ROMA
"Tradition with a Twist"

ANTIPASTI

*SHRIMP COCKTAIL
jumbo shrimp served with house made cocktail sauce 8-

*WILD MUSHROOM RISOTTO
blend of portabella, shiitake, and oyster mushrooms 9-

CRISPY CALAMARI
served with house marinara sauce 10-

*STEAMED MUSSELS OR CLAMS
served in white wine garlic broth or marinara 12-

CRISPY HOUSE PULLED MOZZARELLA
house made marinara 7-

*ASSORTED ANTIPASTI
marinated vegetables, prosciutto, sopressatta salami, olives, provolone, and fresh mozzarella 12-

MAC AND CHEESE
house blend of cheese, baked with crispy breadcrumbs, finished with white truffle oil 8-

BRUSCHETTA
traditional, served warm with crisp local baguette 6-

INSALATA E ZUPPA

CAESAR SALAD
crisp romaine, house made caesar & croutons 7-

*BABY SPINACH
dried cranberries, almonds, feta, cranberry vinaigrette 8-

*SEASONAL GREENS
with marinated artichokes, roasted peppers, kalamata olives, pine nuts, bleu cheese, house vinaigrette 10-

*HOUSE PULLED MOZZARELLA CAPRESE
tomato, basil, roasted garlic, balsamic 9-

*Tomato and Crab Bisque 6-

ITALIAN WEDDING OR PASTA FAZUL 4-

PASTA

Choice of
Whole Wheat, Spaghetti, Linguine, Penne, Fettuccini, Cappellini, Gnocchi, Spinach or Cheese Ravioli

Tossed with
Tomato, Marinara, or Meat sauce 12-

Pesto 13-

Vodka Cream or Alfredo (both contain prosciutto) 15-

Clam or Mussels. Marinara or White 18-

ADD TO ANY PASTA OR ENTREE
*Chicken or Sausage -5/ Meatballs -6,
Shrimp or Crab -8/ Steak-9/ Scallops-10

All Pasta and Entrees are served with either a side salad or cup of Pasta Fazul/Italian Wedding Soup.
20% gratuity included for parties of 6 or more. $4 charge for split plates.
Consuming raw or under cooked proteins may result in food borne illness
Special requests are always welcomed

* GLUTEN FREE ITEMS* 9/21/16
ENTREE

PARMIGIANA
Eggplant 15/ Chicken 18/ Shrimp 20/ Veal 22
All Parmesan entrees come with side of tomato sauce tossed penne.

STUFFED SHELLS OR MANICOTTI
stuffed with ricotta & baked with tomato sauce 12-

LASAGNA
layers of pasta with house ground beef & pork blended with ricotta, mozzarella & tomato sauce 12-

*VEGETABLE RISOTTO
seasonal vegetables, topped with romano 15-

*ROASTED SALMON
roasted garlic mash & seasonal vegetables 17-

SHRIMP SCAMPI
jumbo shrimp sautéed in a wine garlic sauce over linguini 19-

*AHI TUNA
pan seared, sushi grade, whipped potatoes, grilled asparagus & ginger soy 22-

LOBSTER RAVIOLI
tossed in crab and tomato cream, shaved romano 19-

SEAFOOD MISTI
scallop, shrimp, clams, mussels, calamari tossed in your choice of marinara or scampi over linguine. 21-

*CRAB CAKES
pan seared, whipped potatoes & grilled asparagus 23-

FROM THE SEA

*ROASTED SALMON
roasted garlic mash & seasonal vegetables 17-

SHRIMP SCAMPI
jumbo shrimp sautéed in a wine garlic sauce over linguini 19-

*AHI TUNA
pan seared, sushi grade, whipped potatoes, grilled asparagus & ginger soy 22-

LOBSTER RAVIOLI
tossed in crab and tomato cream, shaved romano 19-

SEAFOOD MISTI
scallop, shrimp, clams, mussels, calamari tossed in your choice of marinara or scampi over linguine. 21-

*CRAB CAKES
pan seared, whipped potatoes & grilled asparagus 23-

FROM THE FARM

CHICKEN or FLOURIDER FRANCAISE
battered and simmered in lemon butter, topped with mozzarella & baked over broccoli, served with penne 18-

VEAL FRANCAISE
battered & simmered in lemon butter served with penne 22-

*CHICKEN ROMA
braised bone in chicken over garlic mashed potatoes 18-

CHICKEN OR VEAL PICATTA
lemon butter sauce, capers, served with penne and grilled asparagus, (add artichoke or sun dried tomatoes +2) 18/22-

CHICKEN FLORINTINE OR VEAL SALTIMBOCCA
prosciutto and mozzarella, over spinach & creamy risotto 19/22-

CHICKEN OR VEAL MARSALA
marsala wine, prosciutto & wild mushrooms; served with penne 18/22-

CUTS

All "cuts" are served over garlic mashed potatoes & with chef's vegetables

*N.Y. STRIP ROMA
Sliced 6 oz. grilled N.Y. with sauteed wild mushrooms, onions, sweet red peppers with a marsala reduction 22-

*6 OUNCE CENTER CUT FILET 24-

SIDES

*VEGGIES
broccoli rabe, asparagus, spinach, broccoli, mushrooms, chefs seasonal selection 5-

*POTATOES
garlic mashed potatoes 4-

SIDE SALAD
Caeser, House or Baby Spinach 4-

SIDE PASTA
any of our pasta options in our house made sauces 5-

All food is cooked to order to ensure quality & freshess
SERVICE: KRISTIN MCGUIGAN
CHEF/OWNER JOE GARRAMONE, JR. 9/21/16