



ROSARIA'S

ON 3RD STREET

ANTIPASTI

HOT MAMA BREAD

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

BUNGALOW SHRIMP

Butterflied, baked seasoned jumbo shrimp 21

GRILLED BABY LAMB CHOPS

Marinated, char-grilled, zip sauce 22

SHRIMP COCKTAIL

Jumbo shrimp, seasoned tomatoes, fresh parsley, lemon juice, cocktail sauce
5 / 21 • 10 / 39

ARANCINI

Lightly breaded risotto, marinara 14

CHARCUTERIE

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

OYSTERS* GF

Six seasonal oysters, mignonette, cocktail 16

FRITTO MISTO GF

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

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

HOUSE-MADE MEATBALLS

Roasted pork, veal and beef meatballs, house marinara, crumbled goat cheese, served with grilled bread 14

PESCE

**ASK YOUR SERVER FOR
TODAY'S FRESH CATCH &
CHOOSE YOUR COOKING STYLE**

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 charred broccolini

SIMPLY GRILLED* GF

Citrus beurre blanc, served with roasted garlic mashed potatoes

STACKED

Panko breaded, pan-fried, tomatoes, scallions, asiago cheese, white wine lemon caper cream, balsamic glaze, served with green beans and shallots

BRUSCHETTA* GF

Grilled, tomato, basil, garlic, pesto, balsamic, served with green beans and shallots

WASABI ENCRUSTED

Wasabi panko, pan fried, Thai chili glaze, served with charred broccolini

SEMINOLE*

Lightly dusted, pan fried; shrimp, scallops, white wine lemon butter caper cream, scallions, tomatoes, served over linguini +10

INSALATA

SPICY CAESAR

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

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

CAPRESE

Vine-ripened tomatoes, fresh mozzarella, chiffonade basil, seasoned evoo, balsamic glaze, arugula salad 14

SALMON TAPENADE

Olive tapenade, baby arugula dressed with pesto vinaigrette, ricotta, roasted red peppers, pickled red onion, topped with grilled salmon 22

ADD ONS

- Grilled Chicken +7
- Salmon +10
- 6 oz. Filet Mignon +25
- 4 Shrimp +15
- Scallop MKT

HOUSE-MADE DESSINGS

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

ZOUPPA

LOBSTER BISQUE Cup 8 • Bowl 12

SOUP OF THE DAY Cup 6 • Bowl 10

A LA CARTE

- Linguine marinara 8
- Seasonal Vegetable 6
- Charred Broccolini 6
- Risotto 8

- Grilled Asparagus with honey gastrique 8
- Roasted Garlic Mashed Potatoes 6

PIATTI PRINCIPALI

Add soup of the day, house or caesar salad for +5
Add lobster bisque or cobb salad for +7

SEAFOOD PAELLA* GF

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

LINGUINI & CLAMS

Fresh littleneck clams, white wine, lemon, garlic, clam sauce 23

LASAGNA BOLOGNESE

Ricotta, beef, veal and pork, mozzarella, tomato, Italian herbs 23

SEARED SCALLOPS

Jumbo scallops, caramelized onions goat cheese risotto MKT

CHICKEN MARSALA GF

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

CHICKEN PARMESAN

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

SHELLFISH DIAVOLO*

Shrimp, scallop, mussels, mushrooms, onion, red peppers, Calabrian chili cream sauce, tossed with linguine 32

BUNGALOW SHRIMP

Butterflied baked seasoned jumbo shrimp, caramelized onions goat cheese risotto 29

FETTUCCHINE ALFREDO

Cream, parmesan, garlic 16
• Grilled Chicken +7
• 4 Shrimp +15

RAVIOLI

Chef's choice 25

LINGUINE MARINARA

Egg pasta, marinara, whipped ricotta 15
• Grilled Chicken +7
• Italian Sausage +5
• 4 Shrimp +15
• House-made Meatballs +6

CARNE

Add soup of the day, house or caesar salad for +5
Add lobster bisque or cobb salad for +7

FILET MIGNON* GF

6 oz. Certified Angus Beef, roasted garlic mashed potatoes 36

HAND CUT RIBEYE* GF

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

BROWN SUGAR PORK CHOP* GF

Smoked cherry barbeque, roasted garlic mashed potatoes 27

BABY LAMB CHOPS* GF

Seasoned New Zealand chops, zip sauce, roasted garlic mashed potatoes 40

ADD ONS

- Mushrooms +4
- Caramelized Onion +4
- Calabrian chili butter +2
- Coastal - 2 jumbo shrimp & Calabrian chili butter +9

- Well done is a temperature we cannot achieve without extreme quality loss, therefore we do not recommend well done lamb chops or steak.

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

MEDITERRANEAN

Seasoned olive oil, Italian sausage, Greek olives, onion, roasted red pepper, tomato, oregano, feta 18

TRADITIONAL 10 x 10

BUILD YOUR OWN

Cheese only 11
Additional items at cost

PREMIUM TOPPINGS 4

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

STANDARD TOPPINGS 3

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

GRANDE

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

DETROIT STYLE GLUTEN FREE CRUST 7 x 9

Cheese only 10 • Additional items 2

STROMBOLI

SAUSAGE & PEPPADEW

Italian sausage, peppadew peppers 15

THE ITALIAN

Capicola, pepperoni, sopressata, onion, garlic, feta 18

BUILD YOUR OWN

Any two items 15
Additional items at cost

COME VISIT US AT



606 N. McCord Rd , Toledo • 419-866-5007

JOIN US FOR SUNDAY
BRUNCH AT ROSARIA'S!

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.