

TRATTORIA
Rosa
BIANCA

Dinner Party Menu

\$35.00 per person plus 6% tax

Gratuity not included

Menu includes soda, tea, coffee, bread and olive oil

Antipasti

choose two of the following

Arancini crispy risotto stuffed with ragu Bolognese

Mozzarella in Carozza house made mozzarella cheese sandwiched in crusty Italian bread, pomodoro sauce, basil pesto

Polpetti Nonna's recipe, pork and veal meatballs, pomodoro sauce

Polenta Fritti crispy polenta, prosciutto, pecorino cream sauce

Misto Olive mixed marinated olives, lemon zest

Bruschetta tomatoes, garlic, fresh basil, olive oil, crostini

Calamari Fritti fried calamari, basil oil, tomato pesto +\$2pp

Antipasti Misti assortment of cured meats and cheeses, marinated vegetables +\$4pp

Insalate

served family style

Insalata di Casa mixed greens, tomatoes, onions, white balsamic vinaigrette

Insalata Cesare boston lettuce, polenta croutons, caesar vinaigrette+\$1pp

Insalata Caprese house made mozzarella cheese, roma tomatoes, basil oil +\$2pp

Contorni

served family style

choose two of the following

Roasted Potatoes

Spinach, roasted garlic

Rigatoni alla pomodoro

Polenta

Sauteed green beans

Risotto

Seasonal roasted vegetables

Secondi

served a la carte

choose three of the following

Rigatoni alla Norcina sausage, roasted mushrooms, pecorino cream sauce

Spaghetti alla Carbonara pancetta, cream, egg, black pepper

Rigatoni alla Bolognese braised pork and veal ragu, onions, carrots, tomato, pecorino

Farfalle prosciutto, ricotta, tomato cream sauce

Gnocchi al' amatriciana pancetta, caramelized onions, spicy pomodoro sauce

Gnocchi con gorgonzola ricotta gnocchi, blueberries, balsamic, gorgonzola cream

Melanzane focaccia crusted eggplant, pomodoro sauce, fresh mozzarella & ricotta cheeses

Pollo Limone sautéed chicken medallions, lemon, capers

Pollo ai Funghi sautéed chicken medallions, roasted mushroom ragu

Pollo alla Milanese breaded chicken cutlet, baby arugula, lemon

Maiale Arrosto roasted boneless pork tenderloin, herb-tomato sauce

Salmon Arrosto roasted fillet of salmon, basil oil

Gamberoni roasted jumbo shrimp, roma tomatoes, capers, lemon +\$8

Braciola braised flank steak stuffed with herbs, caciocavallo & bread crumbs, pomodoro sauce +\$6pp

Bistecca grilled hanger steak, gorgonzola +\$5pp

Frutti di Mare sea scallops, shrimp, mussels, calamari, red chili, seafood-tomato broth +\$8pp

Choose to add a pasta course to your menu for an additional \$4 per person

Dolci

Seasonal variety of house made desserts