



# ROSARIA'S

ON 3RD STREET

## ANTIPASTI

### FRITTO MISTO GF

Lightly breaded calamari, peppadew pepper, banana pepper, shallot, lemon aioli 17

### OYSTERS GF

Six seasonal oysters, mignonette, and cocktail sauce 16

### BABY LAMB CHOPS

House marinade, char-grilled, zip sauce 22

### HOT MAMA BREAD

Garlic butter, mozzarella-provolone blend 13  
• Add chopped peppadew pepper and jalapeño pepper +3

### MUSSELS

Prince Edward Island mussels, garlic bread 16  
• Zesty Lemon Marinara  
• White Wine

### SMOKED FISH DIP

Mahi-Mahi and amberjack, pickled red onion, jalapeño pepper, peppadew pepper, arugula 16

### ARANCINI

Lightly breaded caramelized onion and goat cheese risotto, marinara 14

### BUNGALOW SHRIMP

Butterflied, baked and seasoned jumbo shrimp 21

## ZOUPPA

### LOBSTER BISQUE

Cup 8 • Bowl 12

### SOUP OF THE DAY

Cup 6 • Bowl 10

## A LA CARTE

- Grilled Asparagus with Honey Gastrique 8
- Roasted Garlic Asiago Mashed Potatoes 6
- Caramelized Onion & Goat Cheese Risotto 8
- Brussels Sprouts - Goat cheese, balsamic, pecan 9
- Linguine Marinara 8
- Herb Linguine 8

## INSALATA

### SPICY CHICKEN CAESAR

Grilled chicken, romaine, parmesan, roasted red pepper, Thai chili glaze 19

### STEAK WEDGE

8 oz. Piedmontese sirloin, romaine wedge, Green Goddess, toasted pecans, vine ripened tomato, pickled red onion 28

### COBB

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

### CAPRESE

Vine-ripened tomato, fresh mozzarella, chiffonade basil, seasoned olive oil, balsamic glaze, arugula salad 14

### SALMON TAPENADE

Grilled salmon, olive tapenade, baby arugula dressed with pesto vinaigrette, ricotta, roasted red pepper, pickled red onion 22

### ADD ONS

- Grilled Chicken +7
- Salmon +10
- 8 oz. Piedmontese Sirloin +14
- 4 Bungalow Shrimp +15
- U10 Scallop +7 ea.

### HOUSE-MADE DRESSINGS

- Caesar
- Honey Dijon
- Ranch
- Sicilian Herb
- Green Goddess
- Champagne Vinaigrette

## PESCE

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

Soup of the day, house or caesar salad +5

Lobster bisque or cobb salad +7

### CAJUN KEY WEST\* GF

Citrus seared, mango salsa, served with brussels sprouts

### STACKED

Panko breaded, pan-fried, tomato, scallions, asiago cheese, tomato caper cream sauce, balsamic glaze, served with grilled asparagus

### BRUSCHETTA\* GF

Grilled, tomato, basil, garlic, pesto, balsamic glaze, served with brussels sprouts

### SEMINOLE\*

Lightly dusted, pan fried, shrimp, scallops, tomato caper cream sauce, scallions, tomato, served over linguine +10

### HORSERADISH CRUSTED

Grilled, citrus beurre blanc, served with herb linguine

### PICCATA

Lightly dusted, pan fried, beurre blanc, artichokes, capers, prosciutto, served with grilled asparagus



# PRANZO

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

## BABY LAMB CHOPS\* GF

House marinade, char-grilled, served with roasted garlic asiago mashed potatoes, brussels sprouts 22

## FILET MIGNON GF

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

## BUNGALOW SHRIMP

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

## LINGUINE MARINARA

Whipped ricotta 15

## CHICKEN MARSALA GF

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

### ADD ONS

- Grilled Chicken +7
- Italian Sausage +5
- 4 Bungalow Shrimp +15
- 3 Meatballs +6
- 8 oz. Piedmontese Sirloin +14
- U10 Scallop +7 ea.

## 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

# SANDWICHES

Served with french fries

## PARADISE BURGER

Lettuce, tomato, American cheese, paradise sauce, toasted brioche bun 16

## FRIED WALLEYE

Beer battered, tomato, shredded lettuce, tartar, toasted brioche bun 16

## ITALIAN GRINDER

Sopressata, prosciutto, deli pepperoni, red onion, tomato, peppadew pepper, shredded lettuce, swiss, champagne vinaigrette, housemade bread 16

## BLT

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

## CAPRESE CHICKEN

Grilled chicken breast, tomato, fresh basil, balsamic glaze, mozzarella, housemade bread 15

## SPICY CHICKEN CUTLET

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

## BUILD YOUR OWN LUNCH 15

Pick 2

Choice of:

- BLT
- Italian Grinder
- Caprese Chicken

Choice of:

- Cobb
- Spicy Cesar
- Cesar
- House

Choice of:

- Lobster Bisque
- Soup of the Day

# PIZZA

## GOURMET 9 x 12

### SPICY PAPAS ULTIMATE

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

### MARGARITA

Seasoned olive oil, fresh mozzarella, Roma tomato, balsamic glaze, chiffonade basil 18

### ROASTED MUSHROOM

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

## TRADITIONAL 10 x 10

### GRANDE

Italian sausage, pepperoni, mushroom, onion, peppadew pepper 18

### CALABRIAN CHICKEN

House calabrian hot pizza sauce, tomato, onion, bacon, grilled chicken 18

### BUILD YOUR OWN

Cheese only 11 • Additional items at cost

#### PREMIUM TOPPINGS 4

- Grilled Chicken
- Bacon
- Italian Sausage
- Prosciutto
- Sopressata
- Artichoke
- Peppadew Pepper

#### STANDARD TOPPINGS 3

- Deli Pepperoni
- Roasted Tomato
- Gourmet Mushroom
- Caramelized Onion
- Banana Pepper
- Roasted Red Pepper
- Hot Pepper Mix
- Feta
- Jalapeño Pepper
- Greek Olives
- Spinach
- Red Onion
- Fresh Basil
- Diced Tomato

## DETROIT STYLE GLUTEN FREE CRUST 7 x 9

Cheese only 10 • Additional items 2

# STROMBOLI

## SAUSAGE & PEPPADEW

Italian sausage, peppadew pepper 15

## THE ITALIAN

Prosciutto, 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 BRUNCH EVERY  
SUNDAY AT ROSARIA'S  
STARTING AT 10:30

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.