



VIA ROMA

ANTIPASTI

Appetizers, salads and items to be shared

Bruschetta	cherry tomatoes, basil and garlic, shaved Parmesan	12.95
Antipasto Misto	cured meats, cheeses, marinated eggplant, grilled bruschetta bread	19.95
Fritto Misto	flash-fried calamari and zucchini served with spicy marinara	18.95
Burrata	creamy burrata cheese, eggplant caponata with pinenuts	17.95
Parmigiana	Tuscan style eggplant and Parmesan	15.95
Carpaccio*	beef tenderloin, arugula, shaved Parmesan, white truffle oil	17.95
Cozze	mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	15.95
Tuna*	thinly sliced yellow fin tuna, topped with grilled corn, cherry tomatoes, cucumber, avocado and ginger dressing	16.95
Polpettine	housemade beef meatballs in tomato sauce	13.95
Mista	mixed greens, vegetable crudite, tomatoes, white balsamic	9.95
Caprese	fresh mozzarella, sliced tomatoes, basil, E.V.O.O	15.95
Caesar	romaine lettuce, asiago croutons, shaved Parmesan	9.95

CONTORNI

all sides 9.95

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

Add chicken \$12 or shrimp \$15

LA CENA

Seasonal fish and meat entrees

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

may contain shellfish; prior to ordering, please notify your server if you, or someone in your party, has a shellfish allergy

*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.