

## MIDWEEK OFFER

ALL DAY  
MONDAY - THURSDAY

**3 COURSES  
FOR  
£22.95**

CHOOSE FROM  
ANY STARTER,  
ANY PIZZA OR PASTA  
& ANY DESSERT OR COFFEE \*

\* Excludes linguini lobster. +£2 supplement for  
gamberoni diavola, gamberoni alla rosa, tagliatelle  
diavola & spaghetti gamberoni piccante.  
+£4 supplement for lobster ravioli  
& linguini con frutti di mare.

## AFTERNOON TEA AL LA ROSA

A DELICIOUS SELECTION OF  
ITALIAN LIGHT BITES AND  
DESSERTS.

CLASSIC - 19.95PP

PROSECCO - 24.95PP

APEROL SPRITZ/FRAGOLA FIZZ - 26.95PP

AVAILABLE MONDAY - SUNDAY | 12PM - 4PM

**MAKE IT BOTTOMLESS!**

PLEASE ASK YOUR SERVER FOR MORE INFORMATION.  
ADVANCED BOOKINGS ONLY.

## GIFT VOUCHERS

OUR GIFT VOUCHERS ARE THE PERFECT  
PRESENT FOR FRIENDS AND FAMILY TO  
CELEBRATE A SPECIAL OCCASION OR  
JUST TO SAY THANK YOU.

**AVAILABLE TO PURCHASE  
IN THE RESTAURANT.**

## WINE LIST

### WHITE

175ml | 250ml | bottle

LUNA AZUL SAUVIGNON BLANC  
CHILE 4.95 | 7.25 | 20.50

expect a burst of passion fruit and  
guava from this delightful sauvignon  
blanc. a simple lifted floral finish that  
is clean on the palate.

I CASTELLI PINOT GRIGIO DELLE  
VENEZIE D.O.C 5.15 | 7.95 | 22  
ITALY

fresh, light minerality, balanced and  
persistent. good fruity notes and light  
aromatics.

PATRIARCHE VIOGNIER 30  
FRANCE

this superb wine is fresh and dry  
with flavours of exotic white fruit.  
structured with a long, lingering  
finish.

AKARANA 32  
SAUVIGNON BLANC  
NEW ZEALAND

stylish, vibrant and bursting with  
zesty citrus fruit flavours - finely  
balanced, yet excitingly expressive.

GAVI DI GAVI IL PORTINO 34  
ITALY

this wine is a wonderful reflection of  
the cortese grape variety. it is fruity  
and aromatic with just a hint of  
mineral notes and a mouth watering  
citrus finish.

DOMAINE DE LA PERRIERE 48  
SANCERRE  
FRANCE

bright appearance with well-balanced  
white flowers, peach and acacia on  
the nose leading into a dry, supple  
palate with flavours of clean citrus  
fruit and pure minerality.

### RED

175ml | 250ml | bottle

LOUIS ESCHENAUER MERLOT  
FRANCE 4.95 | 7.25 | 20.50

expressive blackcurrant and cherry  
fruit with a silksmooth intensity and  
lingering flavour, a perfect pairing  
with roast poultry.

LAMURA NERO D'AVOLA  
ITALY 5.15 | 7.95 | 22

tremendously characterful and  
approachable fruit-driven red with  
soft red berry flavour; easy drinking  
and medium bodied yet generous.

MONTEPULCIANO D'ABRUZZO  
BORGATA 23  
ITALY

strikingly dark purple with rich and  
robust layers of ripe berry fruit,  
cherries and spice. complex and  
structured wine with perfect balance.

EQUINO MALBEC 27  
ARGENTINA

a mix of plum, raspberry and  
blackberry, mediumbodied, yet soft  
and silky with seductive tannins. the  
purity of this wine is a natural acidity  
which complements the fruits in a  
great, lengthy finish.

CHIANTI DOCG CELSUS  
TRAMBUSTI 30  
ITALY

bright ruby red colour. easy drinking  
with ripe berry aromas and rich  
cherry flavours on the palate.

AMARONE CASA GIONA 55  
ITALY

rich in colour and firmly structured.  
a very balanced wine with notes  
of currants and wild berries well  
blended with oak aromas.

### ROSÉ

175ml | 250ml | bottle

I CASTELLI PINOT GRIGIO BLUSH  
DELLE VENEZIE D.O.C

ITALY 5.15 | 7.95 | 22  
slightly mineral, soft and persistent  
with fruity notes and light aromatics.

PINK ZINFANDEL DECANAL  
ITALY 5.15 | 7.95 | 22

lovely fresh aromas of strawberries  
and red berries with a palate bursting  
with sweet summer fruit married to  
an understated acidity.

WHISPERING ANGEL ROSÉ 45  
FRANCE

pretty scent of crushed strawberries,  
peach, rosewater and orange  
blossom. on the palate, it is  
wonderfully dry and crisp with  
delicate summer berry fruits balanced  
by citrus zest acidity and a deliciously  
creamy finish.

### SPARKLING WINE 125ml | bottle

I CASTELLI PROSECCO DOC  
ITALY 6.50 | 30

a lovely straw yellow with a faint  
greenish reflection in colour. the  
aroma is subtle with a fruity scent  
and hints of apple. along with a  
dry, crispy and fruity palate which is  
pleasant and a clean finish.

I CASTELLI ROSÉ PROSECCO 7 | 32  
ITALY

delicate scents of rose, raspberry and  
cherry. delicate fruity bubbles leave a  
lasting fresh sensation.

### CHAMPAGNE

CHARLES VERCY BRUT  
52

PERRIER JOUET BRUT  
75

VEUVE CLICQUOT BRUT  
85

LAURENT-PERRIER CUVÉE ROSÉ  
100



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Unit 4, The Fountains, Gisburn Road,  
Nelson, BB9 6DT



## FOCACCIE

GARLIC BREAD (V/VE)	5.95
GARLIC BREAD WITH TOMATO (V/VE) served with a dash of basil oil	6.50
GARLIC BREAD WITH CHEESE (V)	6.95
GARLIC BREAD WITH VEGAN CHEESE (VE)	6.95
GARLIC BREAD HALF & HALF (V)	6.95
GARLIC BREAD PICCANTE (V) tomato base with chilli & red onion	6.95

## STARTERS | CICCETTI

PANE E OLIO (V/VE) fresh bread selection with marinated olives, oil & balsamic	5.95
ZUPPA DEL GIORNO homemade soup of the day served with crusty bread	6.95
POLPETTE AL SUGO homemade meatballs with tomato sauce, parmesan & toasted bread	8.25
MUSSELS in a mild chilli, garlic, tomato & parsley sauce	8.95
CRISPY FRIED BRIE (V) with mango chutney	7.50
CALAMARI FRITTI deep fried calamari served with garlic mayonnaise	7.95
GAMBERONI ALLA ROSA tiger prawns with garlic, chilli, tomato sauce & a touch of cream, with toasted bread	9.95
GAMBERONI DIAVOLA tiger prawns sautéed with garlic, chilli, cherry tomatoes & white wine, with toasted bread	9.95
ARANCINI DELLA CASA (V) fried sicilian rice balls with truffle	7.65
FUNGHI CON AGLIO E CREMA (V) sautéed mushrooms with garlic, white wine & cream, with toasted bread	7.25
COSTINE DI MAIALE barbecued pork ribs with homemade oriental sauce	9.95
BUFFALO E PARMA parma ham & buffalo mozzarella with basil oil & balsamic glaze	10.95
BRUSCHETTA POMODORO (VE)* toasted bread topped with fresh chopped tomatoes, parmesan, red onion, garlic olive oil, basil & balsamic glaze (*without parmesan)	7.65
BRUSCHETTA CALABRESE toasted bread topped with calabrian nduja sausage, buffalo mozzarella & balsamic glaze	7.65

## LE PASTE

SPAGHETTI CARBONARA traditional roman spaghetti with crispy pancetta	11.95
TAGLIATELLE DIAVOLA beef fillet strips marinated with chilli & garlic, with a touch of cream	14.95
LASAGNE slow cooked beef ragu, bechamel, parmesan & basil	12.95
LINGUINI SALMONE linguini with smoked salmon in a creamy cherry tomato and garlic sauce	14.95
PENNE ALFREDO chicken, garlic, mushroom, parmesan & cream with a touch of tomato	13.95
LINGUINI CON FRUTTI DI MARE linguini with mussels, king prawns & clams tossed with prosecco, capers & garlic, with cherry tomatoes	19.95
SPINACH AND RICOTTA CANNELLONI (V) rolled egg pasta stuffed with spinach & ricotta cheese, oven baked in a napoli béchamel sauce	12.95
SPAGHETTI CON POLPETTE homemade meatballs in a spicy tomato sauce with parmesan shavings	12.95
PENNE CON NDUJA penne pasta with spicy nduja sausage, salami, spinach, cherry tomato and cream	12.95
SPAGHETTI GAMBERONI PICCANTE spaghetti with tiger prawns, garlic, chilli & a cherry tomato sauce	14.95
PENNE AL'ARRABIATA (V/VE) penne pasta in a spicy tomato sauce, with chilli, garlic and optional olives	11.95
GNOCCHI PIEMONTESE (V/VE) grilled vegetables in a cherry tomato sauce baked with mozzarella cheese or vegan cheese	12.95
TAGLIATELLE DIAVOLA ALLA FUNGI (V) wild mushrooms marinated with chilli & garlic, with a touch of cream	12.95
RISOTTO AL FUNGHI (V) arborio rice with wild mushrooms and a touch of truffle oil	12.95
LOBSTER RAVIOLI ravioli filled with lobster, in a creamy tomato & garlic sauce	19.95
RAVIOLI ROSA AL SALMONE ravioli filled with salmon, with pink peppercorn, a touch of tomato & cream	14.25

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES YOU MAY HAVE UPON ORDERING  
(V) - VEGETARIAN | (VE) - VEGAN

## LA PIZZERIA

PIZZA MARGHERITA (V) tomato, mozzarella & basil	9.95
QUATTRO STAGIONI tomato, mozzarella, mushrooms, ham, peppers & spicy salami	12.95
PIZZA PIEMONTESE (V/VE) tomato & grilled vegetables, topped with rocket leaves & goats cheese or vegan cheese	11.95
PIZZA FLORENTINA (V) tomato, buffalo mozzarella, spinach & egg	11.25
CARNIVORA chorizo, calabria nduja, italian spicy pepperoni, mozzarella & red onions	13.50
AGRODOLCE spiced chicken with chilli, garlic, cherry tomato, pepperoni & mozzarella	12.50
PIZZA CALZONE folded pizza with ham, mushrooms, spicy salami & garlic, served with warm tomato sauce & a dash of basil oil	12.95
PIZZA ROSA tomato, buffalo mozzarella, parma ham, rocket & parmesan shavings	13.50
PIZZA PROSCIUTTO E FUNGHI tomato, mozzarella, ham & mushrooms	11.95

GLUTEN FREE PENNE PASTA AVAILABLE ON REQUEST | GLUTEN FREE 10" PIZZA AVAILABLE +£2

## SIDES

SKIN ON FRIES (V/VE)	3.95
TRUFFLE & PARMESAN FRIES	4.95
ROASTED NEW POTATOES (V) with garlic & rosemary	3.95
SPINACH SAUTÉE (V) with garlic & cream	4.25
PORTOBELLO MUSHROOMS (V/VE) pan fried with extra virgin olive oil, balsamic vinegar & a touch of garlic	5.50
BROCCOLETTI (V) tenderstem broccoli sautéed with garlic & chilli	4.95
SEASONAL VEGETABLES (V)	4.25
ROCKET SALAD (V) cherry tomato, parmesan shavings & a balsamic glaze	4.25
MIXED SALAD (V/VE) mixed salad leaves, cherry tomatoes, peppers, cucumber & onions in a italian dressing	4.25

## ROSA SPECIALS

STEAK & LOBSTER ALLA ROSA (For 2 people sharing) 10oz fillet steak, 10oz ribeye with lobster alla rosa & king prawns in garlic butter	69.95
LOBSTER THERMIDOR & FRIES lobster & baby prawns flamed with cream, brandy & a touch of tomato with skin on fries	27.95
<i>lobster weight approx 400g, subject to availability</i>	

## FROM THE GRILL

FILETTO ALLA GRIGLIA 10oz hung prime fillet of beef served with grilled portobello mushroom & roasted cherry vine tomatoes	26.95
RIBEYE 10z ribeye served with grilled portobello mushroom & roasted cherry vine tomatoes	24.95
<b>SAUCES - 2.50 EACH</b> <b>peppercorn   etna   diane   truffle</b>	
BEEF FILLET MEDALLIONS 28 days hung 10oz beef medallions, with crispy parma ham cooked in a cream & truffle sauce	27.95
PAN FRIED DUCK BREAST served on a bed on spinach sautéed with a sicilian marsala balsamic glaze	18.95
8OZ LAMB RUMP served with a choice of sauce: - goats cheese & peppercorn - rosemary & barolo - mint sauce	22.95

## MAIN COURSES

SUPREMA DI POLLO ALLA ROSA pan fried chicken breast with prawns, mushrooms, tarragon, cream, cherry tomato and pink peppercorns	17.95
POLLO INVOLTINO rolled chicken breast with parma ham, stuffed with basil, sunblush tomatoes & mozzarella cheese, served with a cherry tomato sauce	19.95
POLLO TARTUFO pan fried chicken breast served with a creamy wild mushroom and truffle sauce	17.95
BRANZINO AL LIMONE pan fried sea bass fillet with white wine, lemon & garlic butter sauce	19.95
PAN FRIED SALMON FILLET with king prawns, in a creamy caper-tarragon sauce	19.95
BEEF STROGANOFF beef fillet strips sautéed with mushrooms & flamed with brandy, english mustard & cream, served with rice or tagliatelle	21.95