

## Rosemarie's Cucina

### Fine Dining Menu

#### Appetizers:

##### Mozzarella Frito

Six-ounce block of Domestic Mozzarella Lightly breaded in Panko Breadcrumbs, pan fried in olive oil, and served with Mom's Marinara Sauce.....14.75

##### Eggplant Torte

Three layers of Eggplant with Spinach, Roasted Peppers, and Mushroom Ricotta Fillings. Baked with Fresh Mozzarella in Pink Vodka Sauce.....15

##### Stuffed Mushrooms

Mascarpone Cream Cheese and Crabmeat stuffing, Champagne Sauce...15

##### Crab Cake

Chef Paul's own crabmeat medley seasoned to perfection, served over baby greens with a lemon caper dressing and a garniture of cucumbers and tomatoes....18.50

##### Kolbe Beef Meatball (for two people)

Made with Kolbe beef, stuffed with Ricotta with Sunday Gravy.....24

##### Mom's Pasta Fagioli

Vegetable bean soup (red or white) ....9.95

#### Salads:\*\*

##### House Salad with Raspberry Dressing

Organic baby greens with toasted walnuts, fresh berries, and our famous raspberry vinaigrette dressing.....12

##### Caesar Salad

Traditional, made to order, with or without anchovies.....12.50

\*\*Add chicken....9: Add salmon.....12; Add shrimp.....14

**Entrees:**

Filet Mignon

Center cut. Grilled to perfection with a mushroom medley in a merlot demi glaze....36

Salmon

Pan Seared Herb Crusted over fresh organic spinach. Light Lemon Honey Glaze ...29

Boneless Pork Chop

Pan Baked with roasted garlic, sweet sausage, and mushroom caps. Tossed with Roasted Potatoes and virgin olive oil.....28

Paglia e Fieno Pasta

Spinach and Semolina Fettuccini tossed in a sauce with sautéed prosciutto, onions, peas, and alfredo sauce with a hint of tomato.....24.50

Chicken Laura

Sautéed Chicken Breast with mushrooms, port wine, sundried cherries.....28

Baked Manicotti

Fresh Made Pasta Crepes filled with four-cheese ricotta filling baked with Mom's Marinara Sauce.....26

Stuffed Shrimp

Jumbo White Gulf Shrimp with a New England Seafood Stuffing Sautéed Franchese Style in a Light Batter with Fresh Lemon Butter Wine Sauce.....32

Vegetarian Lasagna

Onions, Garlic, Mushrooms, Broccoli, Bok Choy, and Zucchini Grilled then Layered with Fresh Pasta, Ricotta, Fresh Mozzarella. Baked with a Parmesan Cheese Crust and Served with Alfredo and Mom's Marinara Sauces.....24

Lasagne Bolognese

Layered with Beef and Sausage, Four Cheese Ricotta Filling, Baked with Fresh Mozzarella and Mom's Plum Tomato Sauce.....26

## Casual Dining Pizza and Pasta Menu

### Brick Oven Pizzas (12 inch Personal)

Our pesto grilled chicken pizza was featured on the cover of New Jersey Monthly Magazine, 2008 Pizza Issue when Chef Paul was voted best pizza in Central Jersey.

Grilled Chicken Pesto Pizza.....22

Margherita Pizza Napolitano

Chef Paul's famous organic pizza dough, fresh Plum Tomato Sauce, Buffalo Mozzarella, Fresh basil.....13.50

Margherita with Prosciutto di Parma.....18.50

Sausage, Sweet Roasted Peppers, and Mozzarella.....16

Traditional Cheese Pie .....11

Wild Mushroom.....16.50

Four Cheese White Pizza.....16

### Pastabilities

Choice of Baked Ziti, Rigatoni Vodka, Penne Four Cheese Alfredo, Linguini with Meatballs (served with Italian Salad and Fresh Baked Rolls)...18.50

### Desserts:

My Three Layer Cakes Prepared and Baked on the Premises:

Chocolate Cake.....10

Organic Carrot Cake.....10

Pineapple Coconut Cake.....10

Pistachio Cake....12.50

Assorted Cookies (priced per pound)

Linzer, Pignoli, Italian Snowball, My Own Chocolate Chip, Biscotti,  
Butter Cookies, Lemon Bars, Assorted Cake Truffles

All meals and desserts are prepared by Chef Paul and Marie  
personally under the safest conditions.

Thank you,

**Marie**