

EST.



2021

ROSSA NEGRA

INTERNATIONAL FUSION CUISINE

International culture, a fusion of tradition and innovation;
uniting yesterday and tomorrow



STARTERS



CAZUELA MADRILENA

Clams, shrimp, mussels, calamari, white beans, and cherry peppers in a seafood broth served with rustic artisan baguette

ZUPPA DE MUSSELS

White beans, pomodoro sauce, and chorizo served with rustic artisan baguette

PARA LA BONITA

Breaded eggplant layered with fresh mozzarella, wine-ripe tomatoes, pistachio pesto with roasted tomato sauce, and balsamic reduction

CEVICHE LATITUD O°

Ecuadorian signature shrimp ceviche with the traditional flavor of red onions, lime juice, orange, tomatoes, and cilantro served with green plantains roasted corn

ROSSA NEGRA SHRIMP AND SCALLOPS

Pan-seared with garlic basil white wine reduction sauce served with rustic artisan baguette

CALAMARI ECUADORIAN STYLE

Fried calamari smothered in a house sauce with capers, cherry peppers & tomatillos

CRISPY FRIED CALAMARI

Served with pomodoro lime sauce

CHARRED PULPO

Octopus with mixed greens with a smoky chimichurri sauce

ROSSA NEGRA SHRIMP AND SCALLOPS

Pan-seared with garlic basil white wine reduction sauce served with rustic artisan baguette

BAKED CLAMS

Gorgonzola cheese, bacon, butter, lemon zest, toasted breadcrumbs and roasted tomatillos

TUNA TARTARE

Finely chopped ahi tuna marinated with lime juice, jalapeños, cilantro, avocado, red onions, and coconut milk served with green plantains

MOZZARELLA STICKS

Served with secret sauce

CHORIPAN

A traditional South American sandwich with grilled chorizo in a crusty baguette with chimichurri sauce

SIGNATURE EMPANADAS

NO PRESERVATIVES • HAND MADE • FRESHLY COOKED

ECUADORIAN EMPANADAS

Traditional savory pastries filled with beef, chicken or vegetables topped with chimichurri sauce.

COLOMBIAN EMPANADAS

Crunchy cornmeal dough filled with aromatic beef and potato filling. Spiced with cumin and sazón served with aji casero.

GREEN PLANTAINS EMPANADAS

Naturally gluten free empanadas made with a green plantain dough and filled with cheese.

SOUPS & SALADS

ADD PROTEIN

GRILLED CHICKEN • TILAPIA • SALMON

PASTA FAGIOLI

Ditalini pasta, white beans, chorizo, chicken stock touched with plum tomato sauce

CHICKPEA SALAD

Chickpeas, parsley, cherry tomatoes, and red onions over mixed greens with honey mustard dressing

CHESTERFIELD CALAMARI BEAN SOUP

Calamari, white beans, cherry peppers, with seafood broth

BURRATA SALAD

Roasted tomato, fennel, basil, mix greens, olive oil, and flaky sea salt with balsamic reduction

CLASSIC CESAR

Romaine lettuce, shaved cheese, rustic home made croutons, with classic dressing

ARUGULA AND GOAT CHEESE SALAD

Goat cheese, roasted beets, dried cranberries, and apples over arugula with home made apple cider vinaigrette.

MAIN COURSES

INTERNATIONALLY INSPIRED

FROM THE LAND

DISFRUTA DE UNA PICANHA *

"Outside skirt" juicy cut of beef grilled with sea salt topped with chimichurri. Served with patatas bravas, fried casava, vegetables, sweet plantains, or tostones. Topped with house green sauce

CHEMARI LEMON CHICKEN

Sautéed egg battered chicken breast with spinach, lime, and tomatillos. Served with roasted garlic mashed potatoes and julienned vegetables

VIKING NEW YORK STRIP *

16oz Copper Creek Angus NY steak grilled and served with patatas bravas, roasted mushrooms, charred asparagus and Glenfiddick gorgonzola cream sauce

MARIO'S COWBOY RIBEYE STEAK *

16oz Copper Creek Angus ribeye steak grilled and served with patatas bravas, charred asparagus, and chimichurri sauce

AL CESAR LO QUE ES DEL CESAR *

Pan-seared filet mignon medallion, herbed black rice, eggplant and au poivre sauce.

LITTLE JONNY'S FLAME *

Grilled filet mignon served with roasted garlic mashed potatoes, julienned vegetables, roasted mushrooms, and brandi demi-glaze sauce

SURF & TURF A LA MR. DOC *

Grilled NY strip, lobster tail, charred asparagus, and patatas bravas with lobster cream sauce

POLLO PROSCIUTTO

Chicken breast with prosciutto, fontina, spinach, and tomatoes served with roasted garlic mashed potatoes and julienned vegetables

DUCK DELICIOSO *

Pan-seared duck breast with orange demi-glaze sauce, mashed sweet potatoes, and julienned vegetables

PINEAPPLE PRK CHOP *

Grilled Premium Reserve bone-in pork chop, roasted garlic mashed potatoes, julienned vegetables, and fresh pineapple sauce

ROSSA NEGRA RIBS

Baby back pork ribs with pineapple passion fruit sauce, served with roasted garlic mashed potatoes and vegetables

GIULANO'S RACK OF LAMB *

Served with secret sauce

FROM THE SEA

*ENCOCADO DE PESCADO *

An exotic mix of Ecuadorian seabass, shrimp, mussels, and clams, in a citrus cilantro coconut broth, Elitas's adobo over white rice

FRANBELLA *

Lobster tail, scallops, shrimp, clams with garlic basil white wine pomodoro sauce served over linguini pasta

*NIANTIC DANCES FLAMENCO PAELLA (PAI-EI-UH) *

Classic Spanish dish made with scallops, shrimp, clams, mussels, salmon, green peas, piquillo peppers, chorizo, and saffron rice.

LONG ISLAND SOUND *

Seared adobo ahi tuna served over black rice with julienned vegetables and citrus cilantro sauce

ELI SEDUCED BY THE SALMON *

Sautéed egg battered chicken breast with spinach, lime, and tomatillos. Served with roasted garlic mashed potatoes and julienned vegetables

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduced the risk of foodborne illness

20% service charge will be added on tables of 6 or more. Prices do not include tax and are subject to change without notice.