

Dinner Menu

ROMA
RISTORANTE ITALIANO

Antipasti

JUMBO SHRIMP COCKTAIL

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

BEET NAPOLEON

beet, fresh mozzarella, tomato,
basil, evoo, balsamic drizzle. 16

IT'S A BIGGA MEATBALL

half pound pork, veal & beef,
mozzarella, marinara. 18

FRIED FRESH SMELTS

fried smelts, lemon. 17

CLAMS PATRICIA

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

MOZZARELLA D'ANGELO

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

MOZZARELLA EN CAROZZA

fresh mozzarella, marinara. 16

CALAMARI FRITTI

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

CRISPY BRUSSELS SPROUTS

roasted garlic aioli, pancetta. 15

BRUSCHETTA

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

GRILLED SAUSAGE

& BROCCOLI RABE

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

CREAMY POLENTA FRA' DIAVOLO

fra' diavolo sauce, polenta.
La Molisana Italian sausage. 19
US harvested calamari. 22

LONG HOT PEPPERS

sautéed long hots, marinara. 15

PEI MUSSELS

marinara, garlic crostini. 18

*Soup of the Day*₉

Insalate

ROMA HOUSE SALAD

hearty greens, tomatoes, cucumbers, carrots, croutons. 7

MOZZARELLA, PROSCIUTTO DI PARMA & TOMATO

fresh mozzarella, prosciutto di parma, tomatoes,
fresh basil, fresh greens, evoo. 18

CAESAR SALAD

romaine, Roma's creamy anchovy dressing, house-made
croutons. 13

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. 16

add to any salad: grilled chicken +7 | grilled shrimp +15

Pastas

TUTTO MARE

shrimp, clams, US harvested calamari,
mussels, linguini. 40
served "red," "white," or "fra' diavolo"

CAVATELLI SAUSAGE FRA' DIAVOLO

La Molisana Italian sausage, garlic,
fra' diavolo sauce. 33

HOMEMADE CAVATELLI

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

CAVATELLI W/ SAUSAGE & BROCCOLI

garlic, broccoli, La Molisana Italian
sausage, evoo. 32

RIGATONI ALLA VODKA

rigatoni, red vodka sauce. 26
add chicken +6, shrimp +12,
La Molisana Italian sausage +8

SHRIMP FRA' DIAVOLO

sautéed shrimp, fra' diavolo sauce,
linguini. 34

LINGUINI WITH FRESH CLAM SAUCE

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

SHRIMP PAPPARDELLE

sautéed shrimp, garlic, evoo,
prosciutto, spinach, white wine &
herbs, tossed with pappardelle. 35

ROMA BOLOGNESE

ground beef, veal, & pork, ribbon
pasta, marinara, finished with a
touch of cream. 34

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

Steak & Chops

NEW YORK STRIP*

18 oz black angus beef PRIME 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. 44

Roma Favorites

EGGPLANT PARMIGIANA

layers of eggplant, marinara,
mozzarella, pasta. 28

CHICKEN PARMIGIANA

marinara, mozzarella, pasta. 33

CHICKEN PICCATA

lemon, butter, white wine,
capers, angel hair. 33

CHICKEN VALDOSTANO

chicken breast, prosciutto, mozzarella,
mushroom demi, rigatoni. 34

CHICKEN SCARPIELLO

La Molisana Italian Sausage, hot &
sweet peppers, potato, evoo, garlic,
fresh herbs, white wine. 33

CHICKEN FRANCAISE

egg-dipped & sautéed, white wine,
lemon, butter, angel hair. 33

CHICKEN ROLLATINI

spinach, prosciutto, & fontina cheese
stuffed chicken breast, shallot, white
wine & tomato butter sauce,
pappardelle pasta. 35

CHICKEN MILANESE

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

BAKED FRESH COD

wild North Atlantic cod, white
wine, lemon, seasoned bread
crumbs, seasonal veggies. 34

VEAL GENOVESE

veal milanese - francaise style,
melted mozzarella, hot sliced
cherry peppers. 36

VEAL CUTLET PARMIGIANA

marinara, mozzarella, pasta. 36

VEAL MILANESE

breaded veal, hot pepper, lemon. 36
add: arugula salad +4

VEAL SCALLOPINI

veal medallions, white wine,
hot cherry peppers. 36

VEAL SALTIMBOCCA

"Roma Style." sauteed veal pillow
of prosciutto, mozzarella, veal
demi, over spinach. 36

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

Contorni

Broccoli Rabe 13
Long Hot Peppers 8
Fried Sliced Potatoes 7
Sauteed Mushrooms 6
Sauteed Spinach 7
Rigatoni 7

Linguini 7
Penne 7
Angel Hair 7
Fettuccine 7
Gluten Free Pasta 9
House Made Cavatelli 9

Roma Sauces

Pomodoro
Aurora
Alfredo
Alla Vodka

Fra' Diavolo
Marinara
Bolognese
Aglio e Olio

*At Roma, we only use
Black Angus "Prime" Beef and
Coleman All-Natural Chicken.*



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

**Split Plate Charge \$6.00*