

MENU SERVED
11AM TO CLOSE

HAPPY HOUR
3PM TO 6PM

ROSA DRINK ROSA EAT ROSA

750 SW ALDER
PORTLAND OR 97205
503 · 294 · 9700
ROSAROSAPDX.COM

FARE TO SHARE

ROSA ROSA BREAD

boyo, grissini, pizza bianca,
local olive oil **5.00**

BRUSCHETTA

garlic rubbed grilled bread,
taste of one **5.50**
taste all 3 **8.00**

ROSA roasted tomatoes, basil, local olive oil
BIANCA truffled sheep's milk cheese, oregano
FEGATO roman style chopped chicken liver

MEZZE PLATTER

green chick pea hummus,
roasted beet & walnut salad,
walnut pesto & eggplant rolls, olives,
feta, tomato braised green beans [V,GF] **14.75**

INSALATA DI FRUTTI DI MARE

prawns, clams, calamari, octopus,
shaved fennel, herbs, lemon[V,GF] **15.50**

CLAMS OREGANATA

garlic bread crumbs, calabrian peppers,
oregano, local olive oil **12.75**

RICOTTA IN CARROZZA

crispy fried ricotta,
salsa verde, sweet herb salad **9.75**

CHARRED BROCCOLINI

roasted garlic, local olive oil [V,GF] **8.50**

WHITE POLENTA

gorgonzola dolce [V,GF] **7.50**

SOUP & SALADS

MINISTRONE

cannellini beans, vegetables,
parmesan broth, ditalini pasta **9.00**

LOCALLY GATHERED GREENS

toasted hazelnuts, radishes,
herbs, sherry vinaigrette [V,GF] **10.75**

CAPRESE

buffalo milk mozzarella, basil,
oven dried tomatoes, local olive oil[V,GF] **11.50**

CAESAR

romaine lettuce, pizza bianca croutons,
shaved parmesan **12.00**

+ Wild mushrooms not an inspected product.

* Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = Gluten Friendly V = Vegetarian

PASTA

CHOOSE A SHAPE

SPAGHETTI RIGATONI

CHOOSE A SAUCE

POMODORO

tomatoes, garlic, basil,
parmesan[V] **12.75**

PUTTANESCA

spicy tomato sauce, olives, capers,
anchovies, savory herbs **13.75**

CARBONARA*

pancetta, eggs,
pecorino romano **16.75**

PRESSED SANDWICHES

CHOICE OF
HOUSE POTATO CHIPS OR
GATHERED GREENS

ROASTED SQUASH

feta, honey, harissa,
fermented sumac, sweet herbs[V] **11.75**

CHICKEN MILANESE

oven dried tomatoes, arugula,
lemon mayonnaise **14.75**

AL TARTUFO

grilled porcini mushrooms, onion jam,
truffled sheep's cheese,
oregon truffle vinaigrette[V] **13.50**



SOMETHING SPECIAL

WINTER SQUASH PARMESAN

buffalo milk mozzarella, tomatoes,
fresh basil[V] **14.50**

ÇIYA STYLE LAMB MEATBALLS

tomatoes, sour cherries,
shallots, sumac[GF] **14.75**

HERB BAKED PACIFIC COD

wilted spinach, raisins,
pine nuts, local olive oil, lemon **17.00**

CHICKPEA CRÉPE

local olive oil poached tuna,
olives, preserved lemon,
roasted tomato, garlic olive oil [GF] **13.75**

CHICKEN CHKMERULI

georgian pressed chicken,
hotel zuzumbo style [GF] **18.50**

HAPPY HOUR DAILY FROM 3 TO 6

CRISPY CHICKEN WINGS 7.50

ROASTED SQUASH PANINI 6.00

MEZZE PLATTER[V,GF] 10.75

LAMB MEATBALL SLIDER[GF] 5.50

RICOTTA IN CARROZZA 6.75

BRUSCHETTA 4 EACH

CHEF VITALY PALEY

CHEF KENNY GIAMBALVO

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BEER & CIDER

FROM THE TAP

PILSNER 6.75

Ferment Brewing Co.

PALE ALE 6.75

Migration Brewing

AMBER ALE 6.75

Modern Times Beer

INDIA PALE ALE 6.75

Laurelwood Brewing Co.

PORTER 6.75

Royale Brewing Co.

REVIVAL CIDER 6.75

Reverend Nat's

IN A BOTTLE/CAN

MILLER HIGH LIFE 3.25

lager 12oz US

GOODLIFE BREWING CO. 5.50

sweet as pacific ale 12oz OR

BIRRA MORETTI 5.75

la rossa doppelbock 11.2oz IT

CRUX FERMENTATION 8.00

stout 500ml OR

PFRIEM FAMILY BREWERS 9.75

ipa 500ml OR

WILD RIDE BREW 5.50

electrify ipa 12oz OR

DUVEL 7.50

golden ale 330ml BEL

FINN RIVER CIDER 13.75

black currant 500ml WA

BUCKLER 4.50

non alcoholic malt beverage 12oz NLD

WATER AVENUE COFFEE COMPANY

Imperial Blend by Vitaly Paley
Coffee of Decaf **4.25**

Espresso **4.25** Cold brew **4.25**

Cappuccino or Latte **5.25**

COCKTAILS

A NIGHT IN TUNISIA

gin, campari, cinzano rosso,
spices, coffee beans, on draft **12.00**
HAPPY HOUR 8.00

750 SPRITZ

aperol, amaro sfumato,
sparkling wine, on draft **10.50**
HAPPY HOUR 6.00

SW QUADRANT

pancetta washed rye, cynar,
sweet vermouth, peppercorns **12.00**

UPGRADE PDX

amaro cio chiaro, cranberry shrub,
royale brewing porter **9.75**

STORM'S A BREWIN'

tequila, lime, almond, fernet-vallet,
tiki blessings **11.50**

COSA NOSTRA

olive inflected gin martini,
olives, twist **13.00**

OTOÑO FRESCO

oloroso sherry, lemon, allspice,
strega, bubbles **10.75**

KASHMIR TODDY

black tea, cinnamon, honey,
townshend's kashmiri amaro, st. germain
bourbon or brandy **12.50**



STEVEN SMITH TEAS

Meadow, Peppermint Leaves,
Mao Feng Shui, Fez, Brahamin,
Lord Bergamot **4.25**



GLASS WINE

GLERA, VALDO, PROSECCO

Veneto, IT NV **11.75**

XAREL-LO, AVINYÓ, CAVA

Penedes, SP 2011 **14.00**

CHARDONNAY, ADELSHEIM

Willamette Valley, OR '15 **12.75**

GRAŠEVINA, ENJINGI

Kutjevo, HR '13 **13.00**

VERMENTINU, YVES LECCIA

Île de Beauté Blanc, Corsica, FR '16 **14.50**

GRENACHE BLANC, CHAPOUTIER

Bila Haut, Roussillon, FR '17 **11.75**

ROSÉ OF PINOT NOIR, STOLLER

Willamette Valley, OR '17 **10.50**

SANGIOVESE, CECCHI

Chianti, Tuscany, IT '16 **11.00**

PINOT NOIR, BENTON LANE

Willamette Valley, OR '14 **13.50**

AGLIANICO, TERREDORA DI PAOLO

Irpina, Campania, IT '15 **12.00**

NEGROAMARO, LI VELI

Salice Salentino Riserva, Puglia, IT '15 **14.50**

“ZERO PROOF”

STEVEN SMITH ICED TEA | **4.25**

SICILIAN SCHOOL NIGHT | **4.50**

CRAN MARY COCO | **4.50**

VIRGIL'S HANDCRAFTED ROOT BEER | **4.00**

BREW DR. HAPPINESS KOMBUCHA | **5.75**