

TRATTORIA  
**Rosa**  
BIANCA

*Take Out Catering*

*Please allow 24hrs. for catering orders*

*Small trays feed 10-12 people/ Large trays feed 20-25 people*

**Antipasti (Appetizers)**

**Antipasti Misti** Italian cured meats & cheeses, marinated vegetables, olives  
\$70/\$130

**Formaggio** Italian cheese selection, olives, marinated vegetables  
\$50/\$90

**Verdure** Fresh & marinated vegetable selection, bagna cauda, tomato pesto  
\$40/\$75

**Calamari Fritti** lightly fried squid, gremolata, roasted tomato pesto  
MP

**Arancine** crispy risotto stuffed with ragu Bolognese, pomodoro sauce, pecorino  
\$50 (25 pieces)

**Mozzarella in Carozza** house made mozzarella cheese, crusty Italian bread, pomodoro sauce, basil oil  
\$30 (25 pieces)

**Polpette** nonna's recipe, pork & veal meatballs, pomodoro sauce, pecorino  
\$50 (25 pieces)

**Insalati (Salads)**

**Insalata di Casa** mixed baby greens, red onion, roma tomatoes,  
white balsamic vinaigrette  
\$30/\$60

**Cesare** chopped romaine lettuce, red onion, polenta croutons, pecorino romano,  
caesar vinaigrette  
\$45/\$90

**Rucola** baby arugula & radicchio, pistachios, lemon, olive oil  
\$45/ \$90

**Caprese** house made mozzarella, roasted plum tomatoes, basil oil  
\$50/ \$90

**Tagliata** chopped salad, romaine lettuce, tomatoes, onions, garbanzo, fresh mozzarella & asiago cheese,  
prosciutto, white balsamic vinaigrette  
\$50/\$90

**Panini (Sandwiches)**

**Panini Misti** mixed selection of Panini  
\$70/ \$140

- Porchetta** slow roasted pork, broccoli rabe, asiago cheese  
\$60/ \$120
- Polpette** nonna's recipe, pork & veal meatballs, pomodoro sauce, fresh mozzarella \$65/ \$130
- Costoletta** crispy chicken cutlet, sautéed spinach, fresh mozzarella  
\$60/\$120
- Pollo Griglia** grilled chicken, gorgonzola, tomato, arugula  
\$60/ \$120
- Salsiccia** sweet Italian sausage, sweet peppers & caramelized onions  
\$60/ \$120
- Prosciutto** house made mozzarella, roasted tomato, basil oil  
\$70/ \$140

## **Pastas**

*(Choice of Rigatoni, Penne, Farfalle, Spaghetti)*

Small \$40/ Large \$80

**Primavera** seasonal market vegetables, roasted garlic olive oil

**Al Pomodoro** slow simmered tomato sauce, pecorino, basil oil

**Al Pesto** basil, pecorino, lemon, garlic

**Al'Arrabiata** roma tomato sauce, red chili, pecorino

Small \$50/ Large \$100

**Alla Puttanesca** oil cured olives, capers, anchovy, red chili, pomodoro sauce

**Al' Amatriciana** pancetta, caramelized onions, red chili, pomodoro sauce

**Alla Boscaiola** roasted mushrooms, roma tomatoes, garlic, thyme

**Alla Carbonara** pancetta, cream, egg, pecorino, black pepper

Small \$60/Large \$120

**Alla Bolognese** braised pork & veal ragu, onions, carrots

**Alla Norcina** sweet Italian sausage, roasted mushrooms,  
black truffle cream sauce, pecorino

*(hand made pastas +\$5small/+\$10 large)*

papardelle, tagliatelle, ricotta gnocchi

## **Al Forno**

*From the Oven*

**Eggplant Alla Parmigiana** Ricotta & Mozzarella cheeses, pomodoro sauce  
\$50/ \$100

**Rigatoni al Forno**

**Classico** Baked rigatoni pasta, ricotta & mozzarella cheeses, meatballs,  
pomodoro sauce  
\$50/\$100

**Frutti di Mare**-Baked Rigatoni pasta, Shrimp, scallops, pancetta, seafood cream sauce \$80/ \$150

## **Lasagne**

\$60/ \$120

**Verdure** Roasted Portobello mushrooms, sautéed spinach, seasonal roasted squash, roasted garlic, balsamella  
**Alla Napoletana** House made pasta, ricotta & mozzarella cheeses, meatballs,  
hard boiled eggs, pomodoro sauce  
**Classico** House made pasta, ricotta & mozzarella cheeses, meatballs, pomodoro sauce

### **Pollo (Chicken)**

Small \$65/ large \$120

**Alla Cacciatore** Chicken on the bone, mushrooms, roasted peppers, caramelized onions, herbs, white wine  
**Al Limone** chicken breast scaloppine, lemon, fresh herbs  
**Al Funghi** chicken breast scaloppine, roasted mushrooms, marsala  
**Alla Picatta** chicken breast scaloppine, lemon, capers  
**Alla Milanese** Breaded chicken breast scaloppine, baby arugula salad,  
roasted red peppers  
**Alla Saltimbocca** chicken breast scaloppine, prosciutto, sage  
**Alla Parmigiana** Breaded chicken breast scaloppine, pomodoro sauce, house made fresh mozzarella

### **Vitello (Veal)**

Small \$100/large \$175

**Al Limone** veal cutlet scaloppine, lemon, fresh herbs  
**Alla Picatta** veal cutlet scaloppine, lemon, capers  
**Al Funghi** veal cutlet scaloppine, roasted mushrooms, marsala  
**Alla Milanese** Breaded veal scaloppine, baby arugula salad, roasted red peppers  
**Alla Saltimbocca** veal cutlet scaloppine, prosciutto, sage  
**Alla Parmigiana** Breaded veal scaloppine, pomodoro sauce, house made fresh mozzarella

### **Maiale (Pork)**

Small \$65/ large \$130

**Arrosto** Roasted Boneless Pork Loin, herb- tomato sauce  
**Alla Porchetta** Slow roasted pulled pork, fresh herbs, roasted garlic  
**Pancetta** slow roasted pork belly, caramelized fennel, agrodolce  
**Salsiccia e Peperoni** Roasted Sweet Italian Sausage, roasted sweet peppers, caramelized onions

### **Pesce e Frutta Di Mare (Fish & Seafood)**

Mkt pricing

**Salmone Arrosto** roasted fillet of salmon, fresh herbs, lemon, extra virgin olive oil  
**Frutti di mare all' aqua pazza** sea scallops, shrimp, mussels, calamari, red chili, seafood-tomato broth  
**Gamberi** Roasted jumbo shrimp, roasted garlic, red chili & lemon  
**Pietro al Forno** Roasted tilapia, roasted tomatoes, capers, caramelized onion

### **Contorni ( Seasonal Sides)**

*Produce availability may change due to the season*

Small \$25/ Large \$50

Roasted Potatoes  
Grilled Polenta  
Sautéed Spinach & Roasted Garlic  
Mixed Seasonal Vegetables  
Sautéed Green Beans  
Escarole & White Beans  
Roasted Mushrooms

### **Dolci (Sweets)**

(10-15 ppl)

**Mini Cannoli** Sweetened ricotta cheese, bittersweet chocolate, candied citrus

\$22 per dozen

**Tiramisu** ladyfingers, whipped mascarpone cheese, espresso

\$40

**Flourless Chocolate Torte** Bittersweet chocolate torte, chocolate glaze, fresh berries

\$50

**Lemon Tart** custard tart, balsamic glaze

\$30