

Cold Antipasti

MOZZARELLA CON POMODORO \$45/90
Tomatoes, fresh mozzarella cheese, kalamata olives, roasted peppers, red onions, chopped basil, drizzled balsamic reduction and EVOO.

ROMA ANTIPASTO \$45/90
An assortment of sharp cheeses, fresh mozzarella cheese, roasted red peppers, artichoke hearts, olives, prosciutto and salami topped with basil and EVOO.

SHRIMP COCKTAIL \$45/90
Over a bed of arugula with sliced lemons & cocktail sauce.

FRUIT/VEGGIE TRAY \$40/80

PROSCIUTTO & MELON \$45/90
Fresh sliced prosciutto with melon in season.

Hot Antipasti

CALAMARI FRITTI \$40/80
In house freshly floured and fried crispy calamari.

MUSSELS MANZANO \$40/80
Fresh mussels sautéed in garlic, asparagus, shallots, madeira wine, plum tomatoes, basil and EVOO.

ZUPPA DI CLAMS \$40/80
Baby shell clams sautéed in a butter, garlic and oil broth.

EGGPLANT ROMANO \$40/80
Fresh eggplant battered and fried. Rolled and stuffed with fresh spinach, ricotta and parmigiana cheese. Topped with marinara sauce and fresh mozzarella cheese.

PORTOBELLO VODKA \$40/80
Portobello mushrooms sautéed with shrimp and crab meat in a pink vodka sauce over a bed of fresh spinach.

CLAMS OREGANATA \$40/80
Baked clams stuffed with an Italian bread crumb seasoning.

APPLEWOOD SCALLOPS \$40/80
Scallops wrapped in applewood bacon.

LOBSTER MAC & CHEESE \$60/120
Bowtie pasta tossed in our four cheese sauce with fresh lobster meat. Topped with seasoned bread crumbs.

Insalata Zuppa

Di CASA \$20/35
A mixture of crisp greens with sliced cucumbers, plum tomatoes, and red onions.

ALLA CAESAR \$15/30
Romaine lettuce, olives & our homemade Caesar dressing. Topped with parmigiana cheese and homemade croutons.

INSALATA SPINACI \$35/70
Fresh baby spinach, roasted peppers, artichoke hearts, olives, plum tomatoes, cucumbers, red onions and fresh mozzarella cheese.

SHRIMP CAPRESE \$40/80
Bed of spring mix with fresh shrimp, roasted red peppers, sundried tomatoes, artichoke hearts, kalamata olives, prosciutto, sharp cheese, fresh mozzarella, tomatoes, red onions and chopped basil with an EVOO balsamic reduction.

ANTIPASTO \$35/70
Di Casa salad topped with sliced ham, salami, provolone cheese, marinated vegetables mix, fresh mozzarella cheese, sharp cheese and olives.

INSALATA S.P.Q.R. \$35/70
Baby organic arugula, tomatoes, sliced fresh mozzarella, red onions. Topped with balsamic reduction, EVOO and crumbled gorgonzola cheese.

CALAMARI & SHRIMP ARUGULA \$50/100
Boiled and chilled tender calamari and shrimp. Tossed with EVOO, lemon, celery, kalamata olives, tomatoes, and red onions. All laid over a bed of baby arugula.

ROMA SALAD
Di Casa salad **OR** Alla Caesar salad topped with your choice of Grilled (selection below) and topped with roasted peppers and fresh mozzarella cheese.

~ CHICKEN \$40/80 ~ SHRIMP \$50/100
~ NY STRIP \$50/100 ~ SALMON \$55/110

Roma Chef Specialties

LOBSTER RAVIOLI FANTASY \$125/250
Lobster ravioli sautéed with 5oz lobster tail, shrimp, sea scallops and little neck clams, portobello mushrooms and spinach in a pink vodka sauce.

FRUTTI DI MARE \$100/200
Mussels, shrimp, calamari, little neck clams, baby clams and scallops all sautéed in garlic and oil, white wine and light marinara sauce.

SEAFOOD SCAMPI \$125/250
5oz lobster tail, jumbo lump crabmeat, fresh shrimp and sea scallops sautéed in a lemon butter wine sauce.

VEAL FANTASY \$100/200
Breaded tender veal sautéed with shrimp, scallops and little neck clams, portobello mushrooms and spinach in a pink vodka sauce.

Traditional Italian Pasta Dishes

AL POMODORO \$40/75
(Tomato sauce).

MARINARA SAUCE \$45/80
Sautéed garlic, onions, fresh plum tomatoes and basil.

ALFREDO SAUCE \$45/85
Heavy cream, eggs, parmigiana cheese and butter.

CARBONARA SAUCE \$45/90
Sautéed prosciutto, eggs, parmigiana and a touch of cream.

PESTO ROMANO \$45/90
Sautéed onions, sun-dried tomatoes, pine nuts and kalamata olives in a pesto cream sauce.

GARLIC & OLIVE OIL \$40/80
Sautéed in garlic, EVOO and butter.

BOLOGNESE \$40/80
Fresh hearty meat sauce with a touch of cream.

ALLA VODKA \$40/80
Sautéed garlic, onions, diced prosciutto and basil in our homemade pink vodka sauce.

Seafood Pasta

ABSOLUTE CRABMEAT \$60/120
Jumbo lump crab meat sautéed with garlic and onions in a pink vodka sauce.

SHRIMP FRA DIAVOLO \$60/120
Fresh shrimp sautéed with garlic, olives and pine nuts. In a spicy marinara sauce.

PESCE ALFREDO \$100/160
Fresh shrimp, scallops and crabmeat in a creamy alfredo sauce.

SHRIMP SCAMPI \$60/120
Fresh shrimp sautéed in a garlic, lemon butter, wine sauce.

SHRIMP/MUSSELS/CLAMS OR CALAMARI \$60/120
Choice of one above sautéed in white wine, garlic and EVOO sauce or marinara sauce.

Baked Pasta

EGGPLANT ROLLATINI \$45/90
Rolled and stuffed with ricotta cheese then baked in marinara sauce and mozzarella cheese.

PENNE AL FORNO \$50/100
Penne pasta sautéed with chicken, mushrooms, spinach and ham in a pink vodka sauce. Topped with ricotta and mozzarella cheese and baked in the oven.

LASAGNA BOLOGNESE \$45/85
Hearty meat lasagna made fresh in house, topped with tomato sauce and mozzarella cheese.

STUFFED SHELLS FLORENTINE \$45/90
Ricotta cheese stuffed shells topped with pink vodka sauce, baby spinach and mozzarella cheese.

BAKED PENNE \$45/80

CHEESE RAVIOLI PARMIGIANA \$40/80
Topped with tomato sauce and mozzarella cheese.

Hot & Cold Sandwiches

Choose 10 or more sandwiches off our regular menu \$6.5 each

Pizza & More

LARGE 16" PLAIN PIE
order 10 or more \$9 each

PERSONAL CALZONE
order 10 or more \$7 each

PERSONAL STROMBOLIS
order 10 or more Italian, cheesesteak or chicken cheesesteak strombolis \$8 each

Sides

SAUTEED BROCCOLI \$30/60

SAUTEED SPINACH \$30/60

MEATBALLS \$35/65

ITALIAN SAUSAGE \$35/65

SAUSAGE, PEPPERS AND ONIONS \$35/70

ROASTED RED POTATOES \$35/70

GARLIC KNOTS \$25/40

Chicken
\$50/95

Shrimp
\$55/100

Veal
\$55/100

PARMIGIANA
Tomato sauce and mozzarella cheese.

BROCCOLI ALFREDO
Creamy alfredo sauce, broccoli.

MARSALA
Silver dollar mushrooms, marsala wine sauce.

FLORENTINE
Topped with fresh spinach and mozzarella cheese in a marinara sauce.

CACCIATORE

Sautéed mushrooms, bell peppers, olives and onions in a hearty marinara sauce.

PICCATA

White wine, lemon butter and capers.

FRANCESE

Egg dipped, white wine, lemon butter sauce.

PINK VODKA

Sautéed garlic, onions, pink vodka sauce.