

## MIDWEEK OFFER

ALL DAY  
MONDAY - FRIDAY

### 3 COURSES FOR £23.95

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

\* +£2 supplement for gamberoni diavola,  
gamberoni alla rosa, tagliatelle diavola &  
spaghetti gamberoni piccante.  
+£4 supplement for lobster ravioli.

## 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.

AKARANA 7 | 11 | 32  
SAUVIGNON BLANC

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

VILLA BLANCHE CHARDONNAY 30  
FRANCE

Floral and apple aromas with lovely  
texture in the mouth and a full  
satisfying finish. Peach and apricot  
flavours and perfectly balanced.  
Gold Medal winner in the top 50 of  
Chardonnay du Monde.

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 silky-smooth intensity and  
lingering flavour, a perfect pairing  
with roast poultry.

LAMURA NERO D'AVOLA 5.15 | 7.95 | 22  
ITALY

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

EQUINO MALBEC 6 | 9.50 | 27  
ARGENTINA

A mix of plum, raspberry and  
blackberry, medium-bodied, 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.

MONTEPULCIANO D'ABRUZZO 23  
BORGATA

ITALY  
Strikingly dark purple with rich and  
robust layers of ripe berry fruit,  
cherries and spice. Complex and  
structured wine with perfect balance.

CHIANTI DOCG CELSUS 30  
TRAMBUSTI

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 5.15 | 7.95 | 22  
ITALY

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 6.50 | 30  
ITALY

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 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

LAURENT-PERRIER CUVÉE ROSÉ 100



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646 Manchester Road, Bolton,  
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## 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 | CICCHETTI

ANTIPASTI ITALIANO a selection of italian cheese and meats accompanied with olives, sunblushed tomatoes and toasted bread (gf available)	9.95 PER PERSON
ZUPPA DEL GIORNO homemade soup of the day served with crusty bread	6.95
POLPETTE AL SUGO homemade meatballs with tomato sauce & toasted bread	8.25
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 & cream with a touch of tomato	13.95
CANNELLONI RIPIENI (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 <b>(add chicken or chorizo +£2)</b>	11.95
GNOCCHI PIEMONTESE (V/VE) grilled vegetables in a cherry tomato sauce baked with mozzarella cheese or vegan cheese	12.95
LINGUINI 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 <b>(add chicken +£2)</b>	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

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

## 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 shaving	13.50
PIZZA PROSCIUTTO E FUNGHI tomato, mozzarella, ham & mushrooms	11.95
<b>ADDITIONAL TOPPINGS - MEAT +£2   VEG +£1.50</b>	
<b>SIDES</b>	
SKIN ON FRIES (V/VE)	3.95
TRUFFLE & PARMESAN FRIES	4.95
ROASTED GARLIC MASHED POTATOES (V)	3.95
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
MIXED 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

## FROM THE GRILL

FILETTO ALLA GRIGLIA <b>10oz</b> hung prime fillet of beef served with grilled portobello mushroom & roasted cherry vine tomatoes	26.95
RIBEYE <b>10z</b> ribeye served with grilled portobello mushroom & roasted cherry vine tomatoes	24.95
<b>SAUCES - 2.50 EACH</b> <b>peppercorn   etna   diane   truffle</b>	
PAN FRIED DUCK BREAST served on a bed on spinach sautéed with a sicilian marsala balsamic glaze	18.95
MEDAGLIONE DI MANZO ALLA CREMA DI TARTUFO 28 days hung 10oz beef medallions, with parma ham cooked in a cream & truffle sauce	27.95

## MAIN COURSES

SUPREMA DI POLLO ALLA ROSA pan fried chicken breast with king prawns, mushrooms, tarragon, cream, cherry tomato and pink peppercorns	19.95
POLLO NDUJA pan fried chicken breast with Italian chorizo and olives in a spicy nduja tomato sauce	17.95
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

**PLEASE ALERT YOUR SERVER OF ANY  
ALLERGIES OR INTOLERANCES  
YOU MAY HAVE UPON ORDERING**

(V) - VEGETARIAN | (VE) - VEGAN