



ROSARIA'S

ON 3RD STREET

ANTIPASTI

HOT MAMA BREAD

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

BUNGALOW SHRIMP

Butterflied, baked and seasoned jumbo shrimp 21

BABY LAMB CHOPS

House marinade, char-grilled, zip sauce 22

MUSSELS

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

ARANCINI

Lightly breaded caramelized onion and goat cheese risotto, marinara 14

ANTIPASTO BOARD

Italian meats and cheeses, assorted garnishments, crostinis 24

OYSTERS* GF

Six seasonal oysters, mignonette, cocktail sauce 16

FRITTO MISTO GF

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

SMOKED FISH DIP

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

SHRIMP COCKTAIL

Jumbo shrimp, seasoned tomato, fresh parsley, cocktail sauce 5 / 21 • 10 / 39

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 +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

PRINCIPALI

Add soup of the day, house or caesar salad +5

Add lobster bisque or cobb salad +7

PAPPARDELLE BOLOGNESE

Beef, veal, pork, tomato, parmesan, basil 26

LINGUINE & CLAMS

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

LOBSTER RAVIOLI

Lemon saffron cream sauce, blistered tomato, butter fried bread crumbs 29

SEARED SCALLOPS

Jumbo scallops, caramelized onion & goat cheese risotto 48

BUNGALOW SHRIMP

Butterflied, baked and seasoned jumbo shrimp, caramelized onion & goat cheese risotto 29

CHICKEN MARSALA GF

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

CHICKEN PARMESAN

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

SHELLFISH DIAVOLO*

Shrimp, scallop, mussels, mushroom, onion, red pepper, Calabrian chili cream sauce, tossed with linguine 32

MUSHROOM GNOCCHI

Stoney Creek gourmet mushrooms, brie mornay, artichokes, blistered tomato, pickled red onion, toasted pecans 27

FETTUCCINE ALFREDO

Cream, parmesan, garlic 16

LASAGNA BOLOGNESE

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

LINGUINE MARINARA

Whipped ricotta 15

ADD ONS

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

Ask your server about our vegan and gluten friendly pasta options

CARNE

Served with roasted garlic asiago mashed potatoes and brussels sprouts
Add soup of the day, house or caesar salad +5 • Add lobster bisque or cobb salad +7

FILET MIGNON* GF

6 oz. Certified Angus Beef, garlic butter 36

HAND CUT RIBEYE* GF

16 oz. Certified Angus Beef, garlic butter 46

BROWN SUGAR PORK CHOP* GF

Smoked cherry barbeque 27

BABY LAMB CHOPS* GF

House marinade, char-grilled, zip sauce 38

ADD ONS

- Mushrooms +4
- Caramelized Onion +4
- Calabrian Chili Butter +2
- Coastal - 2 Bungalow Shrimp & Calabrian Chili Butter +9

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
- Champagne Vinaigrette
- Sicilian Herb
- Green Goddess

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

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.