

RESTAURANT WEEK 2017

LUNCH MENU

3 COURSES \$15

FIRST COURSE

TOMATO – MOZZARELLA

heirloom tomatoes, fresh mozzarella, pesto

BRUSCHETTA

tomato, basil, garlic, balsamic

MEAT AND CHEESE BOARD

Chefs imported selections, garnishes, bread

ARUGULA SALAD

Shallot, strawberry, walnut, balsamic

MISTA SALAD

Organic greens, radish, cucumber, shallot

CESARE SALAD

organic romaine, original recipe dressing

TOMATO BASIL SOUP

MAIN COURSE

TAGLIETELLE BOLOGNESE

Fresh pasta with a veal and pork ragu

SPAGHETTI AND BEEF

MEATBALLS

fresh tomato-basil sauce

POLLO “ALFREDO”

fresh pasta, parmesan cream, chicken breast

LOBSTER RAVIOLI

lobster cream sauce

CHEESE RAVIOLI

With meat sauce

LASAGNE TOSCANA

chicken, mushroom, spinach, parmesan

CHICKEN PARMESAN

parmesan crust, pomodoro, fresh mozzarella

ALASKAN SALMON

fresh basil pesto and Brussels Sprouts

EGGPLANT PARMESAN

DESSERT

CANNOLI, TIRAMISU OR CHOCOLATE BUDINO TART

ROSSINIBISTRO.COM

For upcoming events, wine dinners and information about catering at your place or ours !!!