

APPETIZERS

Caprese Salad Fresh Mozzarella, Tomato & Fresh Basil Drizzled with Extra Virgin Olive Oil • 12.00

Fire Roasted Artichoke Served with Grilled Lemon & Basil-Tarragon Dipping Sauce • 12.00

Tuna Tartar Three layers of chopped Ahi Tuna, California Avocado and Tomato Checca • 12/18

Crispy Calamari Served with homemade Pomodoro Sauce • 12.00

Truffle & Garlic Fries Served with Parmesan cheese and Italian Herbs • 9.00

Meatballs (Beef or Turkey) Served in Marinara Sauce • 6.50

Grilled Italian Sausage Served in Marinara Sauce • 6.50

Garlic Focaccia Sticks Served with Marinara Sauce • 6.50

Bruschetta Pomodoro Toasted Garlic Ciabatta Crisps Served with Fresh Tomato Checca • 10.00

Bruschetta Mozzarella Toasted Garlic Ciabatta Crisps Topped with Melted Fresh Mozzarella Cheese & Sun-Dried Tomatoes • 12.00

Steamed Mussels Served with Shallots, Garlic, white Wine and Black Muscles • 10

SOUPS

All soups are vegan based, Dairy free, Cream free, Pork product free

Pasta Fagioli Soup

Traditional White Bean & Potato Soup • Cup 7 Bowl 8.50

Minestrone Soup

Hearty Italian Vegetable Soup • Cup 7 Bowl 8.50

Seasonal Soups • Cup 7 Bowl 8.50

Butternut Squash Soup, Mushroom Soup, Broccoli Soup, Lentil Soup, Cauliflower Soup (Please ask your server for soup in season)

DESSERTS

Homemade Tiramisu • 10

Assorted Cakes & Pastries • 9

Apple Tarte, New York Cheese Cake,
Boston Cream Pie, Chocolate Cake,
Lemon Cake, Carrot Cake

Brownies and Lemon Bars • 4

Fresh Baked Chocolate Chip Cookies • 1.50

Daily Pastry Specials Available

BEVERAGES

Sparkling or Flat Water • 3.75/5.75

Assorted Italian Sodas (Limonata Aranciata) • 3.25

Fresh Brewed Iced Tea/Iced Lemonade • 3.75

Coffee • 3.50 **Espresso** • 3.50/5

Cappuccino, Latte, Mocha • 4.75

Hot Tea • 3.50 **Hot Chocolate** • 3.25

Assorted Juices • 3.25 **Milk, Chocolate Milk** • 3.25

TUSCAN SALADS

Salad Additions: Black Truffle Oil +2.00, Oven Roasted Turkey Breast or Grilled Chicken +4.95
Grilled Shrimp +6.95, Grilled Steak +6.95 Grilled Salmon, Ahi Tuna or Red Snapper +7.95
Put your salad on top of a baked pizza crust +2.75

Rosti House Salad Mixed Field Greens, Tomatoes & our Balsamic Dressing • 10/12

Spinach, Pine Nuts, & Fresh Basil Salad with Chopped Shallots, Cherry Tomatoes & our Homemade Honey Balsamic Dressing • 11/13.50

Arugula & Parmesan Salad with Tomatoes & our Balsamic Dressing • 11/13.50

Turkey Apple Pecan Salad Fresh Arugula Tossed with Roasted Turkey Breast, Candied Pecans Apples, Fresh Sage & our Homemade Balsamic Vinaigrette • 13.50/16.50

Tuscan Cobb Salad Chopped Romaine, Roasted Turkey Breast, Avocado, Tomatoes, Cucumbers, Bacon, Crumbled Egg, Gorgonzola, & our Basil Herb Dressing • 14.50/17.50

Shrimp & Avocado Salad Shredded Romaine, Grilled Shrimp, Avocado, Tomatoes, Black Olives & our Homemade Lemon Herb Vinaigrette • 14.50/17.50

Grilled Vegetable Chopped Salad Mixed Greens, Grilled Veggies, Goat Cheese and our Homemade Lemon Herb Vinaigrette • 13.50/17.50

Grilled Salmon Salad Grilled Salmon on Mixed Greens, Tomatoes and Cucumbers
Reduced Oil Balsamic Vinaigrette • 21.50

Chicken Balsamic Salad Fresh Spinach Tossed with Grilled Chicken Breast, Roasted Red Peppers, Black Olives, Tomatoes, Shaved Parmesan & our Honey Balsamic Dressing • 14.50/17.50

Tri-Colore Salad Arugula, Endive, Radicchio, Grilled Chicken Breast, Artichoke Hearts, Sun-Dried Tomato, Kalamata Olives, Shaved Parmesan & our Anise Vinaigrette • 14.50/17.50

Tuscan Caesar Salad Chopped Romaine, Shaved Parmesan, Pine Nuts, House-Made Croutons & our Signature Eggless Caesar Dressing • 12/15

Turkey Chopped Light Mixed Greens tossed with Roasted Turkey Breast, Fresh Tomato, Checca & our Reduced Oil Balsamic Vinaigrette • 14/16

Insalata Rustica Arugula, Endive & Radicchio Lettuces, Goat Cheese, Crisp Bacon, Pine Nuts, Cherry Tomatoes & Our Fresh Thyme Vinaigrette • 14/17

Arugula & Fig Salad Arugula & Endive Lettuces, Dried Figs, Toasted Hazelnuts, Caramelized Onions, Goat Cheese & Our Honey Balsamic Dressing • 14/17

Roasted Beet & Gorgonzola Mixed Greens, Roasted Beets, Apples, Candied Pecans, Gorgonzola Crumbles & our Balsamic Vinaigrette • 14/17

Seared Ahi Tuna Salad Fresh Arugula, lightly seared Ahi Tuna, Grilled Asparagus, Caramelized Onions, Tomato Checca and our Lemon Herb Vinaigrette • 15.50/19.50

Insalata di Pollo Grilled Chicken Breast, Chopped Romaine, Cucumbers, Pine Nuts, Fresh Checca & our Homemade Balsamic Vinaigrette • 13.50/16.50

Grilled Chicken & Pear Salad Mixed Greens, Chopped Endive, Grilled Chicken, Fresh Pear, Gorgonzola Crumbles, Candied Pecan and Anise Vinaigrette with Honey Balsamic Reduction • 15/18

Chopped Steak Salad Shredded Romaine, Grilled Steak, Gorgonzola Crumbles, Cherry Tomatoes, Caramelized Onions & our Basil Herb Dressing • 15/18

Antipasti Salad Shredded Romaine, Salami, or Roasted Turkey Breast, Black Olives, Tomatoes, Cucumbers, Mozzarella, Fresh Basil, Garbanzo Beans & our Fresh Thyme Vinaigrette • 13/16

CALZONES

The Steak Bomb Calzone Grilled Steak, Roasted Peppers, Caramelized Onions, Smoked Mozzarella • 19

Chicken and Pepper Calzone with Ricotta Cheese • 18

Sausage and Spinach Calzone with Ricotta Cheese • 18

Goat Cheese and Veggie Calzone • 18

(12") BUILD YOUR OWN PIZZA (16")

WE SERVE GLUTEN FREE PIZZA CRUST (+4 Medium/+6 Large)

Plain Cheese Pomodoro, Mozzarella Cheese • Medium 14.50 / Large 19

Margherita Pizza Mozzarella, Marinara, Fresh Basil • Medium 14.50 / Large 19

+2.00

Arugula, Pepperoni, Italian Sausage, Onions, Black or Kalamata Olives Smoked Mozzarella, Fresh Garlic, Tomatoes or Cherry Tomatoes Hazelnuts, Fresh Basil, Bread Crumbs, Jalapeno Peppers, Mushrooms, Caramelized Onions, Bell Peppers, Roasted Peppers, Anchovies Pineapple, Canadian Bacon.

+3.00

Sun-Dried Tomato Bacon, Spicy Calabrese Salami, Goat Cheese, Pesto, Pine Nuts, Meatballs, Ricotta Cheese, Provolone Cheese, Artichoke Hearts, Shaved Parmesan, Avocado.

(12") TOSCANO STYLE PIZZA (16")

WE SERVE GLUTEN FREE PIZZA CRUST (+4 Medium/+6 Large)

Specialty Pizzas: (12")MED \$19 (16")LG \$23

Pizza Italiano Pepperoni, Italian Sausage, Mushrooms, Onion, Green Peppers

Veggie Pie Mushrooms, Onions, Garlic, Fresh Basil, Kalamata Olives, Fresh & Sun-Dried Tomatoes

Rosti Pie Cherry Tomatoes, Smoked Mozzarella and Fresh Basil

Bleecker Street Pie Sweet Italian Sausage, Pepperoni, Onions, Fresh Garlic, Ricotta Cheese

Kahala-Hawaiian Pie Canadian Bacon, Pineapple

Bad Leroy Brown Pie Sausage, Meatballs, Pepperoni, Bacon and Garlic

Eggplant Pie Diced Eggplant, Goat Cheese, Pine Nut, Sun-Dried Tomatoes, & Fresh Basil

Pesto Hazelnut Pie Pesto, Fresh Mozzarella, Cherry Tomatoes, Hazelnuts

The G C O P Goat Cheese, Caramelized Onions and Crip Pancetta

Pizza Bianca Mozzarella, Ricotta & Fried Sage (No Sauce)

Southwest BBQ Chicken Pizza BBQ Sauce, Chicken Breast, Caramelized Onions, Sliced Avocado

Pizza Alessandra Turkey Meatballs, Black Olives & Fresh Basil

Prosciutto Pie Thinly Sliced Prosciutto, Fresh Arugula, Shaved Parmesan

Mushroom & Caramelized Onion Pie Mushrooms, Caramelized Onions, Fresh Thyme

Spicy Italian Salami Pie Calabrese Salami, Black Olives & Chili Flakes

Smoked Sausage Pie Smoked Mozzarella, Sweet Italian Sausage & Caramelized Onions

Green Power Pizza Fresh Garlic, Spinach, Olive Oil & Fresh Arugula

PANINI /SANDWICHES

All Sandwiches & Panini are served with a Side Salad, Rosemary Potatoes or French Fries (Panini is pressed in a Panini grill)

Choice of bread includes:

FOCACCIA • CIABATTA • SEVEN-GRAIN WHEAT

THIN GLUTEN FREE BREAD + 4.00

Half Pound Rosti Cheeseburger ½ lb. Angus Beef Patty Topped with Provolone, Caramelized Onions, Tomato, Arugula & Basil Herb Aioli Served on Freshly Baked Ciabatta Roll • 15.50

Turkey, Apple & Arugula Sandwich Roasted Turkey Breast, Caramelized Onions, Arugula, Apple Slices & Balsamic Drizzle • 14

Blackened Chicken Caesar Sandwich Blackened Chicken Breast, Chopped Romaine, Shaved Parmesan, Tomatoes, Avocado and our Homemade Caesar Dressing • 15

Mateo Panini Grilled Skinless Chicken Breast, Sun-Dried Tomatoes, Mozzarella Cheese, Fresh Basil and Balsamic Drizzle • 14.50

Meatball Parmesan Hoagie Turkey or Beef Meatballs, Marinara, Melted Provolone & Parmesan Cheese • 15.50

Turkey & Avocado Sandwich Roasted Turkey Breast with Avocado, Arugula, Shaved Parmesan and Basil Herb Aioli • 15.50

Turkey Pesto Panini Roasted Turkey Breast with Arugula, Shaved Parmesan Cheese, Tomatoes And Handmade Pesto Spread • 14.50

Steak & Gorgonzola Sandwich Sliced Steak, Gorgonzola Crumbles, Arugula, Caramelized Onions, Tomatoes & Basil Herb Aioli • 16.50

Grilled Chicken Breast Sandwich Mixed Greens, Tomatoes, Balsamic Drizzle. • 14

Milanese Caprese Sandwich Breaded Chicken Cutlet, Fresh Mozzarella, Arugula, Tomatoes & Handmade Pesto Spread • 15.50

BBQ Chicken Sandwich Grilled Chicken Breast lathered In BBQ Sauce with Provolone Cheese, Lettuce, Tomato and Avocado • 14.50

Arugula & Goat Cheese Panini Fresh Arugula, Goat Cheese, Cherry Tomatoes and Honey Balsamic Drizzle • 14.50

Italian BLTA Sandwich Bacon, Arugula, Tomatoes, Avocado & Basil Herb Aioli • 14.50

Italian Po'Boy Sandwich Prosciutto, Calabrese Salami, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Basil Herb Aioli & Red Wine Vinaigrette • 15.50

Grilled Vegetable Sandwich Grilled Zucchini, Eggplant, Tomato, Fresh Mozzarella Cheese and Balsamic Drizzle • 14

PASTA DISHES

HOME MADE SAUCES ARE MADE FRESH TO YOUR ORDER: POMODORO • MARINARA • PESTO • BEEF RAGU • ALL'ARRABBIATA • ALFREDO • PINK • AGLIO E OLIO (Pasta & Sauce Substitution are welcome)
Black Truffle Oil +2.00, Beef Ragu +2, Pesto +2, Pink Sauce +2.50, Meat Balls +4.95, Italian Sausage +4.95, Grilled Chicken Breast +4.95, Grilled Shrimp +6.95, Grilled Prime Steak +6.95, Grilled Salmon, Ahi Tuna or Red Snapper +7.95 Gluten Free Penne & Spaghetti Available +3.00, Substitute Spaghetti Squash for any Pasta Dish +3.00

Penne Pomodoro Tomato Sauce with Parmesan & Basil • 15.50

Penne All' Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • 16.50

Linguini in Spicy Pink Sauce with Blackened Chicken • 21

Rigatoni with Sweet Sausage & Peppers in Marinara Sauce • 18

Fettuccini Alfredo with Sun-Dried Tomatoes 17 with Grilled Chicken • 22

Roasted Cherry Tomato Penne Roasted Cherry Tomatoes tossed with Penne & Parmesan • 15.50

Rigatoni Ragu Rigatoni with Beef Ragu • 19

Linguini Vongole Fresh Clams in their shell with your Choice of White Wine or Tomato Sauce • 22

Spaghetti & Meatballs Available in Beef & Turkey • 20

Roasted Chicken Ragu with Bowtie Pasta • 19

Drunken Shrimp Linguini Sautéed Shrimp Scampi on top of Linguini in Pink Vodka Sauce • 23

Hand-made Ravioli “Spinach & Ricotta” or “Chicken & Vegetable” served with your choice of sauce (Seasonal Fillings also available) • 20

Hand-made Gnocchi Made with your choice of sauce • 19

Penne Puttanesca Capers, Olives, White Wine & All' Arrabbiata Sauce • 17.50

Capellini with Goat Cheese & Marinara with Fresh Basil • 19

Roasted Chicken Lasagna Served with a House Salad • 20

Seafood Risotto Shrimp, Clams, Mussels & Calamari in Red or White Sauce • 23

Risotto with Chicken & Broccoli in Butter Cream Sauce • 20

Risotto Al Forno Mozzarella Cheese, Blackened Chicken, Mushrooms & Sun-Dried Tomatoes • 21

Spaghetti di Mare Shrimp, Clams, Mussels & Calamari in White Wine or Tomato Sauce • 23

Bowtie Pasta with Grilled Salmon Cubed Salmon in Cream Sauce or Pomodoro Sauce • 24

Spaghetti Squash Spaghetti • Spaghetti Squash Ribbons Served with All' Arrabbiata Or Aglio E Olio • 16.50

ENTREES



POLLO AL MATTONE CHICKEN

Rosti's Famous Brick-Pressed Chicken Marinated In Our Own Blend of Fresh Tuscan Herbs & Grilled Under an Italian Mattone Brick.

Quarter Chicken • 15.5 Half Chicken • 19 Whole Chicken • 26

Served with your choice of two side dishes
(Surcharge for all white meat +2.00)

Specialty Entrees are served with your Choice of “two Side Dishes” or “House Salad”

Petite Tuscan Steak 8oz Prime Steak Seasoned with Tuscan Herbs & Fire Roasted in our Wood-Fired Oven. Served with an Arugula & Parmesan Salad • 25

Fresh Grilled Salmon Served with your choice of two sides
Lightly Seasoned & Grilled, In Piccata Sauce or Tuscan Style (Artichoke, Kalamata Olives & Tomato Checca)
Grilled • 23 With Piccata Sauce • 25 With Tuscan Sauce • 26

Wild Red Snapper in Pink Mushroom Sauce With your Choice of two side dishes • 25

Chicken Milanese Pan Fried Chicken Cutlet served with Grilled Lemon & two side dishes • 21

Original Chicken Parmigiano Breaded Chicken Cutlet, Melted Mozzarella Cheese & Marinara Sauce. Served over Spaghetti or with two side dishes • 24

Grilled Eggplant Parmigiano Grilled Eggplant, Baked with Melted Mozzarella, Parmesan Cheese & Marinara Sauce, Served with House Salad or two side dishes • 20

Northern Style Chicken Parmigiano Breaded Chicken Cutlet, Melted Mozzarella Cheese & Rosti's Secret Northern Style Marinara Sauce. Served over Spaghetti or with two side Dishes • 25

Chicken Balsamico Chicken Breast Sautéed in Balsamic Reduction Served with two side dishes • 22

Chicken Marsala Chicken Breast Sautéed in a Marsala Wine and Mushroom Sauce served over Capellini Noodles or with your choice of two side dishes • 23

Chicken Piccata Chicken Breast Sautéed in a Lemon, Butter & Caper Sauce, served over Capellini Noodles Or with two side dishes • 23

Chicken Dijon Chicken Breast Sautéed in Dijon Cream Sauce with Artichoke & Mushrooms served over Capellini Noodles or with two side dishes • 23

Grilled Chicken Breast Boneless & Skinless Chicken Breast Lightly Seasoned and Grilled. Served with two side Dishes • 19

SIDE DISHES

Oven-Roasted Rosemary Potatoes, Sautéed Spinach with Garlic, Garlic Mashed Potatoes, French Fries Fresh Tomato Checca (Chopped tomato & basil), Roasted Cauliflower, Broccoli, Carrots, Zucchini, Brussels Sprouts, Mushrooms or Mixed Vegetables (Broccoli, Carrots and Zucchini)

Small +5

Large +8