



# VIA ROMA

## ANTIPASTI

*Appetizers, salads and items to be shared*

<b>Bruschetta</b>	cherry tomatoes, basil and garlic, shaved Parmesan	9.95
<b>Antipasto Misto</b>	cured meats, cheeses, marinated eggplant, grilled bruschetta bread	16.95
<b>Fritto Misto</b>	flash-fried calamari and zucchini served with spicy marinara	16.95
<b>Burrata</b>	creamy burrata cheese, eggplant caponata with pinenuts	16.95
<b>Polipo</b>	grilled octopus, seasonal julienne vegetables, olives	17.95
<b>Parmigiana</b>	Tuscan style eggplant and Parmesan	15.95
<b>Carpaccio*</b>	beef tenderloin, arugula, shaved Parmesan, white truffle oil	16.95
<b>Cozze</b>	mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	14.95
<b>Tuna*</b>	thinly sliced yellow fin tuna, topped with grilled corn, cherry tomatoes, cucumber, avocado and ginger dressing	18.95
<b>Polpettine</b>	housemade beef meatballs in tomato sauce	15.95
<b>Mista</b>	mixed greens, vegetable crudite, tomatoes, white balsamic	8.95
<b>Caprese</b>	fresh mozzarella, sliced tomatoes, basil, E.V.O.O	15.95
<b>Caesar</b>	romaine lettuce, asiago croutons, shaved Parmesan	8.95

## CONTORNI

*all sides 8.95*

*Sautéed  
Spinach*

*Grilled  
Asparagus*

*Mashed  
Potatoes*

*Pasta  
Pomodoro*

*Pasta with  
olive oil & garlic*

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

## PRIMI PIATTI

*Traditional pastas (gluten free pasta available)*

<b>Tagliatelle</b> long ribbons of fresh pasta with beef ragout, Parmigiano	26.95
<b>Ravioli</b> housemade burrata ravioli, fresh tomato sauce, grana padano cheese	25.95
<b>Gnocchi</b> potato dumplings made in house, with tomato sauce, mozzarella and basil	24.95
<b>Spaghetti</b> with housemade meatballs and tomato sauce	26.95
<b>Rigatoni</b> (buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce	26.95
<b>Lasagna</b> imported pasta with meat sauce, béchamel, Parmigiano	25.95
<b>Penne</b> sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes, finished with basil and Parmesan cheese	23.95
<b>Gigli</b> pasta mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese	31.95
<b>Carbonara*</b> spaghetti tossed with egg yolk, cacio cheese, guanciale, black pepper and pecorino cheese	24.95
<b>Tortelli</b> spinach & ricotta ravioli, butter, sage, parmigiano	25.95

*Add chicken \$12.00 or shrimp \$15.00*

## LA CENA

*Seasonal fish and meat entrees*

<b>Ossobuco</b> slow-braised veal shank Milano style, served with saffron risotto	39.95
<b>Pollo</b> choice of preparation: pollo alla parmigiana or pollo scaloppine piccata, and served with side of pasta, or fresh seasonal vegetables	31.95
<b>Vitello</b> veal scaloppine with choice of sauce: piccata with capers, or Marsala with mushrooms, served with sides of sautéed spinach and mashed potatoes	36.95
<b>Salmone*</b> pan-seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables	34.95
<b>Mare</b> lobster, shrimp, calamari, clams and mussels over linguine, served with choice of white or red sauce	39.95
<b>Branzino</b> preparation changes daily	Market Price
<b>Filetto*</b> 9 oz prime beef tenderloin with black truffle demi, served with grilled asparagus and roasted potatoes	45.95
<b>Pesce del Giorno</b> 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>	

\*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.