



ROMA Ristorante



ALL ROADS LEAD TO ROMANCE..



\$32-per person

FOUR COURSE RESTAURANT MONTH & VALENTINES DINNER

Limited time only 2/1/12-2/28/12

FIRST COURSE

SHRIMP COCKTAIL

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

APPLEWOOD SCALLOPS

Scallops wrapped in applewood bacon. Topped with applewood butter.

CHOOSE ONE FROM SECTION BELOW

CALAMARI FRITTI

In house freshly floured and fried crispy calamari.

BRUSCHETTA POMODORO

Crispy toast topped with fresh tomato bruschetta mix.

BAKED CLAMS CASINO

Fresh top neck clams filled with a prosciutto, applewood bacon, scallion, & finely chopped bell pepper stuffing.

SHRIMP BISQUE

ITALIAN WEDDING

PASTA FAGIOLI

SECOND COURSE

MOZZARELLA CON POMODORO

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

SHRIMP BISQUE

ITALIAN WEDDING

CHOOSE ONE FROM SECTION BELOW

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 FAGIOLI

MAIN COURSE

CRAB & SHRIMP BEURRE BLANC

4oz. homemade jumbo lump crab cakes & three grilled shrimp, topped with a champagne beurre blanc sauce. Roasted potatoes & asparagus.

JUMBO RAVIOLI FLORENTINE

Jumbo spinach ravioli, filled with sautéed spinach and three cheeses, in a sage butter sauce and topped with lump crabmeat.

CHOOSE ONE FROM SECTION BELOW

VEAL BUCCO RAVIOLO

Veal filled ravioli sautéed with fresh veal, scallions, prosciutto, garlic and basil in a marsala cream sauce.

HERB ENCRUSTED SALMONE

Fresh salmon fillet encrusted in fresh Italian herbs. Roasted potatoes & asparagus

FILET & CRAB

Grilled filet mignon topped with lump crabmeat in lemon butter sauce, Roasted potatoes & asparagus

OSSO BUCCO MILANESE

Slowly roasted osso bucco on bone lightly breaded and topped with a garlic, prosciutto, mushroom, scallions & basil marsala sauce over risotto.

PAN SEARED SCALLOPS

Over asparagus risotto.

DESSERT

TIRAMISU

Layers of espresso drenched sponge cake divided by mascarpone cream, dusted with cocoa powder.

CHOOSE ONE FROM SECTION BELOW

SICILIAN CANNOLI

Pastry shell, freshly stuffed with a sweet ricotta cheese cannoli cream.

NEW YORK CHEESECAKE

Traditional New York Cheesecake flavored with a hint of vanilla.

Menu above is already special priced. No discount certificates or coupons are accepted when ordering off this menu.