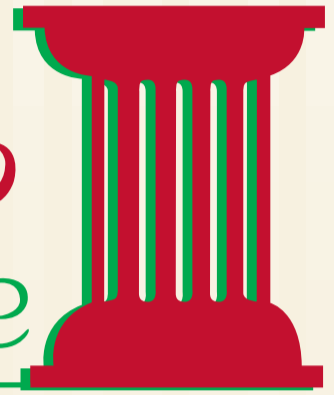


# ROMA Ristorante



*All roads lead to Roma*



## Cold Antipasti

### MOZZARELLA CON POMODORO \$9

Tomatoes, fresh mozzarella, kalamata olives, roasted peppers, red onions, chopped basil, drizzled balsamic reduction and EVOO.

### ROMA ANTIPASTO \$11

An assortment of sharp cheese, fresh mozzarella, roasted red peppers, artichoke hearts, olives, prosciutto and salami topped with basil and EVOO.

### SHRIMP COCKTAIL \$9

Fresh shrimp over a bed of arugula with sliced lemons and cocktail sauce.

### PROSCIUTTO & MELON \$9

Fresh sliced prosciutto with melon in season.

## Insalata Zuppa

### DI CASA \$8 Half \$4

A mixture of crisp greens with sliced cucumbers, plum tomatoes and red onions.

### ALLA CAESAR \$8 Half \$4

Romaine lettuce, olives and our homemade Caesar dressing. Topped with parmigiana cheese and homemade croutons.

### INSALATA SPINACI \$9

Fresh baby spinach, roasted peppers, artichoke hearts, olives, plum tomatoes, cucumbers, red onions and fresh mozzarella.

### ROMA WEDGE \$9

Iceberg cut wedge topped with diced tomatoes, cucumbers, red onions, applewood bacon and gorgonzola cheese.

### GRILLED ROMAINE CAESAR \$9

Romaine heart lightly grilled over open flame. Topped with homemade Caesar dressing, croutons and parmesan cheese.

### SHRIMP CAPRESE \$13

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 \$11

Di Casa salad topped with sliced ham, salami, provolone cheese, artichoke hearts, sundried tomatoes, roasted red peppers, fresh mozzarella, sharp cheese and olives.

### INSALATA S.P.Q.R. \$11

Baby organic arugula, tomatoes, sliced fresh mozzarella, red onions. Topped with balsamic reduction, EVOO and crumbled gorgonzola cheese.

### CALAMARI & SHRIMP ARUGULA \$14

Boiled and chilled tender fresh calamari and shrimp. Tossed with EVOO, lemon, celery, kalamata olives, tomatoes and red onions. All laid over a bed of baby arugula.

### ROMA SALAD

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

- ~ CHICKEN \$11      ~ SHRIMP \$13
- ~ NY STRIP \$15     ~ SALMON \$15

### FRESH GRILLED FISH

Over a bed of fresh baby arugula glazed with lemon and olive oil.

**ALL \$13** Your choice of *Plain or Cajun*

- ~ ATLANTIC SALMON    ~ AHI SEARED TUNA
- ~ SWORDFISH FILET    ~ GRILLED SHRIMP

ITALIAN WEDDING • PASTA FAGIOLI      \$4.5 BOWL

## Side Dishes

Sautéed ...	Garlic Bread \$4	Italian Sausage \$4
Broccoli \$5.5	With Cheese \$6	French Fries \$3
Spinach \$5.5	Roasted Potatoes \$5.5	Mozzarella Sticks \$5
Asparagus \$6	Meatballs (2) \$4	Buffalo Wings (10) \$8

## Hot Antipasti

### CALAMARI FRITTI \$9

In house freshly floured and fried crispy calamari. Your choice of *Regular, Boom Boom or Balsamic*

### APPLEWOOD SCALLOPS \$11

Six scallops wrapped in applewood bacon.

### MUSSELS MANZANO \$11

Fresh mussels sautéed in garlic, asparagus, shallots, madeira wine, plum tomatoes, basil and EVOO.

### ZUPPA DI CLAMS \$11

Baby shell clams sautéed in a butter, garlic and EVOO broth.

### EGGPLANT ROMANO \$10

Fresh eggplant battered and fried. Rolled and stuffed with fresh spinach, ricotta and parmigiana cheese. Topped with marinara sauce and fresh mozzarella cheese.

### SHRIMP LIMONCELLO \$14

Shrimp stuffed with a mini crab cake, topped with a Limoncello sauce.

### PORTOBELLO VODKA \$14

Portobello mushrooms sautéed with shrimp and crab meat in a pink vodka sauce over a bed of fresh spinach.

### CLAMS OREGANATA \$10

Baked clams stuffed with an Italian bread crumb seasoning.

### BRUSCHETTA PIZZETTA \$13

Fresh tomato, basil and garlic topped on 12" round pizza.

### LOBSTER MAC & CHEESE \$15

Bowtie pasta tossed in our four cheese sauce with fresh lobster meat. Topped with seasoned bread crumbs.

## Three Course Roma Feast

Choose one item from each section below. House bread included. Salad first then pasta served with main course. The below menu is set; unfortunately no substitutions. Dine-in Only. This menu is available every day, all day.

Lunch \$15  
(11am - 3pm)

Dinner \$20  
(3pm - close)

## Antipasti

### MOZZARELLA CON POMODORO

Fresh tomato, fresh mozzarella, kalamata olives, red onions, chopped basil and drizzled EVOO.

### INSALATA DI CASA

A mixture of crisp greens with sliced cucumbers, plum tomatoes and red onions.

### ALLA CAESAR

Romaine lettuce, olives, and our Caesar dressing. Topped with parmigiana cheese and homemade croutons.

## Pasta

Choice of: spaghetti, penne, linguini, angel hair, farfalle or fettuccine. *Add cheese tortellini or gnocchi \$3.*

### AL POMODORO

(Tomato sauce).

### BOLOGNESE

Fresh hearty meat sauce with a touch of cream.

### GARLIC & OLIVE OIL

### ALFREDO SAUCE

### ALLA VODKA

Sautéed garlic, onions, tomatoes, *prosciutto* and basil in our homemade vodka sauce.

## Main Course

Topped with tomato sauce and mozzarella cheese.

### EGGPLANT PARMIGIANA

### CHICKEN PARMIGIANA

### VEAL PARMIGIANA

### SHRIMP PARMIGIANA

## Baked Pasta

All entrées include salad and house bread.

### LASAGNA BOLOGNESE \$16

Hearty meat lasagna made fresh in house, topped with tomato sauce and mozzarella cheese.

### PENNE AL FORNO \$18

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.

### EGGPLANT ROLLATINI \$16

Rolled and stuffed with ricotta cheese then baked in marinara sauce and mozzarella cheese. (choice of pasta)

### BAKED PENNE \$14

### STUFFED SHELLS FLORENTINE \$16

Ricotta cheese stuffed shells topped with pink vodka sauce, baby spinach and mozzarella cheese.

### CHEESE RAVIOLI PARMIGIANA \$14

Topped with tomato sauce and mozzarella cheese.

## Traditional Italian Pasta Dishes

All entrées include salad and house bread. Choice of pasta: spaghetti, linguini, angel hair, penne, farfalle or fettuccine. Add cheese tortellini or gnocchi \$3.

### AL POMODORO \$13

(Tomato sauce).

### MARINARA SAUCE \$14

Sautéed garlic, onions, fresh plum tomatoes and basil.

### ALFREDO SAUCE \$15

Heavy cream, eggs, parmigiana cheese and butter.

### CARBONARA SAUCE \$16

Sautéed prosciutto, eggs, parmigiana and a touch of cream.

### PESTO ROMANO \$16

Sautéed onions, sun-dried tomatoes, pine nuts and kalamata olives in a pesto cream sauce.

### GARLIC & OLIVE OIL \$13

Sautéed in garlic, EVOO and butter.

### BOLOGNESE \$15

Fresh hearty meat sauce with a touch of cream.

### ALLA VODKA \$16

Sautéed garlic, onions, *prosciutto* and basil in our homemade pink vodka sauce.

## From the Grill

All entrées include salad and house bread.

Served with roasted potatoes and sautéed asparagus.

### SALMONE \$17

Fresh salmon fillet marinated in Italian herbs grilled to your preference.

### SWORDFISH ROSEMARY \$18

Swordfish fillet marinated in garlic, basil and rosemary, grilled to your preference.

### NY MARSALA \$24

Fresh cut NY strip steak grilled and topped with sautéed mushrooms in a marsala wine sauce.

### LOLLIPOP CHOPS \$27

Tender lamb chops marinated in Italian herbs, grilled to your preference.

### BISTECCA ALLA ROMA \$27

NY strip lightly breaded in Italian bread crumbs, grilled over charcoal and topped with jumbo lump crabmeat in a lemon butter sauce.

### FILETTO DI MANZO \$27

8 oz. filet mignon grilled to your preference.

### PORK CHOP MARSALA \$28

12 oz. French cut pork chop grilled and marinated in Italian herbs. Topped with portobello mushrooms in a marsala cream sauce.

## Seafood Pasta

All entrées include salad and house bread. All below include choice of pasta: spaghetti, linguini, angel hair, penne, farfalle or fettuccine. Add cheese tortellini or gnocchi \$3.

### ABSOLUTE CRABMEAT \$17

Jumbo lump crab meat sautéed with garlic and onions in a pink vodka sauce.

### SHRIMP/MUSSELS/CLAMS OR CALAMARI \$18

Choice of **one** above sautéed in white wine, garlic and EVOO sauce or marinara sauce. **Add \$2 for each additional seafood.**

### SHRIMP SCAMPI \$18

Fresh shrimp sautéed in a garlic, lemon butter, wine sauce.

### PESCE ALFREDO \$23

Fresh shrimp, scallops and crabmeat in a creamy alfredo sauce.

### LOBSTER LINGUINI \$30

Fresh lobster meat off 1lb. whole lobster sauteed with garlic, shallots, fresh tomatoes and olives with a splash of white wine in a mild marinara sauce. Tossed with linguini pasta.

### SHRIMP FRA DIAVOLO \$18

Fresh shrimp sautéed with garlic, olives and pine nuts. In a **spicy** marinara sauce.

## Chicken \$17 Shrimp \$18 Veal \$19

All entrées include salad and house bread. Choice of pasta: spaghetti, linguini, angel hair, penne, farfalle or fettuccine. Add cheese tortellini or gnocchi \$3.

### MARSALA

Portobello, Shiitake and Silver Dollar mushrooms in a marsala wine sauce.

### FRANCESE

Egg dipped, white wine, lemon butter sauce.

### BROCCOLI ALFREDO

Creamy alfredo sauce, broccoli.

### PICCATA

White wine, lemon butter and capers.

### PINK VODKA

Sautéed garlic, onions, pink vodka 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.

EVOO – Extra Virgin Olive Oil

An 18% gratuity will be added for parties of 7 or more. Plate charge \$3 for sharing dinner. (Consuming raw or undercooked meats and seafood may increase your risk of food-borne illness.)

## Brunch

Available 11am - 3pm  
Served with petite side of roasted red potatoes.

### FRESH MOZZARELLA, ARTICHOKE HEARTS AND SPINACH OMELETTE \$7

### FRIED EGGS \$6

With grilled asparagus

### EGG, SAUSAGE, PEPPERS AND ONION SANDWICH \$7

## Pick Two

Choose any Two below **\$8.5** Any Three **\$12**

### SOUP

Italian Wedding  
Pasta Fagioli

### SALAD

Di Casa Salad  
Caesar Salad  
Insalata S.P.Q.R.  
Mozzarella  
Con Pomodoro  
Insalata Spinaci

### HALF SANDWICH

American  
Italian  
Smoked Turkey  
Tuna Melt

## Burgers

Served with petite side of fries **ALL \$8.5**

### 8OZ ANGUS CHUCK

American cheese, lettuce, tomato, onion, pickles and mayo.

### ULTIMATE VEGGIE

White bean veggie burger, American cheese, lettuce, tomato, onion and pickles.

### CRAB CAKE BURGER

5oz homemade crab cake, lettuce, tomato, onion and tartar sauce.

### ROMA SLIDERS

Four mini cheeseburgers, topped with diced onions, ketchup and pickles.

## Hot Sandwiches

All 10" Sandwiches Below **\$7.5**

### CHICKEN COLOSSEO

Grilled chicken marinated with Italian herbs, spring mix, tomatoes, onions, balsamic and EVOO.

### SAUSAGE & PEPPERS

Sautéed Italian sausage, peppers and onions in light marinara sauce.

### CHEESE STEAK

Onions, sauce, pickles.

### ITALIAN CHEESE BURGER

Provolone cheese, spring mix, roasted peppers, tomatoes, red onions, mayo.

### CHICKEN PARMIGIANA

### EGGPLANT PARMIGIANA

### SAUSAGE PARMIGIANA

### MEATBALL PARMIGIANA

### SHRIMP PARMIGIANA

### VEAL PARMIGIANA

## Gourmet Pizza

All Pizzas below are available in 12" Neapolitan or Roman Style (thin square).

### NEAPOLITAN \$10

Sauce and mozzarella. Traditional New York style.

### MARINARA \$10

Nona's garlic basil sauce, olive oil, oregano and parmigiana. No mozzarella!

### MARGHERITA \$13

Nona's Sauce, fresh mozzarella, EVOO and basil.

### GRANDMA \$12

Mozzarella topped with Nona's sauce.

### QUATTRO FORMAGGI \$14

Ricotta, mozzarella, parmigiana and provolone. Drizzled with EVOO and sprinkled with garlic salt.

### CAPRI \$14

Flat bread pizza topped with our insalata S.P.Q.R.

### RUSTICA \$14

Fresh mozzarella, Nona's sauce, red onions, sausage and spinach.

### QUATTRO GUSTI \$14

Nona's sauce, mozzarella, prosciutto, artichokes, mushrooms, olives and basil.

### TOPPINGS: \$1.5

Pepperoni, sausage, mushrooms, meatballs, green peppers, anchovies, spinach, broccoli, portobello mushrooms, sun-dried tomatoes, basil, garlic, fresh mozzarella, eggplant, tomatoes, artichoke hearts, onions, black olives, bacon, ham.

## Stromboli Calzones

### ITALIAN STROMBOLI \$10

Mozzarella, pepperoni, sausage, meatballs, bell peppers, onions and mushrooms.

### STEAK OR CHICKEN STROMBOLI \$10

Mozzarella, sautéed onions and choice of steak or chicken meat.

### CHEESE CALZONE \$8

Mozzarella, ricotta, parmigiana cheese.

### PERSONAL ROLLS \$8

Choose any ONE topping under toppings with mozzarella.

## Cold Sandwiches

Spring mix, tomato, onion. Mayo or oil & vinegar. All 10" below **\$7.5**

**ITALIAN** ~ Provolone, ham and salami.

**AMERICAN** ~ American cheese and ham.

**TERMINI** ~ Provolone, ham, capicola and prosciutto.

**SMOKED TURKEY** ~

Provolone and thin sliced turkey.

**TUNA MELT** ~ Melted

provolone and fresh tuna mix.

## Lunch Specials

Available 11 am - 3 pm A la carte – Add salad or soup \$4.  
Not offered on Holidays

### Italian Pastas

Choice of Pasta.

**AL POMODORO \$9**

**MARINARA SAUCE \$10**

**ALFREDO SAUCE \$11**

**CARBONARA SAUCE \$12**

**PESTO ROMANO \$12**

**GARLIC OLIVE OIL \$9**

**BOLOGNESE \$11**

**ALLA VODKA \$12**

### Baked Pastas

**EGGPLANT ROLLATINI \$12**

**STUFFED SHELLS FLORENTINE \$12**

**CHEESE RAVIOLI PARMIGIANA \$10**

**LASAGNA BOLOGNESE \$12**

**PENNE AL FORNO \$14**

### Seafood Pastas

Choice of Pasta.

**ABSOLUTE CRABMEAT \$13**

**SHRIMP FRA DIAVOLO \$14**

**LOBSTER LINGUINI \$26**

**CLAMS/CALAMARI/ SHRIMP OR MUSSELS \$14**

**SHRIMP SCAMPI \$14**

**PESCE ALFREDO \$19**

### Chicken Shrimp Veal

**\$13**

**\$14**

**\$15**

**MARSALA**

**PICCATA**

**FRANCESE**

**PINK VODKA**

**BROCCOLI ALFREDO**

**FLORENTINE**

**CACCIATORE**

**\* ALL LUNCH SPECIALS ARE DINNER PORTIONS NOT INCLUDING A SALAD**

\* Some items on this panel may not be offered on holidays!





Vino Roma  
Glass Pours

**RED  
HOUSE POURS**

Woodbridge by  
Mondavi Cabernet  
Sauvignon **\$6.5**

Woodbridge by  
Mondavi Merlot **\$6.5**

Ruffino Chianti DOCG **\$7**

Jacobs Creek Shiraz **\$6.5**

Riunite Lambrusco **\$6.5**

**RED**

Three Thieves The Show  
Cabernet Sauvignon **\$7.5**

Ghost Pines Napa  
Cabernet Sauvignon **\$10.5**

Ecco Domani Merlot **\$7.5**

Columbia Crest Grand Estate  
Merlot **\$8.5**

Mirassou Pinot Noir **\$8**

La Crema Sonoma  
Coast Pinot Noir **\$11**

Fat Bastard Shiraz **\$7.5**

Kendall-Jackson Syrah **\$9**

Ravenswood Red Zinfandel **\$7.5**

7 Deadly Zins Zinfandel **\$10.5**

Three Thieves The Show  
Malbec **\$7.5**

Don Miguel Gascon Malbec **\$8.5**

Hayman & Hill Meritage **\$8.5**

Cecchi Chianti Classico **\$9**

Peirano The Other,  
California Blend **\$7.5**

Purple Cowboy Tenacious Red **\$8**

**WHITE HOUSE POURS**

Woodbridge by Mondavi  
Chardonnay **\$6.5**

Elmo Pio Pinot Grigio **\$6.5**

Beringer White Zinfandel **\$6.5**

**WHITE**

Sterling Vintners Chardonnay **\$7.5**

La Crema Chardonnay **\$10.5**

J. Lohr Riesling **\$7.5**

Columbia Crest Riesling **\$8.5**

Ecco Domani Pinot Grigio **\$7.5**

Santa Margherita  
Pinot Grigio **\$11.5**

Kim Crawford Sauvignon Blanc **\$9**

Elmo Pio Moscato **\$6.5**

Elmo Pio Prosecco **\$6.5**

Peirano The Other,  
California Blend **\$7.5**

**Bottle & Martini list available.**

**NEW**

**DAILY DRINK**  
*Specials*

**MARTINI MONDAYS**

\$5 SVEDKA Martinis

**MIXED DRINK TUESDAYS**

\$5 Mixed Drinks

**WINEDOWN WEDNESDAYS**

ALL Bottles of Wine \$7 off

**BIRRA THURSDAYS**

\$2 Domestic Draft Beer

\$2.75 Domestic Bottles

\$3.5 Import & Micro Bottles

\$3.5 Peroni Draft Beer

**SUNDAYS**

ALL Bottles of Wine \$7 off

*Birra*

**DOMESTIC**

Yuengling Lager

Yuengling Lager Light

Miller Light

Coors Light

Budweiser

Bud Light

Bud Light Lime

Michelob Ultra

Sam Adams

Boston Lager

Sam Adams Seasonal

Blue Moon

Victory Hop Devil

Magic Hat #9

Weyerbacher Double

Simcoe IPA

Tröegs HopBack

Amber Ale

Heavy Seas

Peg Leg Stout

**IMPORTS**

Heineken

Corona

Guinness

Amstel Light

Stella Artois

Newcastle Brown Ale

Peroni

Birra Moretti

Pilsner Urquell

Chimay Grand Réserve

**NON-ALCOHOLIC**

O'Doul's

*Beverages*

Coca-Cola  
products **\$2.5**

Bottled Water **\$2**

San Pellegrino

Sparkling Water

Sm **\$2.5** Lg **\$5**

Acqua Panna Water **\$5**

\*Coffee **\$2.5**

\*Hot Tea **\$2**

\*Espresso **\$2.5**

\*Cappuccino **\$4**

Ice Tea **\$2.5**

*\*Regular or Decaf*