



# OSTERIA ROSSA

WARMTH OF THE MITTEN, SOUL OF THE BOOT

## ANTIPASTI

3/\$9 6/\$17

### PROSCIUTTO

24 MONTH CURED HAM

### CALABRESE

CHILI PEPPER SEASONED SALAMI

### FINOCCHIONA

FENNEL SPICED SALAMI

### SPECK

SMOKED, CURED HAM

### N'DUJA

SPICY CALABRIAN SALAMI

### FRESH GOAT CHEESE

CREAMY GOATS MILK CHEESE

### TALEGGIO

SOFT RIPENED COWS MILK CHEESE

### MAYTAG BLUE

BLUE VEINED COWS MILK CHEESE

### PARMIGIANO-REGGIANO

AGED COWS MILK CHEESE

### FONTINA VAL D'AOSTA

SEMI SOFT COWS MILK CHEESE

## SMALL PLATES

### OCTOPUS \$13

BRAISED OCTOPUS, VPF ARUGULA, PICKLED FENNEL,  
PRESERVED LEMON, CALABRIAN CHILE OIL

### MEATBALLS \$12

BEEF-PORK MEATBALLS, SAN MARZANO TOMATO SAUCE,  
BASIL, PARMIGIANO-REGGIANO

### BURRATA \$12

RICOTTA STUFFED MOZZARELLA, VPF GREENS, PESTO,  
TOMATO-SWEET PEPPER JAM, CARTE DI MUSICA

### GNUDI \$12

RICOTTA DUMPLINGS, VPF SPINACH, PECORINO ROMANO,  
ROMESCO SAUCE, AGED BALSANIC

## BREAD SERVICE

### FIELD & FIRE BREAD

SICILIAN EXTRA VIRGIN OLIVE OIL, SEA SALT  
GROUND BLACK PEPPER  
\$1 PER PERSON

## SALADS

### ROSSA \$9

VPF GREENS, CHERRY TOMATOES, CARROTS,  
PARMIGIANO-REGGIANO, ITALIAN VINAIGRETTE

### CAESAR \$10

VPF ROMAINE, GARLIC CROUTONS,  
TOASTED PUMPKIN SEEDS, ANCHOVIES,  
PARMIGIANO-REGGIANO, CLASSIC CAESAR DRESSING

## CLASSIC OSTERIA WOOD-FIRED PIZZAS

### MARGHERITA \$13

SAN MARZANO TOMATO SAUCE, OSTERIA MOZZARELLA,  
FRESH BASIL

### FUNGI \$15

PESTO, PEBBLE CREEK MUSHROOMS, GOAT CHEESE,  
OSTERIA MOZZARELLA, TRUFFLE

### BOSCAIOLA \$14

MUSHROOM CREAM, OSTERIA MOZZARELLA,  
SAUSAGE, SPECK, SPINACH, PARSLEY

## CHICAGO STYLE DEEP DISH PIZZA

BAKED IN A SEASONED TEN INCH CAST IRON PAN

### WINDY CITY \$21

SAN MARZANO TOMATO SAUCE, THREE CHEESE BLEND,  
PEPPERONI, SAUSAGE, PEPPERS, ONION

### PERKEY'S FAVORITE \$22

SAN MARZANO TOMATO SAUCE, MOZZARELLA,  
PROVOLONE, PEPPERONI, MUSHROOMS, GREEN OLIVES

## HAPPY HOUR

WEST MICHIGANS

BEST HAPPY HOUR IS BACK!!!

WEDNESDAY

THURSDAY

FRIDAY!!!!!!

5 TO 6

DINE IN ONLY!!!

BAR SIDE AND PATIO ONLY!!!

NO EXCEPTIONS!!!

\$3 FARMHAUS CIDERS

\$3 HAYMARKET BEERS

\$5 NEGRONIS!!!

\$5 HOUSE RED WINE

\$5 HOUSE WHITE WINE

## BUILD YOUR OWN \$20

SAN MARZANO TOMATO SAUCE, MOZZARELLA, PROVOLONE, FIRST TWO INGREDIENTS INCLUDED!!

CHOOSE FROM : EACH ADDITIONAL \$2

PEPPERONI, SAUSAGE, GREEN OLIVES, SPINACH, MUSHROOMS, ONIONS, PEPPERS, TOMATOES, BACON

## HOUSE MADE PASTAS

### SPAGHETTI "POMODORO" \$18

SAN MARZANO TOMATO SAUCE, GARLIC CHIPS,  
SICILIAN OLIVE OIL, PARMIGIANO-REGGIANO, FRESH BASIL

### RIGATONI "BOLOGNESE" \$22

BRAISED PORK, ITALIAN SAUSAGE, BACON, SPRING PEAS,  
SAN MARZANO TOMATOES, BASIL, PARMIGIANO-REGGIANO

### LINGUINI "VONGOLE" \$21

BABY CLAMS, CALABRIAN CHILES,  
MEDITERRANEAN SEA WATER, SAFFRON-SHELLFISH BROTH

### BUCATINI "AMATRICIANA" \$19

GUANCIALE, ONIONS, GARLIC, WHITE WINE,  
SAN MARZANO TOMATOES, PECORINO CHEESE

## ENTREES

### CHICKEN "CACCIATORE" \$19

HALF AMISH CHICKEN, BACON, PEBBLE CREEK MUSHROOMS,  
NEW POTATOES, SAN MARZANO TOMATOES, OLIVES,

### SALMON "SICILIANO" \$26

PACIFIC WILD SALMON, BRUSSEL SPROUTS, ROCK SHRIMP,  
PEBBLE CREEK MUSHROOMS, FAROTTO, PRESERVED LEMON

### STEAK "PIEDMONTE" \$32

PIEDMONTESE STRIP STEAK, BACON BRAISED BROCCOLI,  
TRI-COLOR POTATOES, AGED BALSAMIC VINEGAR,  
EXTRA VIRGIN OLIVE OIL



OSTERIA  
ROSSA

# BEER TO-GO

\$1.00 OFF 6 PACKS

HAYMARKET IPA .....	\$2.50
HAYMARKET PILSNER .....	\$2.50
BELL'S TWO HEARTED .....	\$2.50
FOUNDERS PORTER .....	\$2.00
NEW HOLLAND DRAGONS MILK .....	\$4.50
BREWERY VIVANT SKI PATROL .....	\$4.00
BEARDS OH, THE CITRANITY! .....	\$2.50
BEARDS COPPERSTAR GALACTICA .....	\$2.50
ROGUE RIVER BROWN .....	\$2.00
SHORTS SPACE ROCK .....	\$2.00
MORETTI .....	\$2.50
PERONI .....	\$2.00
MILLER LITE .....	\$1.00
FOUNDERS MAS AGAVE SELTZER .....	\$2.00
SIERRA ROSE CIDER .....	\$2.50
FARMHAUS THE CUCUMBER ONE CIDER .....	\$2.50
FARMHAUS SWEATER WEATHER CIDER .....	\$2.50

THANK YOU FOR YOUR CONTINUED  
SUPPORT. BECAUSE OF YOU WE ARE ABLE TO  
STAY OPEN DURING THESE UNCERTAIN  
TIMES. WE HOPE TO HAVE YOU BACK SOON!



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W A R M T H O F T H E M I T T E N S O U L O F T H E B O O T

## SPRITZ & BELLINIS

MISSION SPRITZ \$10

CAMPARI, ORANGE, BSF "BEDAZZLED"

APEROL SPRITZ \$10

APEROL, SODA, ORANGE, PROSECCO

LEMONCELLO BELLINI \$10

OSTERIA LEMONCELLO, ZEST, PROSECCO

CHAMBORD BELLINI \$10

CHAMBORD, BLUEBERRY PUREE, MAWBY

## ROSE GLASS POURS

CGT, PINOT NOIR ROSE \$11/40

2018, TART CHERRY, RICH MELON, VANILLA

LEONE DE CASTRIS, ROSE \$12/45

2018, STRAWBERRY, BOUNTIFUL, A STAND UP WINE!

## RED GLASS POURS

M. CHIARLO, BARBERA D'ASTI \$10/37

2018, ELEGANT, RED FRUIT, SAVORY FINISH

NEVIO, MONTEPULCIANO D' ABRUZZO \$12/45

2016, RED BERRIES, HINT OF COCOA, BLACK PEPPER

TERRE RARE, CARIGINANO \$10/37

2016, RASPBERRY, SPRING FLOWERS, TANNIC FINISH

LA MAIALINA, GERTRUDE, SUPER TUSCAN \$10/37

2014, LOADED WITH JUICY RIPE FRUIT, PLUSH

## RED WINE BOTTLES

BOSSOVICH, NERO AGLIANICO/PIEDOROSSO \$44

LUSCIOUS, FUN, BRAMBLY RIPE FRUITS

COL D'ORCIA, ROSSO DI MONTALCINO SANGIOVESE \$46

2014, FRUIT BALANCED, OAK SPICES, SOFT TANNINS, FRESH ACIDITY

RUFFINO, "MODUS" SUPER TUSCAN \$52

2017, INKY, TAR, ZESTY, PULLING

BRANCAIA, TRE ROSSO TOSCANA, SUPER TUSCAN \$52

2016, SMOKED WOOD, FRESH CHERRY, DRY AND ACIDIC

TIEZZI, BRUNELLO DI MONTALCINO \$88

2014, MASSIVE, GRAVELY, LINGERING

## SPARKLING

M. LAWRENCE "GREEN" \$9/35

N.V., TOASTY BRIOCHE, LEMON, NECTARINE

LA LUCA, PROSECCO \$9/33

N.V., CITRUS, PEAR, MELON

BLACK STAR FARMS "BEDAZZELED" \$9/35

N.V., CRISP, FRUITY, SWEET

SARACCO, MOSCATO \$8/31

2019, ORANGE BLOSSOM, SWEET, ALMOND

## WHITE GLASS POURS

BSF, "ARCTUROS" RIESLING \$12/45

2017, MEDIUM SWEET, RIPE PEACH

CAPO SOPRANO, GRILLO \$9/33

2016, TROPICAL FRUITS, CREAMY, LIME ZEST

T&P, "TERRE DI TUFI" VERNACCIA \$12/45

2018, MINERAL, EXOTIC FRUIT, VANILLA

SARTORI, PINOT GRIGIO \$11/41

2018, FLORAL, WHITE GRAPEFRUIT, MINERALITY

CORVO, BIANCO \$8/29

2019, PEACH AROMAS, TANGY CITRUS, LIVELY

BRAMITO, CHARDONNAY \$12/45

2018, MILD OAK, ALMONDS

BROGLIA, "GAVI DI GAVI" CORTESE \$14/51

2018, APPLE, LEMON, BIG

TRAMIN, SAUVIGNON BLANC \$11/41

2018, ELEGANT, WHITE FLOWERS, PEACHES

## WHITE WINE BOTTLES

GOOD HARBOR, CHARDONNAY \$33

2018, UNOAKED, APPLE, MELON

VAL DI TORO, "AURAMARIS" VERMENTINO \$41

2018, FLORAL, CITRUS, WELL BALANCED

JERMANN, PINOT GRIGIO \$65

2018, LIGHT & BRIGHT, CITRUS & HONEY

ALTA LUNA, PINOT NOIR \$11/42

2016, PLUM, SPICE, TOBACCO

GABBIANO, CHIANTI CLASSICO \$12/45

2016, BLACK CHERRY, FALL SPICE, ANISE

FALESCO, "TELLUS" CAB-SAUV \$12/45

2015, PLUMS, BLACKBERRY, CHOCOLATE

CONTE BRANDOLINI D'ADDA MERLOT \$11/42

2015, BLACK FRUIT, LEATHER, EARTHY, PEPPER

MASI, VALPOLICELLA CLASSICO \$45

2018, FRESH CHERRIES, BALLANCED ACIDITY

VILLA ANTINORI, CHIANTI CLASICO RISERVA \$75

2016, RIPE RED FRUITS, SUPPLE, SILKY TANNINS

PIETRADOLCE, NERELLO MASCALESE \$52

2018, PINOT NOIR-LIKE, RIPE BERRY, COCOA

MONCHIERO, ROCHE DI CASTIGLIONE, BAROLO \$75

2013, CHARRED MULBERRY, ROBUST, INVITING

M. LI VELI, PASSAMANTE, NEGROAMARO \$40

2018, CHARRED MULBERRY, ROBUST, INVITING

ALLEGRI, AMARONE DELLA VALPOLICELLA CLASSICO \$150

2014, HINTS OF OAK, COFFEE & VANILLA, FULL BODIED

# Dolci



## TIRAMISU \$8

COFFEE AND KAHLUA SOAKED LADYFINGERS,  
MASCARPONE, CHOCOLATE -ESPRESSO SAUCE  
WITH A CHOCOLATE TRUFFLE

## PANNA COTTA \$7

VANILLA FLAVORED "COOKED CREAM",  
CHERRY COMPOTE, CANDIED WALNUTS

## PANETONE \$7

HOUSE BAKED BREAD PUDDING, CRÈME  
ANGLAISE, PUMPKIN-CARAMEL-GINGERSNAP  
GELATO

## GELATO \$5

TAHITIAN VANILLA  
CHOCOLATE COUVERTURE  
PUMPKIN-CARAMEL-GINGERSNAP

## P.B.C. COCKTAIL \$11

SKREWBALL PEANUT BUTTER WHISKEY,  
GODIVA CHOCOLATE LIQUEUR, BAILEY'S IRISH  
CREAM

## DESSERT WINES

2016 SARACCO MOSCATO	\$8
BLACK STAR FARMS RASPBERRY WINE	\$10
CGT CHERRY RESERVE PORT	\$9

## Rossa 'CELLOS

LEMONCELLO	\$7
ORANGECELLO	\$7

# Digestivo

## FROM THE BOOT

AMARO NONINO	\$10
AMARETTO DI SARONNO	\$7
AVERNA AMARO SICILIANO	\$9
CYNAR	\$6
FERNET BRANCA	\$6
FRANGELICO	\$6
GALLIANO	\$6
LIQUORE STREGA	\$7
ROMANA SAMBUCA	\$6
TUACA	\$6

## GRAPPA

ALMA GRAPPA DI MOSCATO	\$12
MOLETTO GRAPPA DI PROSECCO	\$10
MOLETTO GRAPPA DI NEBBIOLO	\$10
MONOVITIGNO MERLOT DI GRAPPA	\$12
MONOVITIGNO CHARDONNAY DI GRAPPA	\$12

## CORDIALS

BAILEY'S IRISH CREAM	\$6
CHAMBORD	\$8
CHARTREUSE GREEN	\$12
CHARTREUSE YELLOW	\$12
COINTREAU	\$6
D.O.M. B&B	\$8
DRAMBUIE	\$8
GRAND MARNIER	\$8
GODIVA CHOCOLATE LIQUEUR	\$7
KAHLUA	\$6
LONG ROAD AQUAVIT	\$8
LAZZARONI CHERRY LIQUOR	\$6
PERNOD	\$7
SUZE	\$6
ST. GEORGE ABSINTHE	\$12
VELVET FALERNUM	\$6