

DINNER MENU

Little
Rossa

261 MAIN ST
FALMOUTH, MA

OPEN DAILY
CAFE FROM 8AM - 4PM
DINNER 4PM - CLOSE
PIZZA @ 11 AM

Little Rossa

WE TAKE THE SAME APPROACH BEHIND THE BAR AS WE DO IN THE KITCHEN: SIMPLE INGREDIENTS, THOUGHTFUL PREPARATION, AND A LITTLE ROOM FOR FUN.

COCKTAILS

ROSSARITA \$12

ESPOLON BLANCO TEQUILA, AGAVE, LIME

FRESH TO DEATH (SPICY) \$14

BLANCO TEQUILA, ANCHO REYES CHILE VERDE, FRESH PRESSED CUCUMBER JUICE, AGAVE, LIME

MOJITO WATER \$13

BACARDI PREMIUM, COCONUT WATER, MINT, DEMERARA LIME

KIKI'S KEY LIME PIE MARTINI \$15

VODKA, BROWN BUTTER, KEY LIME, BROWN SUGAR, GRAHAM

OLD DOG \$15

BUFFALO TRACE BOURBON, SPICED PEAR LIQUEUR, APPLE SYRUP, HOUSE BITTERS

PINK NEGRONI \$16

PRICKLY PEAR GIN, RAMOZZOTI ROSATO, CAMPARI

NONNA PALOMA \$13

ESPOLON REPOSADO, APEROL, LIME, SAN PELLEGRINO POMPELMO SODA

THE MEAN DRINK \$14

VODKA, OLIVE OIL, FILTHY BRINE, BLUE CHEESE OLIVES, BLACK PEPPER

LITTLE ROSSA ESPRESSO MARTINI \$15

VODKA, LITTLE ROSSA ESPRESSO, MR. BLACK, SALTED VANILLA SYRUP

THE SPRITZ BAR

LIGHT, BUBBLY, AND INSPIRED BY ITALY'S APERITIVO TRADITION - LOW ABV DRINKS FOR RELAXED, EASY SIPPING

CLASSIC \$12

CAMPARI OR APEROL

BIANCO \$8

CARPANO BIANCO, SODA, LEMON

PARMA \$12

LAMBRUSCO, BERGAMOT LIQUEUR, SODA, OLIVES

LIMONCELLO \$13

LIMONCELLO, PROSECCO, SODA

COFFEE \$10

ESPRESSO, MR. BLACK, TONIC, ORANGE

ROSATO \$13

RAMOZZOTI ROSATO, PROSECCO, GRAPEFRUIT SODA

HUGO \$12

ELDERFLOWER LIQUEUR, PROSECCO, MINT, SODA

ZERO-PROOF MUST BE 21+

NON-ALCOHOLIC COCKTAILS FOR MINDFUL CONSUMPTION

WEAK IN THE KNEES \$13

NON-ALCOHOLIC GIN, HONEY SYRUP, LEMON

AGAVE GINGER \$15

NON-ALCOHOLIC TEQUILA, GINGER AGAVE SYRUP, LIME

MINT AID \$9

MINT, LIME, AGAVE, COCONUT WATER

WHISKEY

MAKER'S MARK \$11

LARCENY BOURBON \$11

BULLEIT RYE \$11

BARDSTOWN \$13

WOODFORD RESERVE \$13

BASIL HAYDEN \$17

BLANTON'S \$26

AGAVE SPIRITS

ESPOLON BLANCO \$13

ESPOLON REPOSADO \$13

ILEGAL MEZCAL \$13

CASAMIGOS BLANCO \$15

CASAMIGOS REPOSADO \$17

LALO BLANCO \$16

WINE

WHITE

PINOT GRIGIO, RIFF
ABRUZZI, IT (ORGANIC) \$11/\$36

SAUVIGNON BLANC, OYSTER BAY
MARLBOROUGH, NZ \$11/\$36

SAUVIGNON BLANC,
CHATEAU DE SANCERRE
LOIRE, FR \$13/\$42

CHARDONNAY, LA CREMA
MONTEREY, CA \$16/\$60

CHABLIS, JEAN MARC BROCARD
BURGUNDY, FR \$18/\$65

CHARDONNAY, RESONANCE
WILLAMETTE, OR \$19/\$67

SANCERRE, ALPHONSE MELLOTT
FRANCE 375ML \$39

RED

PINOT NOIR, SEA SUN
MONTEREY, CA \$13/\$45

CHIANTI, VECCHIA CANTINA
TUSCANY, IT \$10/\$34

CABERNET SAUVIGNON, JOSH
NAPA VALLEY, CA \$10/\$36

MONTEPULCIANO,
CANTINA VALLE TRITANA
ABRUZZO, IT \$11/\$36

MALBEC, ALAMOS,
MENDOZA, ARG \$10/\$36

FRAPPATO, SANTA TRESA,
SICILIA, IT \$10/\$34

PINOT NOIR, RESONANCE,
WILLAMETTE VALLEY, OR \$19/\$67

CABERNET SAUVIGNON,
CANVASBACK
RED MOUNTAIN, WA \$17/\$62



SPARKLING

PROSECCO, LA LUCA
VENETO, IT \$10/\$38

LAMBRUSCO, FRICO
SCARPETTA, IT \$9

ROSÉ

LE SOULEIL, ROSÉ
FR \$12/\$40

BEER

ON TAP

PERONI \$7
LAGER

SAM'S SEASONAL \$8
SUMMER ALE

MAINE "LUNCH" \$10/\$12
AMERICAN IPA

BOTTLES & CANS

BUD LIGHT, COORS LIGHT,
MICHELOB ULTRA \$6

PERONI, CORONA EXTRA,
STELLA ARTOIS \$7

ATHELTIC BREWING,
NON-ALCOHOLIC \$8

ALLAGASH WHITE \$7
PORTLAND, ME

CAPE COD BLONDE \$7
HYANNIS, MA

DOWNEAST CIDER \$7
BOSTON, MA

SURFSIDE \$10
VODKA ICED TEAS
ROTATING FLAVORS,

HIGH NOON \$10
VODKA SELTZERS
ROTATING FLAVORS,

ESPRESSO & MORE

LITTLE ROSSA ESPRESSO IS A
MEDIUM-DARK SOUTH AMERICAN
ESPRESSO BLEND WITH NOTES OF
CHOCOLATE & CHERRY

ESPRESSO
CORTADO
CAPPUCINO,
LATTE
AMERICANO
FRENCH PRESS FOR TWO

SAN PELLEGRINO,
SPARKLING WATER, IL \$6

ACQUA PANNA,
STILL WATER, IL \$6

FOUNTAIN DRINKS \$3.35
COKE, DIET COKE, SPRITE,
GINGER ALE, COKE ZERO,
LEMONADE, ICED TEA

VISIT US EVERYDAY FROM 8 AM - 4 PM FOR OUR FULL CAFE EXPERIENCE

STARTERS

CRISPY MOZZARELLA WITH MARINARA	\$12
STUFFED MUSHROOMS VEGETARIAN	\$12
SPINACH ARTICHOKE DIP WITH CROSTINI	\$16
HUSH PUPPIES WILD-CAUGHT CRAB BITES	\$17
CRISPY POLENTA TRUFFLE, ROSEMARY, PECORINO	\$15
FRIED CALAMARI WITH BANANA PEPPERS	\$18
DIVINE WINGS CHOOSE FROM	\$18
LEMON-PEPPER PARMESAN, BUFFALO, OR SWEET & SPICY	

SOUPS

NEW ENGLAND CLAM CHOWDER	\$7/\$9
CUP OR BOWL	
SOUP OF THE DAY	\$7/\$9
CUP OR BOWL	

SALADS

SERVED WITH HOUSEMADE FOCACCIA BREAD

CAESAR ROMAINE, PECORINO, CROUTONS, PARMIGIANO REGGIANO, CAESAR DRESSING	\$17
GREEK MIXED GREENS, RED ONIONS, TOMATOES, FETA, KALAMATA OLIVES, BANANA PEPPERS, GREEK DRESSING	\$19
SUMMER SPRING MIX, FETA, STRAWBERRIES, BLUEBERRIES, PINEAPPLE, HONEY LIME DRESSING	\$20
COBB SPRING MIX, GRILLED CHICKEN, EGG, AVOCADO, BACON, TOMATO, GORGONZOLA, BLEU CHEESE DRESSING	\$21

ADD: GRILLED CHICKEN \$6, SHRIMP \$9, WILDCAUGHT SALMON \$15

PASTA

GLUTEN FREE PENNE +\$3

SPAGHETTI & MEATBALLS WITH MARINARA	\$20
RIGATONI ALLA VODKA	\$22
BOLOGNESE FRESH PASTA	\$25
LASAGNA RAGU, MARINARA, RICOTTA	\$27
CHICKEN PARMIGIANA WITH SPAGHETTI	\$28
ALFREDO FRESH PASTA	\$27
GNOCCHI EGGPLANT, RICOTTA, MARINARA	\$25
LENNY'S MAC 'N CHEESE	\$20

PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES

HANDHELDS

SERVED WITH FRENCH FRIES

TRY IT WITH A GF BRIOCHE OR LETTUCE WRAP +\$2

DIVINE BURGER	\$18
CHEDDAR, BURGER SAUCE, CARAMELIZED ONIONS	
CHIPOTLE TURKEY BURGER	\$15
CHEDDAR, TOMATO, ARUGULA, CHIPOTLE SAUCE	
FRIED CHICKEN SANDWICH	\$15
BUFFALO, BBQ, HOT HONEY	

FREE ADD-ONS: LETTUCE, TOMATOES, PICKLES

HOUSE SPECIALTIES

PAN SEARED SALMON	\$29
LEMON CREAM SAUCE, FINGERLING POTATOES, ASPARAGUS	
NY STRIP	\$39
MUSHROOMS, RED WINE SAUCE, GORGONZOLA WITH FINGERLING POTATOES & ASPARAGUS	

SIDES

FRENCH FRIES	\$7
TRUFFLE FRIES	\$10
SWEET POTATO WAFFLE FRIES	\$8
ASPARAGUS	\$8
FINGERLING POTATOES	\$7
STEAMED BROCCOLI	\$7

DESSERT

TIRAMISU	\$8
CARAMEL CHOCOLATE BAR	\$8
CHEESECAKE	\$8
AFFOGATO	\$5



RED PIZZAS 12" & 16" PIZZAS WITH A RED SAUCE BASE AND MOZZARELLA

HOT HONEY \$21 / \$27
PEPPERONI CUPS, HOUSEMADE HOT HONEY

THE BOSS \$26 / \$34
MAPLE FENNEL SAUSAGE, PEPPERONI, BACON,
CARAMELIZED ONIONS, RED PEPPER

MEDITERRANEAN \$26 / \$34
FETA, SPINACH, MUSHROOM, EGGPLANT,
KALAMATA OLIVES, RED PEPPER

SCALLOP & BACON \$27 / \$37
SCALLOPS & BACON

MEAT LOVER \$28 / \$35
MAPLE FENNEL SAUSAGE, MEATBALL,
HAM, PEPPERONI

WHITE PIZZAS 12" & 16" PIZZAS WITH A CREAMY BASE & MOZZARELLA

WHITE THREE CHEESE \$23 / \$31
GARLIC SAUCE, ASIAGO & RICOTTA

GREEK \$24 / \$32
GARLIC SAUCE, SPINACH, FETA, TOMATOES,
KALAMATA OLIVES

PORT OF ITALY \$24 / \$32
MUSHROOMS, RED PEPPERS, BASIL

SHRIMP SCAMPI \$27 / \$36
ASIAGO, GARLIC SAUCE, RED PEPPER

CHICKEN BACON RANCH \$25 / \$32
SHREDDED CHICKEN, BACON, RANCH

SPECIALTY PIZZAS

DIVINE MARGHERITA \$21 / \$28
RED SAUCE, PECORINO, FRESH MOZZARELLA, BASIL

FIG & PROSCIUTTO \$26 / \$34
FIG & BALSAMIC JAM, PROSCIUTTO, GORGONZOLA,
MOZZARELLA, CARAMELIZED ONION

SWEET POTATO & BACON \$25 / \$27
PINE NUT & GARLIC SPREAD, SPINACH, GORGONZOLA,
MOZZARELLA, SWEET POTATO, BACON, CARAMELIZED
ONION, BALSAMIC GLAZE

IPANEMA \$22 / \$32
RED SAUCE, SEASONED SHREDDED CHICKEN, ROASTED
CORN, MOZZARELLA, CREAM CHEESE, OREGANO

CHEESEBURGER \$27 / \$34
KETCHUP-MUSTARD SAUCE, GROUND BEEF,
MOZZARELLA, PICKLES, DICED TOMATO

BUFFALO CHICKEN \$26 / \$35
BUFFALO SAUCE, RED ONION, BUFFALO CHICKEN,
GORGONZOLA, MOZZARELLA

BBQ CHICKEN \$26 / \$35
BBQ SAUCE, BBQ CHICKEN, MOZZARELLA, CHIPOTLE
TOMATOES, SCALLION

CHICKEN PESTO \$27 / \$35
NUT-FREE PESTO, ASIAGO, PESTO CHICKEN,
MOZZARELLA, TOMATOES, RED PEPPER

CUSTOM

MAKE ANY 12" PIZZA GLUTEN FREE +\$3

CHEESE PIZZA \$16 / \$20
RED SAUCE & MOZZARELLA

CALZONE \$22
RICOTTA & MOZZARELLA

TOPPINGS \$1.50/\$2.75
ARTICHOKE HEARTS, BANANA PEPPERS, BROCCOLI, CARAMELIZED
ONIONS, TOMATOES, EGGPLANT, FRESH BASIL, PINEAPPLE, SPINACH,
JALAPENOS, BLACK OLIVES, KALAMATA OLIVES, MUSHROOMS,
PICKLES, RED ONIONS, RED PEPPERS, BLACK OLIVES, SWEET POTATO

PREMIUM \$1.50/\$2.75
BACON, GROUND BEEF, MAPLE FENNEL SAUSAGE, HAM, MEATBALL,
PEPPERONI, PROSCIUTTO

