

CUCINA ROMANA

CLASSIC AND INSPIRED FLAVORS FROM THE ETERNAL CITY OF ROME

CALAMARI FRITTI

Flash Fried, Fresh Calamari, Zucchini, Spicy Pomodoro Dip \$14.7

POLPETTE (2)

Veal, Pork & Beef Meatballs Topped with Tomato Sauce & Parmesan Cheese \$6.7

CACIO E PEPE CHIPS

Small plate of homemade Potato Chips seasoned with Parmesan and black pepper \$6.1

SPUNTINI

SMALL BITES

SFORMATO

Savory baked parmigian cheese & zucchini soufflé with accent of parmigian sauce \$9.6

GRAPPA SHRIMP OR WINGS

Smothered in our delicious Grappa infused Buffalo style medium spicy sauce

JUMBO SHRIMP \$14.7

6 WINGS \$10.7

9 WINGS \$15.1

SCAMPI AL PROSECCO

4 Jumbo Shrimp, Spicy Prosecco Cocktail Sauce \$14.7

SUPPLI AL TELEFONO

Rome's Favorite Street Food, Rice Croquette,

Tomato, Mozzarella

1 Suppli \$4

2 Suppli \$7.5

GNOCCHI FRITTI

Flash fried gnocchi served over a bed of creamy cacio e pepe sauce, topped with grated parmesan \$9

TAGLIERI

CURED MEAT &/ OR CHEESE BOARD SERVED ON A BOARD WITH PIZZA BIANCA & GREENS

SALUMERIA

Aged Prosciutto, Spicy & Sweet Salami, Olives \$14.9

GRANDE TAGLIERI

Selection Of Salumi & Formaggi, Olives, Artichokes, Roasted Tomatoes. Serves Two \$29.9

SELEZIONI FORMAGGI

Selection of Italian Regional Cheese. Served with Truffle Honey & Fig Jam \$17.9

INSALATE

ADD CHICKEN \$5

ADD JUMBO SHRIMP (3) \$9

ARUGULA-FENNEL SALAD

Wild Arugula, Shaved Fennel, Grape Tomato, Parmigiano Shavings, Zesty Vinaigrette \$11.9

BRESAOLA

Sliced Thin, Air Dried Beef Tenderloin, Wild Arugula Salad, Tomato, Parmesan Shavings, Lemon, EVOO \$12.9

TRICOLORE

Baby Arugula, Radicchio, Belgium Endive, Parmesan Shavings, Choice of Balsamic or Zesty Vinaigrette \$11.9

CESARINA

Romaine Hearts. Croutons, Parmigiano Shavings, Caesar Dressing \$11.9

INSALATA DI SALMONE

Mixed greens, Sliced Smoked Salmon, Baby Shrimp, Philly Cream Cheese, Cherry Tomato, Orange Lemon Vinaigrette \$13.9

BRUSCHETTE

TOASTED CASARECCIO BREAD

ROMA

Diced Tomato and Topped with Fior Di Latte Mozzarella \$7.7

GENOVESE IN PUGLIA

Pesto spread on grilled bread, topped with Burrata and Diced Tomato accent \$9.9
(Contains pine nuts)

BURRATA CON TARTUFO

Prosciutto, Burrata, drizzled with Truffle sauce, salt & pepper \$11.7

PIZZA FRITTA

CHIACCHIERE

Salt & Pepper Fried Pizza Dough Served with Side of Marinara \$5.7

MOZZARELLA

CAPRESE BAR

PREPARED WITH HEIRLOOM TOMATO, BASIL, EVOO, SEA SALT, OREGANO & PINK PEPPERCORN

FIOR DI LATTE MOZZARELLA

"CALABRO" \$10.1

MOZZARELLA DI BUFALA

"CAMPANIA DOP" \$13.7

BURRATA

"PUGLIA" \$14

ENHANCE YOUR SELECTION WITH:

OVEN ROASTED TOMATOES \$3.7

BRESAOLA \$5.6

PROSCIUTTO DI PARMA \$5.6

ROASTED BUFALLO CAPRESE

Great for an appetizer or entree!

Half a "Buffalo" Mozzarella, Chilled Roasted Plum Tomatoes, Roasted Peppers, Sliced Vine Ripe Tomatoes, Crispy Leeks, Basil, Olive Oil & Balsamic Glaze \$16.7

PASTA

AMATRICIANA

"Signature Dish" Guanciale (Cured Pork), Onions, Chilies, Grated Pecorino, **Homemade** long thick Semolina Pici pasta \$20.1

PACCHERI SAUSAGE RAGU

Homemade Semolina Paccheri pasta (wide rigatoni) tossed in a slow cooked sausage ragu and topped with Parmigiano \$19.1
Available in house marinara topped with Parmigiano & Basil (no sausage) \$17.2

BAKED ZITI

Pasta tubes, tomato, bechamel, mozzarella, parmesan cheese \$17.7

RAVIOLI DI CASA

Ravioli filled with ricotta, parmigiano & spinach accent. Served in a house marinara with Parmigiano & Basil \$17.7

FETTUCINE ALLA PANNA

Panna Cream, Parmigiana Reggiano D.O.P., Fettucine \$18.5

GNOCCHI CHECCA

Gnocchi, Pomodorino, Buffalo Mozzarella, Basil \$17.9

ENTREE

COTOLETTA ROMANA

Chicken Cutlet, Arugula, Pachino Tomato, Pecorino Romano Shavings, Lemon Vinaigrette \$20.2

POLLO MARSALA

Italian Classic. Chicken Breast Sauteed in aged Marsala wine with Mushrooms Served over Rigatoni or with Side Spinach \$21.5

GAMBERONI ARRABIATA

Jumbo Shrimp, Broccoli Florets, Fresh Tomato, Frascati White Wine, Chili Pepper Sauce, Served with Spaghetti \$23.9

POLLO PARMIGIANO

Chicken Cutlet, Pomodorino, Mozzarella, Mezzi Maniche Pasta \$21.7

EGGPLANT ROLLATINE

Rolled Eggplant Filled with Ricotta, Parmigiana & Baby Spinach then Topped with a light Tomato Sauce. Served with Baked Pasta \$18.5

PATATE AL ROSEMARINO

Potato, Herbs and Olive Oil \$6.2

FUNGHI MISTI

Sauteed Mushrooms \$7.2

CONTORNI

SIDES

SHAVED FENNEL

Olive oil, lemon, parsley \$6.2

BROCCOLI RABE

Sauteed Broccoli Rabe, Garlic, Red Pepper Flakes \$9.2

SPINACI AL BURRO

Shallots, Butter, Sea Salt \$7.2

ADD A BASKET OF PIZZA BIANCA TO ANY MEAL \$2.25