

SALADS

add grilled chicken +7
add grilled shrimp +15

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

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. 15

BURRATA MOZZARELLA

fresh mozzarella. seasonal greens. 16

CAESAR SALAD

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

Soup of the Day 8

APPETIZERS

Chilled

JUMBO SHRIMP COCKTAIL

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

BEET NAPOLEON

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

ROMA ANTIPASTO

prosciutto di parma. dry sausage. table cheese.
roasted red peppers. stuffed cherry peppers. 21

Hot

IT'S A BIGGA MEATBALL

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

FRIED FRESH SMELTS

fried smelts. lemon. 17

CLAMS PATRICIA

pancetta. white wine. tomatoes.
hot cherry peppers. butter. 21

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. 20
Add gorgonzola & hot peppers +3

CRISPY BRUSSELS SPROUTS

roasted garlic aioli. pancetta. 15

GRILLED SAUSAGE & BROCCOLI RABE

La Molisana Italian sausage.
thin-sliced fried potatoes.
long hot peppers. 21

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

BRUSCHETTA

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

PEI MUSSELS

marinara. garlic crostini. 17

PASTA

TUTTO MARE

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

CAVATELLI SAUSAGE FRA' DIAVOLO

garlic. La Molisana Italian sausage.
fra' diavolo sauce. 32

HOMEMADE CAVATELLI

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

LINGUINI AND CLAMS

served "red," "white," or "fra' diavolo."
fresh herbs. garlic. olive oil.
clam broth. 32

RIGATONI ALLA VODKA

lightly creamed red vodka sauce. 26
Add chicken +7, Add shrimp +15,
Add La Molisana Italian sausage +8

ROMA BOLOGNESE

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

CAVATELLI WITH SAUSAGE & BROCCOLI

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

SHRIMP PAPPARDELLE

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

SHRIMP FRA' DIAVOLO

tender sautéed shrimp.
fra' diavolo sauce. linguini. 34

Gluten-free pastas or whole wheat pasta may be substituted for any pasta on our menu. Ask server for today's selection.

Roma FAVORITES

At Roma we use only Coleman All-Natural chicken.

EGGPLANT PARMIGIANA

layers of eggplant. marinara. mozzarella. pasta. 28

CHICKEN SCARPIELLO

La Molisana Italian sausage. hot & sweet peppers. potato. evoo. garlic. fresh herbs. white wine. 32

CHICKEN ROLLATINI

spinach, prosciutto & fontina cheese stuffed chicken breast. shallot. white wine & tomato butter sauce. pappardelle pasta. 34

CHICKEN PARMIGIANA

marinara. mozzarella. pasta. 31

CHICKEN VALDOSTANO

chicken medallions. prosciutto. mozzarella. mushroom demi. rigatoni. 32

CHICKEN PICCATA

lemon. butter. white wine. capers. angel hair. 31

CHICKEN FRANCAISE

egg-dipped & sautéed. white wine. lemon butter. angel hair. 31

CHICKEN MILANESE

breaded chicken. long hot pepper. mozzarella. lemon. white wine butter. 32

VEAL SALTIMBOCCA

"Roma style." sautéed veal pillow of prosciutto, mozzarella. veal demi. over spinach. 35

VEAL GENOVESE

veal milanese. francaise style. melted mozzarella. hot sliced cherry peppers. 35

VEAL CUTLET PARMIGIANA

marinara. mozzarella. pasta. 35

VEAL MILANESE

breaded veal. hot pepper. lemon. 35
Add-on: arugula salad +4

VEAL SCALLOPINI

veal medallions. white wine. hot cherry peppers. 35

BAKED FRESH COD*

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

GRILL

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. Hatfield Reserve
frenched & center-cut pork chops.
grilled to order. sweet & hot peppers.
fried potatoes. 40

ROMA SIDES

LONG HOT PEPPERS 8

BROCCOLI RABE 12

FRIED SLICED POTATOES 7

SAUTÉED MUSHROOMS 6

SAUTÉED SPINACH 7

SEASONED ASSORTED
ITALIAN OLIVES 6

PASTA SIDE OPTIONS

rigatoni, linguini, penne,
angel hair, fettuccine 7
house made cavatelli 9
gluten-free pasta 9

SAUCES

pomodoro, aurora, alfredo, alla vodka,
fra' diavolo, marinara, bolognese

At Roma, we use only Black Angus "Prime" Beef.
Unrivaled flavor, juiciness & tenderness.

Authentic Italian Food

Authentic, hand crafted Italian dishes, served in generous portions, made with the finest ingredients, including Black Angus "Prime" Beef, Coleman All-Natural Chicken, and White Marble Farms all-natural pork.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Split plate charge \$6.00



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