## TRADITIONAL CONTINUED Ziti pasta tossed with Marinara sauce, Ricotta cheese, fresh basil and topped with mozzarella cheese. + add meat (meatballs and Italian sausage) \$5.00 Chicken Marsala ......\$23 Sautéed boneless chicken breast with cremini mushrooms, in a marsala wine sauce. Served with Yukon Gold mashed potatoes. Chicken Florentine ......\$23 Parmesan crusted chicken breast topped with sautéed spinach and provolone cheese. Served with a side of Penne Marinara. NEW Chicken Alfredo .....\$26 Romano crusted chicken breast topped with marinara and mozzarella served with fettucine tossed in Alfredo sauce. Veal scallopine, prosciutto fresh sage & four cheeses, served with a side of Linguine in Roasted Red Pepper Cream Sauce. Rossilli's Cioppino ......\$30 Clams, mussels, shrimp and Italian sausage simmered in a white wine tomato broth. + Add pasta \$4 SPECIALTY Blackened Meatloaf ......\$24 with sherry/molasses sauce & Yukon Gold mashed potatoes. with cheddar scalloped potatoes, three mustard honey sauce and house vegetable. Braised Boneless Beef Short Ribs ......\$38 with Yukon Gold mashed potatoes and caramelized Brussel Sprouts. Seared Ahi Tuna ......\$28 with wasabi mashed potatoes and Asian green bean salad. (We only use #1 sushi grade tuna and recommend that it be served rare). Blackened Ahi Tuna ......\$28 with a risotto cake, house slaw and cilantro vinaigrette. (We only use #1 sushi grade tuna and recommend that it be served rare). Asian Plum Glazed Salmon .....\$30 served on cold sesame-peanut noodles. Sesame Crusted Atlantic Salmon .....\$30 served with wasabi mashed potatoes, house slaw and peanut-sesame sauce. Maryland Crab Cakes (Three) ......\$38 Crispy spinach and creamy cilantro vinaigrette. FROM THE GRILL served with Yukon Gold mashed potatoes and House Vegetable. **EXTRAS** Baby Spinach Salad ......\$12 Baby spinach, pine nuts, bacon, shaved Italian cheeses and sour cream vinaigrette. Caramelized Brussel Sprouts ......\$8.95