

ROSA

AUTHENTIC ITALIAN CUISINE

KITCHEN OPEN DAILY: 12 – 4 P M & 7 – 11 P M

ROSA is Jodhpur's premier destination for Italian haute cuisine, where the spirit of *l'arte di vivere* meets contemporary grandeur. Set in an elegant alfresco space, we celebrate provenance and craftsmanship through meticulously hand-picked ingredients—from artisanal cheeses to estate olive oils. By applying time-honored techniques with modern restraint, we create composed, refined dishes that allow every flavor to express its original character. We invite you to dine unhurriedly and experience the essence of Italy in its most sophisticated form.

Buon appetito.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know before placing your order. All prices are in Indian Rupees (₹), exclusive of applicable taxes.



Vegan



Dairy



Alcohol



Nuts



Pescatarian



Nuts



Eggs



Gluten



Pork

Salads

CRANBERRY, QUINOA AND AVOCADO SALAD - 599

*FRESH AVOCADO AND QUINOA SALAD WITH CRANBERRIES AND
SHALLOTS*  

TOMATO AND BURRATA SALAD - 599

*FRESH BURRATA CHEESE WITH GARDEN TOMATO
CARPACCIO, AGED BALSAMIC VINEGAR, BASIL PESTO AND
OLIVE OIL*  

CAESAR SALAD

  ICEBERG LETTUCE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING

VEGETABLES - 599 CHICKEN - 699

PARMA HAM AND CANTALOUPE MELON SALAD - 799

*A CLASSIC COMBINATION OF SLIGHTLY SALTY PARMA HAM AND
SWEET CANTALOUPE MELON* 

Soups



ONION SOUP WITH SAFFRON AND PARMESAN - 395

WHITE ONION, WHITE WINE, THYME, PARMESAN   



MUSHROOM CAPPUCINO - 395

A CLASSIC CREAMY WILD MUSHROOM SERVED WITH TRUFFLE MILK FOAM 



TRADITIONAL MINISTRONE

FRESH SEASONAL VEGETABLES, BASIL, PINE NUTS, PESTO AND
PARMESAN CHEESE   

VEGETABLES - 395 CHICKEN - 495



CHICKEN ORZO SOUP - 499

CLEAR CHICKEN SOUP THICKENED WITH RICE-SHAPED PASTA 

Appetizers



FUNGI DI ARANCINI - 650

ASSORTED MUSHROOM, ARBORIO RICE, CHEESE, HERBS, SERVED
WITH VEG AIOLI   



ASPARAGUS AND BABY CORN CROQUETTES - 650

FRESHLY MADE WITH ASPARAGUS, BABY CORN, POTATO, HERBS AND CHEESE,
SERVED WITH VEG AIOLI  



GAMBAS AL AJILLO - 799

FRESH WATER PRAWNS ROASTED WITH WHITE WINE, BUTTER, CHILLI,
PARSLEY & GARLIC   



CROCCHETTE DI POLLO - 699

ITALIAN-STYLE CHICKEN FRITTERS MADE WITH MINCED CHICKEN,
CHEESE, POTATO AND HERBS  



BRUSCHETTA

A SAVORY ITALIAN ANTIPASTO OF TOASTED SOURDOUGH BREAD TOPPED
WITH YOUR CHOICE OF FRESHLY PREPARED TOPPING

MUSHROOM - 499 | TOMATO - 499 | GUACAMOLE - 599



Pizza Selection

(PIZZA BASE: DOUBLE-FERMENTED SOURDOUGH, NEOPOLITAN-STYLE)



QUEEN MARGHERITA - 699

POMODORO, MOZZARELLA, BOCCONCINI, FETA, FRESH BASIL AND EVOO  



BURRATA AL PESTO - 699

PESTO ALLA GENOVESE, MOZZARELLA, BOCCONCINI, CHERRY TOMATOES, ROCKET LEAVES, FRESH BASIL, EVOO AND BALSAMIC DRIZZLE   



TRILOGY MUSHROOM WITH TRUFFLE - 699

BURRO E PARMIGIANO, MOZZARELLA, BOCCONCINI, PORTOBELLO, CREMINI BUTTON MUSHROOMS, TRUFFLE OIL AND BASIL  



QUATTRO FORMAGGI - 699

BURRO E PARMIGIANO, MOZZARELLA, SMOKED SCAMORZA, BLUE CHEESE, EVOO, BASIL, PARMESAN AND BLACK PEPPER  



ORTOLANA - 699

POMODORO, CHERRY TOMATOES, ZUCCHINI, BELL PEPPER, ARTICHOKE, OLIVES, EVOO AND BASIL  



RUSTICO AGLIO - 599

GARLIC BUTTER, MOZZARELLA, BOCCONCINI, PARMESAN AND EVOO  



POLLO - 799

POMODORO, MOZZARELLA, BOCCONCINI, CHICKEN, EVOO, BASIL
AND JALAPENOS  



POLPETTINA - 799

POMODORO, BOCCONCINI, MOZZARELLA, CHICKEN MEATBALLS,
RICOTTA, BLACK PEPPER, EVOO AND BASIL  



SALSICCIA

POMODORO, MOZZARELLA, BOCCONCINI, MINCED MEAT, EVOO AND
BASIL  

CHICKEN - 799 | LAMB - 849 | PORK - 899



DIAVOLA

MOZZARELLA, BOCCONCINI, SPICY PEPPERONI, EVOO AND BASIL  

CHICKEN - 799 | LAMB - 849 | PORK - 899



PRAWNS AND PESTO - 849

PESTO ALLA GENOVESE, MOZZARELLA, BOCCONCINI, CHERRY TOMATOES,
PRAWNS, ROCKET LEAVES, EVOO AND BASIL   

Signatures

■ POTATO GNOCCHI WITH GORGONZOLA AND FROSTED WALNUTS - 810

HOMEMADE POTATO GNOCCHI, CREAM, GORGONZOLA CHEESE   

■ RISOTTO PRIMAVERA - 810

SEASONAL MIXED VEGETABLE RISOTTO  

■ RISOTTO ASPARAGUS AND SOUR CREAM - 810

TRADITIONAL ASPARAGUS RISOTTO WITH A DOLLOP OF CULTURED CREAM  

■ RISOTTO AL FUNGI SELVATICI - 810

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL  

■ RIGATONI WITH TRUFFLE MUSHROOM SAUCE - 810

RICH SAUCE MADE WITH TRUFFLES, PORCINI AND SHIITAKE MUSHROOMS  



TAGLIATELLE ARRABBIATA - 810

CLASSIC ITALIAN TOMATO SAUCE WITH A HINT OF CHILLI  



CHICKEN LINGUINE - 899

LINGUINI COOKED IN A LIGHT TOMATO SAUCE WITH
MINCED CHICKEN AND ROMA TOMATOES  



PORK CHOPS - 1,499

GRILLED PORK CHOPS SERVED WITH TRADITIONAL
PEPPERCORN SAUCE AND MASHED POTATO   



CORN-FED CHICKEN - 899

GRILLED SPRING CHICKEN, SERVED WITH TRUFFLE MASH,
PAN-ROASTED VEGETABLES AND RED WINE JUS  



NEW ZEALAND RACK OF LAMB - 1,699

TENDER NEW ZEALAND LAMB RACK, PERFECTLY ROASTED AND SERVED
WITH RISOTTO MILANESE AND AROMATIC ROSEMARY JUS  



GRILLED RIVER SOLE FISH WITH VIERGE SAUCE - 1,299

RIVER SOLE FISH FILLET, SAUCE VIERGE AND ASSORTED VEGETABLES  

Desserts

■ CLASSIC VANILLA PANNA COTTA WITH FLAMBÉ BERRY - 599

FRESH CREAM, VANILLA BEAN, GRANULATED SUGAR AND BRANDY BERRIES  

▲ TARTUFO IVORY CIOCCOLATO BRÛLÉE - 599

RICH AND CREAMY CUSTARD TOPPED WITH A LAYER OF HARD CARAMEL  

▲ TORTA CAPRESE WITH VANILLA CRÈME ANGLAISE - 599

CHOCOLATE ALMOND CAKE SERVED WITH CREAMY VANILLA CUSTARD SAUCE   

▲ CLASSIC TIRAMISU - 599

CLASSIC ITALIAN DESSERT WITH COFFEE-SOAKED LADYFINGERS BISCUITS,
MASCARPONE, COCOA DUST AND HINT OF KAHLÚA   

▲ SIZZLER WALNUT CHOCOLATE BROWNIE - 450

CHOCOLATE BROWNIE TOPPED WITH WALNUTS, SERVED ON A SIZZLER PLATE WITH
VANILLA ICE CREAM AND RICH CHOCOLATE SAUCE   

▲ CHOCOLATE BROWNIE WITH ICE CREAM - 350

WARM CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM   

■ CURATED ICE CREAM SELECTION - 250/300

A SELECTION OF CLASSIC AND SIGNATURE ICE CREAMS CRAFTED
FOR A REFRESHING FINISH