED

Wasabi panko, pan fried, Thai chili glaze, served with braised chard

## CARNE

+ Soup of the day, house or caesar salad for 5 + Mushrooms 4 + Caramelized Onion 4  
+ Lobster bisque or cobb salad for 7 + Calabrian chili butter 2 + Coastal 9

### FILET MIGNON\* GF

5 oz. or 8 oz. Certified Angus Beef, roasted garlic mashed potatoes 33 / 45

### HAND CUT RIBEYE\* GF

16 oz. Certified Angus Beef, roasted garlic mashed potatoes 46

### BROWN SUGAR PORK

#### CHOP\* GF

Smoked cherry barbeque, braised chard, roasted garlic mashed potatoes 27

### NEW ZEALAND

#### LAMB CHOPS\* GF

Roasted lamb, demi-glace, fresh chive, roasted garlic mashed potatoes 44

## INSALATA

• Caesar • Sicilian Herb • Honey Dijon  
• Balsamic • Red Wine Vinaigrette • Ranch

### SPICY CAESAR\*

Romaine, parmesan, roasted red peppers, Thai chili glaze 12

### TUNA NICOISE\*

Seared tuna, bib lettuce, cold poached yukon potatoes, tomato wedge, olive, radish, lemon, fresh parsley, evoo, soft boiled egg, dijon vinaigrette 22

### CAPRESE

Heirloom tomato, fresh mozzarella, chiffonade basil, seasoned evoo, balsamic glaze 14

### QUINOA

House blend, quinoa, cucumber, tomato, red onion, banana pepper, feta, olives, red wine vinaigrette 14

### COBB

House blend, tomatoes, cucumber, avocado, onion, bacon, soft boiled egg, Dijon vinaigrette 15

### ADD ONS

• Grilled Chicken 8  
• Salmon 10  
• 5 oz. Filet Mignon 22  
• Shrimp 4  
• Scallop MKT

# PIATTI PRINCIPALI

+ Soup of the day, house or caesar salad for 5  
+ Lobster bisque or cobb salad for 7

## HOUSE SALMON\* GF

Grilled Norwegian salmon, succotash, citrus beurre blanc 29

## TUNA PUTTANESCA\*

Seared Ahi medallion, crushed tomato, white anchovy, olives, garlic, capers, crushed red pepper, linguine 38

## SEAFOOD PAELLA\* GF

Fresh catch, shrimp, scallops, mussels, chicken sausage, celery, peppers, onions, saffron broth, rice 35

## CHICKEN MARSALA GF

Pan fried chicken breast, mushroom, marsala, roasted garlic mashed potatoes 26

## CHICKEN PARMESAN

Italian breaded chicken breast, marinara, mozzarella, linguine marinara 26

## SHELLFISH DIAVOLO\*

Shrimp, scallop, mussels, mushroom, Calabrian butter sauce, tossed with linguine 35

## RAVIOLI

Handmade mushroom ravioli, pistachio pesto cream 25

## SEARED SCALLOPS

Jumbo scallops, sage brown butter, risotto MKT

## LINGUINE MARINARA

Egg pasta, marinara, whipped ricotta 18  
+ Grilled Chicken 8  
+ Chicken Sausage 5  
+ Shrimp 4

# PIZZA

## GOURMET 9 x 12

### MARGARITA

Fresh mozzarella, heirloom tomato, chiffonade basil 18

### SPICY PAPAS ULTIMATE

Spicy sun-dried tomato puree, bacon, tomato, onion, oregano, cracked pepper, seasoned olive oil 18

### ROASTED MUSHROOM

Brie mornay, roasted cremini mushrooms, caramelized onions, baby arugula 18

### CHICKEN SAUSAGE

Seasoned olive oil, chicken sausage, mushrooms, onion, red pepper, tomato, oregano, feta 18

## TRADITIONAL 10 x 10

### GRANDE

Chicken sausage, pepperoni, mushrooms, onion, peppadew peppers 18

### PESTO CHICKEN

Pistachio pesto, chicken, roasted tomato, artichoke hearts, fresh mozzarella 18

## CAULIFLOWER

### SKINNY PIZZA

House made cauliflower crust, spicy sun-dried tomato puree, roasted tomato, spinach, mozzarella, balsamic glaze 20

## BUILD YOUR OWN

Cheese only 11  
Additional items at cost

### PREMIUM TOPPINGS 4

- Grilled Chicken
- Bacon
- Chicken Sausage
- Capicola
- Sopressata
- Artichokes
- Peppadew Peppers

### STANDARD TOPPINGS 3

- Deli Pepperoni
- Roasted Tomato
- Gourmet Mushrooms
- Caramelized Onions
- Banana Peppers
- Red Peppers
- Hot Pepper Mix
- Greek Olives
- Ricotta
- Feta
- Jalapeños
- Spinach
- Arugula
- Red Onion
- Pineapple
- Fresh Basil
- Diced Tomato

# STROMBOLI

## SAUSAGE & PEPPADEW

Chicken sausage, peppadew peppers 15

## THE ITALIAN

Capicola, pepperoni, soppressata, onion, garlic, feta 18

## BUILD YOUR OWN

Any two items 15  
Additional items at cost

# A LA CARTE

- Risotto 8
- Roasted Garlic Mashed Potatoes 6

- Braised Chard 6
- Linguine marinara 8
- Seasonal Vegetable 6

- Grilled Asparagus with honey gastrique 10
- Brussels Sprouts 8

20% gratuity added to parties of 6 or more.

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.