

WINE TASTING DINNER

~ \$45 ~

Experience gourmet bites under glowing lights with our chef curated 4-course menu, perfectly paired with varietals from around the world.

ANTIPASTI

ITALIAN FISH FRY

peroni beer battered sole, shrimp + calamari served with rosemary citrus russet potatoes

TUSCAN BELLINI

SALAD

ROSA'S SIGNATURE CAESAR SALAD

romaine, romano, creamy caesar dressing, rustic croutons

or

BIBB + BLEU SALAD

bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch

RIESLING CHATEAU STE. MICHELLE

ENTRÉE

SPAGHETTI CARBONARA

bronze-cut pasta, smoky bacon, roasted tomatoes, asparagus, rich, creamy carbonara sauce

or

SAN MARINO GRILLED CHICKEN

grilled chicken breast, mustard cream sauce, calabrian honey pepper glazed shrimp spiedini, spinach, sun-dried tomato + fresh trofie pasta

MERLOT 14 HANDS

DOLCE

CHEESECAKE CRÈME ANGLAISE

shortbread crust, served with rich, creamy anglaise sauce

or

PUMPKIN SPICE CANNOLI

crispy pastry shells, pumpkin ricotta filling with traditional pumpkin spices + chocolate chips

LAMBRUSCO CAVICCHIOLI 1928

MACARONI
GRILL