



## VIA ROMA

### PER COMINCIARE

*items to be shared at the table*

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

### ANTIPASTI E INSALATE

*seasonal appetizers and salads*

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

### CONTORNI

*all sides 7.95*

<b>Sautéed Spinach</b>	<b>Parmesan Asparagus</b>	<b>Mashed Potatoes</b>
<b>Brussel Sprouts with pancetta</b>	<b>Pasta Pomodoro</b>	<b>Pasta with olive oil &amp; garlic</b>

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

## PRIMI PIATTI

*Pasta fatta in casa (home made pastas)*

<b>Tagliatelle</b> long ribbons of fresh pasta with beef ragout, Parmigiano	19.95
<b>Ravioli</b> burrata ravioli, fresh tomato sauce, grana padano cheese	18.95
<b>Gnocchi</b> potato dumplings with tomato sauce, mozzarella and basil	18.95
<b>Tortelli</b> spinach & ricotta ravioli, butter, sage, parmigiano	18.95

## ALTRE PASTE

*Imported pasta*

<b>Pasta Pomodoro</b> fresh pomodoro sauce, basil and Parmesan cheese	17.95
<b>Spaghetti</b>	
with housemade meatballs and tomato sauce	21.95
with sautéed fresh clams, served in white or red sauce	23.95
<b>Rigatoni</b> (buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce	21.95
<b>Lasagna</b> imported pasta with meat sauce, béchamel, Parmigiano	21.95
<b>Penne</b> sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and Parmesan cheese	18.95
<b>Carbonara*</b> spaghetti tossed with egg yolk, cacio cheese, guanciale, black pepper and pecorino cheese	17.95
<b>Gigli</b> (imported Tuscan pasta) short, fluted, cone-shaped pasta with ruffled edges mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese	26.95

*Gluten free pasta available*

## MARE E TERRA

*Seasonal fish and meat entrees*

<b>Filetto*</b> prime beef tenderloin with black truffle jus, grilled asparagus and crispy potatoes	38.95
<b>Ossobuco</b> slow-braised veal shank Milano style, served with saffron risotto	36.95
<b>Pollo</b>	
choice of: pollo alla parmigiana or pollo scaloppine piccata	22.95
served with side of pasta or fresh seasonal vegetables	
<b>Vitello</b> Tender veal scaloppine	
choice of: piccata sauce with capers or Marsala sauce with mushrooms	26.95
served with sautéed spinach and mashed potatoes	
<b>Salmone*</b> pan-seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables	26.95
<b>Mare</b> lobster, shrimp, calamari, clams and mussels over linguine, white or red sauce	35.95
<b>Branzino</b> preparation changes daily	36.95

\*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.