



VIA ROMA

PER COMINCIARE

items to be shared at the table

Antipasto misto imported Italian cheeses and cured meats, marinated eggplant, grilled bruschetta bread	13.95/17.95
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Formaggi imported Italian cheeses, marinated olives, grilled bruschetta bread	13.95/17.95
Fritto misto flash-fried calamari and zucchini served with spicy marinara	13.95/17.95
Bruschetta cherry tomatoes, basil and garlic, shaved Parmesan	7.95/11.95

ANTIPASTI E INSALATE

seasonal appetizers and salads

Cozze mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	9.95
Carciofi Roman style artichoke	12.95
Carpaccio* beef tenderloin, arugula, shaved Parmesan, white truffle oil	13.95
Burrata creamy burrata cheese, eggplant caponata	14.95
Polipo grilled octopus, potatoes, olives	13.95
Parmigiana Tuscan style eggplant and Parmesan	9.95
Insalata mista mixed greens, vegetable crudite, tomatoes, white balsamic	8.95
Caprese fresh mozzarella, sliced tomatoes, basil, E.V.O.O	13.95
Caesar romaine lettuce, asiago croutons, shaved Parmesan	8.95
Via Roma baby spinach, walnuts, pears and Gorgonzola dressing	9.95

CONTORNI

all sides 7.95

Brussel Sprouts	Sautéed Spinach
Mashed Potatoes	Parmesan Asparagus
Pasta with pomodoro sauce, or olive oil & garlic	

No substitutions, please • \$25 corkage fee per bottle, limit 2 bottles per table • No exceptions

PRIMI PIATTI

Pasta fatta in casa (home made pastas)

Tagliatelle long ribbons of fresh pasta with beef ragout, Parmigiano	21.95
Ravioli burrata ravioli, fresh tomato sauce, grana padano cheese	21.95
Gnocchi potato dumplings with tomato sauce, mozzarella and basil	19.95
Tortelli spinach & ricotta ravioli, butter, sage, parmigiano	21.95

ALTRE PASTE

Imported pasta

Spaghetti

fresh pomodoro, basil and Parmesan cheese	17.95
clams in white or red sauce	23.95

Rigatoni (buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce	21.95
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Lasagna imported pasta with meat sauce, béchamel, Parmigiano	21.95
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Penne sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and Parmesan cheese	18.95
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Carbonara* hollow spaghetti tossed with egg yolk, cacio cheese, guanciale, pancetta, black pepper and pecorino cheese	19.95
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Gigli (imported Tuscan pasta) short, fluted, cone-shaped pasta with ruffled edges mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese	26.95
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Gluten free pasta available

MARE E TERRA

Seasonal fish and meat entrees

Filetto* prime beef tenderloin, black truffle jus, served with grilled asparagus and crispy potatoes	38.95
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Ossobuco slow-braised veal shank Milano style, served with saffron risotto	36.95
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Pollo

choice of: pollo alla parmigiana or pollo scaloppine piccata	22.95
served with side of pasta or fresh seasonal vegetables	

Vitello Tender veal scaloppine

choice of: piccata sauce with capers or Marsala sauce with mushrooms	26.95
served with sautéed spinach and mashed potatoes	

Salmone pan-seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables	26.95
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Mare lobster, shrimp, calamari, clams and mussels over linguine, white or red sauce	35.95
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Branzino preparation changes daily	36.95
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**these menu items may be cooked to order and/or served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*