

# DINNER

## SHAREABLES

<b>Chilled Shrimp Cocktail</b> lime, cocktail sauce	20	<b>Marinated Olives</b> citrus, rosemary	10
<b>Crispy Calamari</b> calabrian chilies, lemon aioli	19	<b>Artisanal Cheeses</b> fig jam, giardiniera, crostini	24
<b>Meatball Parmigiana</b> roasted in the hearth with basil, mozzarella	17	<b>Chili Glazed Chicken Wings</b> cilantro dipping sauce	18
<b>Roasted Beet Carpaccio</b> pistachio, whipped ricotta, citrus dressing	16		

## SOUPS & SALADS

<b>Italian Salad</b> romaine, chopped soppressata, cherry tomatoes, parmesan cheese, pepperoncini, olives, oregano	16	<b>Cranberry Feta Salad</b> mesculin, almonds, cranberries, green apples, citrus vinaigrette	19
<b>Caesar Salad</b> heirloom romaine, hand torn croutons, lemon, parmesan	18	<b>Clam Chowder</b> oyster crackers	12
[Add chicken +9 or shrimp +11 to any salad]		<b>Tomato Bisque</b> crostini	9

## MAINS

<b>Crispy Chicken Sandwich</b> fennel slaw, scallion chili mayo, fresh greens, fries	26	<b>Buttery Herb-Crusted Cod</b> fries, fresh greens	29
<b>Crunchy Grilled Cheese &amp; Tomato Bisque</b> fresh greens	20	<b>Lobster Mac &amp; Cheese</b> candied bacon, caramelized shallots, creamy, béchamel sauce	34
<b>Wagyu Smash Burger*</b> chipotle, cheddar, pickle, fresh greens, fries	28	<b>Chicken</b> 40 cloves of garlic, skillet roasted, fresh greens, fries	28
<b>Short Rib Shiitake Pappardelle</b> porcini cream sauce, shiitake mushrooms	27	<b>Lobster Roll</b> warm butter roll, fries, fresh greens	38

## SIGNATURE CRAFT PIZZA

MADE TO ORDER HOMEMADE HEARTH FIRED PIZZA

<b>Roasted Mushroom</b> caramelized mushrooms, lemon zest, rosemary	22	<b>Buffalo Chicken</b> ricotta, pepperoncini	24
<b>Italian Meatball</b> pepperoncino, sicilian oregano	24	<b>Pepperoni</b> garlic oil, parsley	24
<b>Short Rib</b> fontina, green apple, balsamic	24	<b>Three Cheese</b> garlic oil, parsley	19

An 18% gratuity will be applied to parties of 6 or more.

\*Items can be raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.



@ROSETOWNKITCHENBAR ROSETOWNKITCHENANDBAR.COM

# CRAFT BEERS ON TAP

<b>Mighty Squirrel, Cloud Candy IPA</b> 13 waltham, ma ABV - 7.5%	<b>Allagash White</b> 12 portland, me ABV - 5.2%
<b>Fiddlehead IPA</b> 12 shelburne, vt ABV - 6.2%	<b>Sam Adams Seasonal</b> 12 boston, ma ABV - 5.3%
<b>Jack's Abby, House Lager</b> 12 framingham, ma ABV - 5.2%	<b>Peroni, Euro Pale Lager</b> 12 italy ABV - 5.1%

## BOTTLES & CANS

<b>Coors Light</b> 9	<b>Sam Adams Boston Lager</b> 9	<b>High Noon</b> 11 vodka seltzer
<b>Corona Extra</b> 9	<b>Zero Gravity Cone Head IPA</b> 14	<b>Truly</b> 10 hard seltzer
<b>Heineken</b> 9	<b>Guinness</b> 12	
<b>Atlantic Brewing IPA</b> 8 non-alcoholic	<b>Red Apple Farm</b> 13 semi-sweet cider	

## WHITE WINE

<b>Valente, Pinot Crigio</b> 13/47 italy, 2020	<b>Kung Fu Girl, Riesling</b> 13/47 washington state, 2019
<b>La Spinetta, Biancospino</b> 50 italy, 2021 (375ml bottle)	<b>Conundrum by Caymus, White Blend</b> 47 monterey county, CA 2019
<b>Brancott, Sauvignon Blanc</b> 13/47 new zealand, 2021	<b>La Crema, Chardonnay</b> 13/47 sonoma county, CA 2020
<b>Lubanzi, Chenin Blanc</b> 55 south africa, 2021	

## RED WINE

<b>Alamos, Malbec</b> 13/47 argentina, 2020	<b>Angeline, Pinot Noir</b> 13/47 sonoma county, CA 2021
<b>Marques de Murrieta Reserva, Rioja</b> 90 spain, 2016	<b>Daou, Cabernet Sauvignon</b> 16/56 paso robles, CA 2018
<b>Ken Wright, Pinot Noir</b> 110 willamette valley, OR 2020	<b>Substance, Cabernet Sauvignon</b> 13/47 columbia valley, WA 2021

## SPARKLING & ROSÉ

<b>Mionetto, Prosecco</b> 13/47	<b>Chandon, Sparkling Rosé</b> 20 187ml bottle
<b>Telmont Reserve, Champagne Brut</b> 19/85	<b>Commanderie de la Bargemone, Rosé</b> 16/56
<b>Veuve Clicquot, Champagne Brut</b> 140	<b>Chateau d'Esclans Whispering Angel, Rosé</b> 16/56
<b>Zonin Costal Lemon Spritz</b> 13/54	



# DESSERT

**HAND DIPPED 7  
CANNOLI**

dark chocolate and pistachio dip, sweetened cream filling

**DARK CHOCOLATE 14  
TART**

amarena cherries, chantilly cream

**BASQUE STYLE 14  
CHEESECAKE**

raspberry sauce, raspberry sorbet

**SORBET OR 12  
GELATO**

raspberry, vanilla, chocolate, or strawberry

**WARM CHOCOLATE 15  
CHIP COOKIES**

baked to order, ice cold milk



**@ROSETOWNKITCHENBAR  
ROSETOWNKITCHENANDBAR.COM**

# DRINKS



## THE ENTHUSIAST

tito's passionfruit, lime

## ROSA CANTINA

21 seeds jalapeno cucumber  
tequila, lime, pineapple



## CANOPY 75

elderflower gin, citrus, lemon  
spritz

## RUM SERVICE

bully boy rum, pineapple, lime

## LATE BLOOMER

sipsmith gin, hibiscus, citrus



## HARVEST MOON

gosling's dark rum, campari,  
citrus, pineapple

## GRAPEFRUIT HIBISCUS SPRITZ

grapefruit hibiscus 21 seeds  
tequila, aperol, prosecco



## WALK IN THE PARK

rye whiskey, aperol,  
montenegro, lemon

## COCKTAILS FOR A CAUSE

ask your server for this  
month's cocktail and  
organization we are  
supporting



@ROSETOWNKITCHENBAR  
ROSETOWNKITCHENANDBAR.COM