

Dinner Menu

ROMA
RISTORANTE ITALIANO

Antipasti

BRUSCHETTA

toasted italian bread, roasted garlic butter, diced tomatoes, red onions, basil, Italian seasonings, evoo. 14

MOZZARELLA D'ANGELO

mozzarella, egg-dipped bread, lemon, white wine, butter. 16

BROCCOLI RABE & SAUSAGE

Italian sausage, thin-sliced fried potatoes, long hot peppers. 22

LONG HOT PEPPERS

sautéed long hots, marinara. 15

CALAMARI FRITTI

deep-fried, US-harvested calamari, marinara. 21
add gorgonzola / hot peppers +3

CLAMS PATRICIA

pancetta, tomatoes, white wine, hot cherry peppers, butter. 22

JUMBO SHRIMP COCKTAIL

wild u-6 shrimp, spicy cocktail sauce, lemon. 9 ea

CREAMY POLENTA FRA' DIAVOLO

fra' diavolo sauce, polenta.
Italian sausage. 19

IT'S A BIGGA MEATBALL

half-pound pork, veal & beef, mozzarella, marinara. 19

MOZZARELLA EN CAROZZA

fresh mozzarella, lightly battered, fried, marinara. 16

Soup of the Day

(bowl only). 9

8

Insalate

ROMA HOUSE SALAD

hearty greens, tomatoes, cucumbers, carrots, croutons. 8

CAESAR SALAD

romaine, Roma's creamy anchovy dressing, house-made croutons. 14

ARUGULA SALAD

chickpeas, red onions, imported parmesan, lemon-olive oil dressing. 11

ITALIAN CHOP SALAD

fresh greens, salami, pepperoni, provolone, onions, chickpeas, gorgonzola, house vinaigrette. 18

add to any salad: grilled chicken +6 | grilled shrimp +12

Pastas

CAVATELLI SAUSAGE FRA' DIAVOLO

Italian sausage, garlic, fra' diavolo sauce. 33

ROMA BOLOGNESE

ground beef, veal, & pork, mezzi rigatoni, marinara, finished with a touch of cream. 35

CAVATELLI CON BROCCOLI

RABE & SAUSAGE

garlic, broccoli rabe, Italian sausage, evoo. 33

MEZZI RIGATONI ALLA VODKA

mezzi rigatoni, lightly-creamed red vodka sauce. 26
add chicken or sausage +6

HOMEMADE CAVATELLI

cavatelli, fresh pomodoro sauce. 28
topped with ricotta +3

LINGUINI CON VONGOLE

served "red," "white," or "fra' diavolo" fresh herbs, garlic, olive oil, clam broth. 33

SHRIMP FRA' DIAVOLO

sautéed shrimp, fra' diavolo sauce, linguini. 35

gluten free penne pasta may be substituted for any pasta on our menu.

Dalla Nostra Griglia

NEW YORK STRIP*

18 oz. always "PRIME" Allen Brothers
NY strip, grilled to order.
~market price~

VEAL CHOP*

rack of veal infused with olive oil,
garlic, & fresh herbs, grilled to order.
~market price~

TWIN PORK CHOPS

two 10 oz. Heritage Duroc frenched &
center-cut pork chops, sweet & hot
peppers, fried potatoes, grilled to order. 45

Roma Favorites

EGGPLANT PARMIGIANA

layers of eggplant, marinara,
mozzarella, penne pasta. 28

CHICKEN FRANCAISE

egg-dipped & sautéed chicken, white
wine, lemon, butter, penne pasta. 33

VEAL CUTLET PARMIGIANA

pan-fried veal, marinara, mozzarella,
penne pasta.
~ market price ~

CHICKEN PICCATA

lemon, butter, white wine,
capers, penne pasta. 33

VEAL SALTIMBOCCA

served "Roma style". sautéed veal
pillow, of prosciutto, mozzarella,
sage, veal demi, over spinach.
~ market price ~

VEAL GENOVESE

pan-fried veal milanese - Francaise
style, melted mozzarella, hot sliced
cherry peppers.
add prosciutto +5
~ market price ~

VEAL CUTLET MILANESE

pan-fried breaded veal, hot pepper,
lemon wedge.
add arugula salad +4
~ market price ~

CHICKEN MILANESE - ROMA STYLE

pan-fried breaded chicken, long hot pepper,
mozzarella, lemon, white wine butter. 33

CHICKEN VALDOSTANA

chicken breast, prosciutto, mozzarella, sautéed
mushrooms, veal demi, penne pasta. 34

CHICKEN PARMIGIANA

pan-fried chicken, marinara,
mozzarella, penne pasta. 33

CHICKEN FLORENTINE

lemon, white wine, garlic
sautéed spinach. 33

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Contorni

Broccoli Rabe 13
Long Hot Peppers 7
Fried Sliced Potatoes 8
Sautéed Mushrooms 8
Sautéed Spinach 8

**Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food borne illness.
Items may be cooked to order.

**Split Plate Charge \$7.00*