



VIA ROMA

ANTIPASTI

Appetizers, salads and items to be shared

Bruschetta	cherry tomatoes, basil and garlic, shaved Parmesan	8.95
Antipasto Misto	cured meats, cheeses, marinated eggplant, grilled bruschetta bread	16.95
Fritto Misto	flash-fried calamari and zucchini served with spicy marinara	14.95
Burrata	creamy burrata cheese, eggplant caponata	14.95
Polipo	grilled octopus, potatoes, olives	14.95
Parmigiana	Tuscan style eggplant and Parmesan	10.95
Carpaccio*	beef tenderloin, arugula, shaved Parmesan, white truffle oil	15.95
Cozze	mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	12.95
Tuna*	thinly sliced yellow fin tuna, topped with grilled corn, cherry tomatoes, cucumber, avocado and ginger dressing	14.95
Polpettine	housemade beef meatballs in tomato sauce	12.95
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

CONTORNI

all sides 7.95

*Sautéed
Spinach*

*Grilled
Asparagus*

*Mashed
Potatoes*

*Pasta
Pomodoro*

*Pasta with
olive oil & garlic*

PRIMI PIATTI

Traditional pastas (gluten free pasta available)

Tagliatelle long ribbons of fresh pasta with beef ragout, Parmigiano	21.95
Ravioli housemade burrata ravioli, fresh tomato sauce, grana padano cheese	21.95
Gnocchi potato dumplings made in house, with tomato sauce, mozzarella and basil	19.95
Spaghetti with housemade meatballs and tomato sauce	21.95
Rigatoni (buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce	21.95
Lasagna imported pasta with meat sauce, béchamel, Parmigiano	21.95
Penne sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes, finished with basil and Parmesan cheese	18.95
Gigli pasta mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese	26.95
Carbonara* spaghetti tossed with egg yolk, cacio cheese, guanciale, black pepper and pecorino cheese	18.95
Tortelli spinach & ricotta ravioli, butter, sage, parmigiano	18.95

Add chicken \$9 or shrimp \$12

LA CENA

Seasonal fish and meat entrees

Ossobuco slow-braised veal shank Milano style, served with saffron risotto	36.95
Pollo choice of preparation: pollo alla parmigiana or pollo scaloppine piccata, and served with side of pasta, or fresh seasonal vegetables	23.95
Vitello veal scaloppine with choice of sauce: piccata with capers, or Marsala with mushrooms, served with sides of sautéed spinach and mashed potatoes	26.95
Salmone* pan-seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables	26.95
Mare lobster, shrimp, calamari, clams and mussels over linguine, served with choice of white or red sauce	35.95
Branzino preparation changes daily	36.95
Pesce del Giorno fresh catch of the day, preparation changes daily	market price
<i>may contain shellfish; prior to ordering, please notify your server if you, or someone in your party, has a shellfish allergy</i>	
Carne del Giorno recipe changes daily	market price

*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.