

ROSEANNA'S

italian food



A Family Affair

Roseanna's Italian Food has been serving up Italian comfort food in Krebs, Oklahoma, since 1975. What started out as a dream of Frank Prichard's has turned into a long-lasting family operation. Loyal patrons return time and time again for simple, homemade dishes that represent an important part of life for the Prichard Family. These dishes are hand-crafted with family recipes that Frank and Rose Ann grew up with and served in their own home. With little access to extravagant ingredients and the need to keep 11 bellies full, they served many of the hearty dishes you see on the menu today.

Roseanna's began as a carry-out restaurant on the west side of Krebs. It wasn't long before customers requested a place to sit and enjoy their meals. The little restaurant was growing when Frank underwent heart surgery and suffered from a broken leg. In 1978, Roseanna's closed its doors.

Within a year, the family decided it was time to re-establish Frank's dream; even bigger this time. They purchased an old home on the east side of Krebs, and it took nearly a year of hard work for them to transform a house into a functioning restaurant. The new Roseanna's opened its doors on January 30, 1980. Six years later, the family made enough to add on a large dining room.

Frank was able to enjoy his dream until 1988 when he passed away. Rose Ann and their children worked tirelessly to keep his legacy alive.

The year 2008 was hard. The family lost Rose Ann and her daughter Louise. Their passing left five Prichard children who chose to make Roseanna's their livelihood. While they have great support from their siblings who have moved away, it is these five who work night and day to turn simple ingredients into the meals on the menu.

Frank and Rose Ann had a genuine love for serving great food. They wanted customers to have the best possible experience from the time they walked in to the time they walked out. They prepared dishes by hand with love and pride. Now, their children, several grandchildren and wonderful staff work to carry on that family tradition.

APPETIZERS

ANTI-PASTA Pepperoncini peppers, Mozzarella cheese and green olives. \$6

FRIED RAVIOLI Six handmade beef ravioli, breaded and deep fried until golden brown. Served with a side of homemade sauce. \$8

LAMB FRIES Hand-sliced lamb fries.
Full (14) \$16 Half (7) \$8



PIZZA

Our pizzas are made on six inch Focaccia bread.
Great as an appetizer or main course!
Add a salad \$2 Add Mushrooms \$1

SAUSAGE Italian sausage, Mozzarella cheese and our homemade sauce. \$8

CHEESE  Lots of Mozzarella cheese and our homemade sauce. \$6

MEATBALL Our hand-rolled beef meatballs, Mozzarella cheese and our homemade sauce. \$8

CHICKEN ALFREDO Chicken, Mozzarella cheese and our homemade alfredo. \$9

CHICKEN PARMESAN Chicken, mozzarella Cheese and our homemade sauce. \$8



SANDWICHES

All sandwiches are served with chips.
Substitute a salad for \$1

HAM & CHEESE \$8

GENOA & CHEESE \$8

HAM, GENOA & CHEESE \$9

CHICKEN PARMESAN \$9

STEAK & PEPPER \$9 with cheese \$10

GRILLED CHICKEN BREAST \$9 with cheese \$10

LARGE MEATBALL \$9 with cheese \$11

LARGE SAUSAGE \$9 with cheese \$11

SMALL MEATBALL \$8 with cheese \$9

SMALL SAUSAGE \$8 with cheese \$9

MINI MEATBALL \$6 with cheese \$7

MINI SAUSAGE \$6 with cheese \$7

GRILLED CHEESE \$5



SALADS

Dressing choices include our house made Italian and Ranch

HOUSE SALAD  \$2

CHEF \$9

SMALL CHEF \$7

Chef salads topped with your choice of ham, breaded chicken or grilled chicken



BEVERAGES

UNSWEETENED TEA, COFFEE & SOFT DRINKS Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer \$2.50

WINE BY THE GLASS \$6

BEER \$3.5 - \$4.5



Prichard Family SPECIALTIES

All DINNERS SERVED WITH SALAD AND GARLIC BREAD

ROSE ANN'S SAMPLER PLATTER Spaghetti, lasagna, fettuccine Alfredo and a meatball. \$19

FRANK'S COMBINATION PLATTER Spaghetti, lasagna, gnocchi, ravioli and a meatball. Full \$20 Half \$15

MICHAEL'S STEAK & PEPPER Sliced steak with Peppercorn peppers grilled together in a delicious sauce. Served with spaghetti and ravioli. Full \$19 Half \$15

CLARE'S LASAGNA Layers of perfectly seasoned beef, Mozzarella, pasta and our homemade sauce. Full \$18 Half \$12

HANDMADE FRIED RAVIOLI Handmade beef ravioli, breaded and deep fried until golden brown. Served with a side of homemade sauce. Full \$18 Half \$11

VINCENT'S HANDMADE RAVIOLI Beef filled ravioli covered in our homemade sauce. Full (12) \$17 HALF (6) \$10

PETER'S PASTA PLATE 🌿 This is for those who can't decide between spaghetti or fettuccine. Spaghetti with our homemade sauce and fettuccine with our creamy homemade Alfredo. Full \$15 Half \$12
Add chicken to fettuccine \$2

NANA'S GNOCCHI 🌿 Gnocchi (Pronounced NYOKE) are handmade potato dumpling covered in our homemade sauce. Full \$15 Half \$13

LOUISE'S EGGPLANT PARMESAN 🌿 Breaded eggplant fried until golden brown, covered in Mozzarella, Parmesan and our homemade sauce. Served with spaghetti. Full \$15 Half \$13



Michael's Steak & pepper



Gnocchi

PASTA ENTRÉES

ALL DINNERS SERVED WITH SALAD & GARLIC BREAD

CHICKEN FETTUCCINE ALFREDO Fettuccine with our homemade Alfredo sauce, topped with breaded chicken. Full \$16 Half \$12
Grilled Chicken upon request \$2

FETTUCCINE ALFREDO 🌿 Fettuccine with our homemade Alfredo sauce. Full \$13 Half \$10

GRILLED CHICKEN BREAST 8 oz. grilled chicken breast served with spaghetti. \$15

SPAGHETTI 🌿 Spaghetti with our homemade sauce. Full \$10 Half \$9

SPAGHETTI & MEATBALL Spaghetti with our homemade sauce, served with meatballs. Full \$14 Half \$11

CHICKEN PARMESAN & SPAGHETTI Breaded chicken fillet covered with Mozzarella and Parmesan cheeses, topped with our homemade sauce. Served with spaghetti. \$15



Chicken Parmesan & Fettuccine Alfredo

This is one of our top selling dishes! Breaded chicken fillet covered with Mozzarella and Parmesan cheeses, topped with our homemade sauce. Served with fettuccine Alfredo. \$16

There is *no extra* charge if you wish to share a plate!

All dinners with a 🌿 are meatless & vegetarian friendly!

Gratuity added to parties of eight or more.

ROSEANNA'S ENTRÉES

ALL DINNERS SERVED WITH SALAD & GARLIC BREAD

FRIED CHICKEN Served with spaghetti, a meatball and ravioli. Full (4 piece) \$20 Half (2 piece) \$17

ALL WHITE FRIED CHICKEN Served with spaghetti, a meatball and ravioli.

Full (4 piece) \$22 Half (2 piece) \$18

FRIED SHRIMP Breaded and fried until golden brown. Served with spaghetti, a meatball and ravioli.

Full (6 piece) \$22 Half (3 piece) \$17



Rib eye



Fried chicken

LAMB FRIES Hand-sliced lamb fries, fried until golden brown. Served with spaghetti, a meatball and ravioli. Full (14 piece) \$29 Half (7 piece) \$20

RIB EYE 16 oz Rib Eye seasoned and grilled to perfection. Served with spaghetti, a meatball and ravioli. \$31 with mushrooms \$34



Lamb fries

CHILDREN'S MENU

FOR OUR DINERS WHO ARE 12 YEARS OLD OR YOUNGER

ALL DINNERS SERVED WITH GARLIC BREAD

- | | |
|------------------------|--------------------|
| SPAGHETTI \$5 | LASAGNA \$6 |
| FETTUCCINE \$6 | GNOCCHI \$7 |
| GRILLED CHEESE \$4 | CHICKEN STRIPS \$5 |
| CHICKEN FETTUCCINE \$7 | RAVIOLI (3) \$6 |

What do you call a fake noodle?
An impasta!

CREATE YOUR OWN DINNER

ALL DINNERS SERVED WITH SALAD & GARLIC BREAD

Pick two items and a meatball or Italian sausage for \$13
Pick three items and a meatball or Italian sausage for \$16

- SPAGHETTI
- RAVIOLI (3)
- FETTUCCINE
- CHICKEN FETTUCCINE ALFREDO
- LASAGNA
- GNOCCHI

- FRIED SHRIMP (2)
- FRIED RAVIOLI (2)
- EGGPLANT PARMESAN
- STEAK & PEPPER
- PIECE OF FRIED CHICKEN

“I just wonder what Daddy would think about how far we have come.
And that makes me excited to see where our future leads.”

- *Liz Prichard*

from The People Behind Your Plate



Spaghetti & meatball



Chicken fettuccine

LUNCH MENU

ALL DINNERS SERVED WITH SALAD & GARLIC BREAD

LUNCH MENU AVAILABLE DAILY 11 - 3

FRANK'S COMBINATION PLATTER Lasagna, spaghetti, gnocchi, a meatball and ravioli.
Quarter \$12

SPAGHETTI Quarter \$7

GNOCCHI Quarter \$9

FETTUCCINE ALFREDO Quarter \$8

CHICKEN FETTUCCINE ALFREDO Quarter \$10

LASAGNA Quarter \$8

PIZZA OF CHOICE \$10

Ask your server about our homemade dessert of the day!

CARRY-OUT & SIDES

ALL ITEMS ON MENU ARE AVAILABLE FOR CARRY-OUT

SIDE OF SAUCE, ALFREDO, HOUSE DRESSING, RANCH \$1.5

HOUSE SALAD One serving \$2 Quart \$8 Pint \$4

GARLIC BREAD One serving \$2 Half loaf \$4 Full loaf \$8

SPAGHETTI Quart \$9 Pint \$4.5

FETTUCCINE ALFREDO Quart \$13 Pint \$6.5

CHICKEN FETTUCCINE ALFREDO Quart \$16 Pint \$8

GNOCCHI Quart \$16 Pint \$8

LASAGNA Full \$14 Half \$7

SALAD DRESSING Quart \$8 Pint \$4

SAUCE Quart \$8 Pint \$4

ALFREDO Quart \$12 Pint \$6

CHICKEN PARMESAN \$8

MEATBALL \$2

RAVIOLI \$1.10

FRIED RAVIOLI \$1.25

ITALIAN SAUSAGE \$2

GRILLED CHICKEN BREAST \$8

STEAK & PEPPER \$8

PIECE OF FRIED CHICKEN Dark \$2.25 White \$3.25

FRIED CHICKEN 4 piece \$10

ALL WHITE FRIED CHICKEN 4 piece \$13

RIB EYE \$21 with mushrooms \$24

FRIED SHRIMP 6 piece \$11 3 piece \$5.5

LAMB FRIES 14 piece \$16 7 piece \$8

EGGPLANT PARMESAN Full \$8 Half \$4

- WE CATER -

WHATEVER THE OCCASION MAY BE,
MAKE IT **AMAZINGLY** DELICIOUS!

“Roseanna’s Italian Food catered my son’s wedding last summer and it was AWESOME!”

- Melinda Morris Caniglia

CATERING MENUS AVAILABLE



Clare's white chocolate chip cheesecake

Our Taste of Little Italy

Frank Prichard loved to create dishes by combining ingredients to see what tasted the best. After trial and error, he would write down his finalized recipe. Listed below are two of his favorite recipes. He loved them, and we hope you make them and love them too!

RIGATONI WITH SAUSAGE

1 lb rigatoni
1 lb Italian sausage
1/4 cup olive oil
1 onion, cut thin
1 lb fresh sliced mushrooms
1 Bay leaf
1 6oz can tomato paste
3 cups water
pinch of Oregano
grated Parmesan cheese
salt and pepper for taste

Serves 6

Preheat oven to 350 degrees.

Cut sausage in links of three and brown in pot with hot olive oil. Add onion, mushrooms, salt and pepper. Simmer for 15 minutes. Add tomato paste and water. Cover and cook slowly for about 1 hour. Cook rigatoni in salted boiling water. Once cooked, place in baking dish. Cover rigatoni with sausage sauce and sprinkle with grated cheese. Bake for 10 minutes.



Preheat oven to 350 degrees.

Cook bacon, drain off the grease, and grind together with garlic and parsley. Spread over steak. Roll in jelly roll fashion and secure with toothpicks. Place in long baking pan and bake for 1 hour.

Steak may be sliced and served plain or baked in a tomato sauce. The seasonings in the filling will provide the sauce with extra flavor.

ROLLATO

1 thinly sliced round steak
4 slices bacon
2 garlic gloves
chopped, fresh parsley
salt and pepper to taste