

BRUNCH MENU
SERVED
8AM TO 3PM

ROSA ROSA

DRINK EAT

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



EGGS

OMELET PIZZAIOLA

onions, tomatoes, peppers,
mushrooms, parmesan,
breakfast potatoes **13.75**

EGGS FRA DIAVOLO

two eggs baked in a
spicy tomato sauce, onions,
buffalo milk mozzarella,
pizza bianca **11.50**

SMOKED SALMON BENEDICT

poached eggs, locally smoked salmon,
dill hollandaise, pizza bianco,
breakfast potatoes **14.75**

LOCAL EGGS ANY STYLE

breakfast potatoes, whole grain toast,
choice of bacon, sausage or ham **12.50**

PRESSED SANDWICHES

CHOICE OF
HOUSE POTATO CHIPS OR
GATHERED GREENS

ROASTED SQUASH

feta, honey, harissa,
fermented sumac, sweet herbs **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 **13.50**



FARE TO SHARE

ROSA ROSA BREAD

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

RICOTTA DOUGHNUT HOLES

cinnamon sugar **7.95**

SPAGHETTI POMODORO

tomatoes, garlic, basil, parmesan **12.75**

MEZZE PLATTER

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

INSALATA DI FRUTTI DI MARE

gulf prawns, clams, calamari, octopus,
shaved fennel, herbs, lemon **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**
add poached egg, hollandaise **2.75**

SOUP & SALADS

MINISTRONE

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

LOCALLY GATHERED GREENS

toasted hazelnuts, radishes,
herbs, sherry vinaigrette **10.75**

CAPRESE

buffalo milk mozzarella, basil,
oven dried tomatoes, olive oil **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

BRUNCH SPECIALS

BRIOCHE FRENCH TOAST

almond custard, cranberry compote,
maple syrup **13.75**

ELLENOS GREEK YOGURT

pear compote,
granola, bee local honey **10.50**

OVERNIGHT OATS

house fruit preserves, oat milk,
chia seeds **7.75**

SEASONAL FRUIT SALAD

lime mint syrup **7.00**

BRUNCH COCKTAILS

ROSA ROSA MIMOSA

prosecco, orange juice, amaro **8.25**

HARISSA MARY

vodka, heat, pickles **10**

CALL TO PRAYER

ouzo, ellenos yogurt,
honey, sumac **12**

SICILIAN WEEKEND

rum, grapefruit,
averna, tonic **10**

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

STEVEN SMITH TEAS

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

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**



“ZERO PROOF”

STEVEN SMITH ICED TEA | 4.25

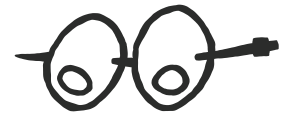
HIBISCUS CARDAMOM ICED TEA | 4.50

LEMONADE OR STRAWBERRY LEMONADE | 4.50

HOUSE ORANGE VANILLA ITALIAN SODA | 4.50

VIRGIL'S HANDCRAFTED ROOT BEER | 4.00

BREW DR. HERBAL UPLIFT KOMBUCHA | 5.75



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**

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**