



Dinner 2017

First Course

Octopus

grilled, olives, capers, Yukon gold potatoes, vine ripe cherry tomatoes

Roasted Beet Salad

whipped ricotta, toasted pinenut, organic local honey

Rollatini di Nico

rolled Sicilian eggplant with fresh ricotta, spinach and mozzarella, baked with plum tomatoes

Rosetta's Famous Meatball

veal, wild mushroom, house made pomodoro sauce with ricotta

Entrée

Prime Sirloin

Barolo wine reduction sauce

Chicken Marsala

wild mushroom, fine marsala wine sauce

Rigatoni Emilia 'Celtics Favorite' (GF Optional)

spicy vodka sauce, baby sausage

Faroe Island Salmon

lightly pan seared, Sicilian sweet & sour glaze, purple mashed potatoes

Fusilli Boscaiola

zucchini, wild mushroom, peas, cream sauce

Dolce

Tiramisu

Cannoli

Lemon Sorbet (GF Optional)

\$38 per person

plus tax or gratuity

please no splitting or sharing of dishes

Excludes Saturday

**Consuming raw or undercooked meat, poultry,*

Seafood, shellfish or eggs may increase your risk of food borne illness

***before placing your order, please inform your server if a person in your party has a food allergy*