

Pollo

- Pollo con Carciofi** 15.75
breast of chicken with artichokes & lemon
- Pollo alla Francese** 15.75
breast of chicken dipped in egg,
sautéed with lemon in white wine sauce
- Pollo alla Parmigiana** 15.75
breaded chicken breast with tomato sauce,
mozzarella cheese, served with pasta
- Pollo alla Rosina** 15.75
breast of chicken sautéed with white wine,
red peppers, & mushrooms
- Pollo ai Funghi** 15.75
breast of chicken sautéed with Marsala
wine, mozzarella cheese, & mushrooms
- Pollo Sorrentino** 16.75
breast of chicken sautéed with white wine,
prosciutto, eggplant, & cheese

Carni

- Scaloppine di Vitello alla Rosina** 17.75
veal sautéed with wine, red
peppers, & mushrooms
- Scaloppine di Vitello Parmigiana** 17.75
veal with mozzarella cheese, tomato
sauce with pasta
- Scaloppine di Vitello alla Marsala** 17.75
veal sautéed with Marsala wine & mushrooms
- Scaloppine di Vitello Piccata** 17.75
veal sautéed with white wine, capers, &
lemon butter sauce
- Costoletta di Vitello alla Griglia*** 23.75
grilled veal chop served with French fries
* \$7.00 surcharge for Prix-Fixe Menu
- Costolette di Maiale alla Griglia** 17.75
grilled pork chop
- Bistecca alla Griglia*** 22.75
grilled sirloin steak served with French fries
* \$6.00 surcharge for Prix-Fixe Menu

Dolci

- Gelato** 6.95
ice cream
- Flan** 6.95
caramel custard
- Torta di Formaggio** 6.95
cheese cake made with ricotta cheese
- Torta di Mele** 6.95
apple tart
- Tiramisú** 6.95
lady fingers dipped in espresso coffee
with mascarpone cheese & cinnamon
- Spuma di Cioccolata** 6.95
chocolate mousse topped with whipped cream
- Dolce del Giorno** 6.95
dessert of the day

Caffé

- Caffé o Té** 2.50
- Té di Erbe o Decaff Té** 2.50
- Espresso** 3.50
- Cappuccino** 3.75
- Irish Coffee** 7.50
- Caffé Da Rosina** 7.50
Amaretto & Sambuca

**CATERING & TAKE OUT
GIFT CERTIFICATES**

Da Rosina

RISTORANTE ITALIANO

FINE AFFORDABLE
ITALIAN CUISINE
IN THE
THEATER DISTRICT

DINNER MENU

PRIX-FIXE MENU

\$ 30.00

Your Choice From The

Entire Menu:

Any Appetizer
or Soup or Salad

Any Entrée*

Any Dessert

Hot Coffee or Hot Tea

342 W. 46th St. NYC

(Bet 8th & 9 Aves.)

Tel. 212.977.7373

Fax: 212.977-7409

www.darosina.com

www.pesesrestaurants.com

Complimentary Delivery

Antipasti

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| Portobello Rustico mushrooms sautéed with garlic, olive oil, rosemary, & white wine | 8.50 |
| Zucchine Fritte fried zucchini with marinara sauce | 8.50 |
| Calamari Fritti crispy squid with marinara sauce | 8.50 |
| Bresaola alla Valtellina sliced air-dried beef tenderloin with arugula | 8.50 |
| Antipasti Caldi baked clams, shrimp, & vegetables | 8.50 |
| Antipasti Bella Vista grilled vegetables with fresh tomato, homemade mozzarella & extra virgin olive oil | 8.50 |
| Vongole all'Origano littleneck clams baked with herbs & bread crumbs | 8.50 |
| Mozzarella Caprese homemade mozzarella cheese tomatoes, basil, & Olive oil | 8.50 |
| Prosciutto con Frutta Fresca imported prosciutto & seasonal fresh fruit | 8.50 |

Zuppe

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| Minestrone alla Lombarda mixed vegetable soup | 6.50 |
| Pasta e Fagioli home style pasta & bean soup | 6.50 |
| Zuppa del Giorno soup of the day | 6.50 |

ALL ENTREES ARE SERVED WITH
VEGETABLES OF THE DAY EXCEPT
THOSE SERVED WITH PASTA

Insalata & Verdure

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| Insalata Da Rosina mixed greens with carrots, fennel, & house dressing | 7.50 |
| Insalata Mista mixed greens and tomato | 7.50 |
| Insalata Cesare romaine lettuce, Parmesan cheese, croutons; & dressing | 7.50 |
| Insalata Tre Colori arugula, endive, radicchio, olive oil, & lemon | 7.50 |
| Asparagi alla Parmigiana tender baked asparagus with Parmesan cheese, drizzled with tomato sauce | 8.50 |
| Insalata di Mare seafood salad with shrimp, mussels, squid, octopus in extra virgin olive oil, parsley, & garlic | 9.50 |

Pesci

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| Filetto di Sogliola alla Mugnaia filet of sole sautéed with lemon & butter | 19.75 |
| Pesce del Giorno fresh catch of the day | MP |
| Dentice alla Griglia grilled red snapper served with vegetables | 19.75 |
| Trancio di Salmone alla Mostarda grilled salmon with light mustard sauce | 19.75 |
| Pesce Persico con Pomodori stripe bass sautéed in a light tomato sauce, basil, with clams, shrimp & pasta | 19.75 |
| Gamberetti Fra Diavolo shrimp in spicy marinara sauce with pasta & broccoli | 19.75 |
| Aragosta Frutti di Mare* lobster, shrimp, clams, squid, pasta in spicy marinara sauce *\$MP surcharge for Prix-Fixe Menu | MP |

Paste

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| Penne All'Arrabbiata penne in a spicy tomato sauce with garlic | 14.50 |
| Spaghetti alle Bolognese homemade pasta with meat sauce & green peas | 14.50 |
| Ravioli Rosso homemade pasta with sun-dried tomato in pink sauce | 15.75 |
| Tortellini alla Panna homemade tortellini filled with ricotta cheese served in a light cream sauce | 15.75 |
| Rigatoni al Pesto pasta with sweet basil in a light cream sauce | 15.75 |
| Gnocchi al Pomodoro o Pesto homemade potato dumplings with basil & marinara or pesto sauce | 15.75 |
| Farfalle Cacciatore bowtie pasta with onions, peppers, mushrooms, chicken, in tomato sauce | 15.75 |
| Cannelloni al Forno rolled shape pasta stuffed with vegetables & ricotta cheese in a light tomato sauce | 15.75 |
| Lasagne alla Bolognese homemade pasta baked with ricotta cheese, meat, & tomato sauce | 15.75 |
| Risotto di Mare Italian rice with shrimp & asparagus | 16.75 |
| Linguini Nere black linguini with shrimp, cherry tomatoes, & garlic oil | 16.75 |
| Linguini alle Vongole linguini with fresh clams in white or red sauce | 17.75 |
| Fettuccine Al Salmone homemade pasta with fresh salmon in pink sauce | 17.75 |