



# ROSARIA'S

ON 3RD STREET

## ANTIPASTI

### FRITTO MISTO GF

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

### OYSTERS GF

Six seasonal oysters, mignonette, and cocktail 16

### GRILLED BABY LAMB CHOPS

Marinated, char-grilled, zip sauce 22

### HOT MAMA BREAD

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

### MUSSELS

Prince Edward Island mussels, garlic bread 16  
• Zesty lemon marinara  
• White wine

### SMOKED FISH DIP

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

### ARANCINI

Lightly breaded risotto, marinara 14

### BUNGALOW SHRIMP

Butterflied, baked seasoned jumbo shrimp 21

## ZOUPPA

### LOBSTER BISQUE

Cup 8 • Bowl 12

### SOUP OF THE DAY

Cup 6 • Bowl 10

## INSALATA

### ADD ONS

• Grilled Chicken +7

• Salmon +10

• 6 oz. Filet Mignon +25

• 4 Shrimp +15

• Scallop MKT

### SPICY CAESAR

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

### SALMON TAPENADE

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

### CAPRESE

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

### HOUSE-MADE DRESSINGS

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

## 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

## A LA CARTE

• Risotto 8

• Roasted Garlic Mashed Potatoes 6

• Linguine marinara 8

• Seasonal Vegetable 6

• Charred Broccolini 6

• Grilled Asparagus with honey gastrique 8

# PRANZO

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

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

## BABY LAMB CHOPS\* GF

Seasoned New Zealand chops, zip sauce, served with roasted garlic mashed potatoes 22

## FILET MIGNON GF

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

## BUNGALOW SHRIMP

Butterflied baked seasoned jumbo shrimp, caramelized onions goat cheese risotto 21

## LINGUINE MARINARA

Egg pasta, marinara, whipped ricotta 15

- Grilled Chicken +7
- Italian Sausage +5
- 4 Shrimp +15
- House-made Meatballs +6

## CHICKEN MARSALA GF

Pan fried chicken breast, mushrooms, marsala, roasted garlic mashed potatoes 16

## LASAGNA BOLOGNESE

Ricotta, beef, veal and pork, mozzarella, tomato, Italian herbs 16

## CHICKEN PARMESAN

Italian breaded chicken breast, marinara, mozzarella, linguine marinara 14

## FETTUCCINE ALFREDO

Cream, parmesan, garlic 16

- Grilled Chicken +7
- 4 Shrimp +15

# SANDWICHES

Served with french fries

## STEAK BURGER

House ground, caramelized onion, brie, arugula, aioli, toasted bun 15

## FRIED HALIBUT

Beer battered, vine-ripened tomato, shredded lettuce, tartar, toasted bun 16

## BLT

Applewood smoked bacon, lettuce, tomato, avocado, fresh chive aioli, housemade bread 15

## ITALIAN GRINDER

Sopressata, capicola, deli pepperoni, red onion, tomato, peppadew peppers, shredded lettuce, swiss, red wine vinaigrette, ciabatta 16

## CAPRESE CHICKEN

Grilled chicken breast, heirloom tomato, fresh basil, balsamic glaze, fresh mozzarella, ciabatta 15

## SPICY CHICKEN CUTLET

Italian breaded chicken, Calabrian hot sauce, fresh chive aioli, pickles, Swiss cheese, toasted bun 15

# 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

- Grilled 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!