



VIA ROMA

ANTIPASTI

Appetizers, salads and items to be shared

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| Bruschetta | cherry tomatoes, basil and garlic, shaved Parmesan | 13.95 |
| Antipasto Misto | cured meats, cheeses, marinated eggplant, grilled bruschetta bread | 19.95 |
| Fritto Misto | flash-fried calamari and zucchini served with spicy marinara | 19.95 |
| Burrata | creamy burrata cheese, eggplant caponata with pinenuts | 18.95 |
| Parmigiana | Tuscan style eggplant and Parmesan | 17.95 |
| Carpaccio* | beef tenderloin, arugula, shaved Parmesan, white truffle oil | 19.95 |
| Cozze | mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce | 16.95 |
| Polipo | grilled octopus, potatoes, olives | 26.95 |
| Polpettine | housemade beef meatballs in tomato sauce | 14.95 |
| Mista | mixed greens, vegetable crudite, tomatoes, white balsamic | 9.95 |
| Caprese | fresh mozzarella, sliced tomatoes, basil, E.V.O.O | 16.95 |
| Caesar | romaine lettuce, asiago croutons, shaved Parmesan | 9.95 |

CONTORNI

all sides 11.95

*Sautéed
Spinach*

*Roasted
Seasonal Vegetables*

*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
(Add \$4.00 for imported gluten free pasta)

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| Tagliatelle long ribbons of fresh pasta with beef ragout, Parmigiano | 27.95 |
| Ravioli housemade burrata ravioli, fresh tomato sauce, grana padano cheese | 27.95 |
| Gnocchi potato dumplings made in house, with tomato sauce, mozzarella and basil | 25.95 |
| Spaghetti with housemade meatballs and tomato sauce | 27.95 |
| Rigatoni (buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce | 27.95 |
| Lasagna imported pasta with meat sauce, béchamel, Parmigiano | 26.95 |
| Penne sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes, finished with basil and Parmesan cheese | 24.95 |
| Gigli pasta mixed with shrimp, zucchini, cherry tomatoes, pecorino cheese | 32.95 |
| Carbonara* spaghetti tossed with egg yolk, cacio cheese, guanciale, black pepper and pecorino cheese | 26.95 |
| Tortelli spinach & ricotta ravioli, butter, sage, parmigiano | 26.95 |

Add chicken \$14 or shrimp \$16

LA CENA

Seasonal fish and meat entrees

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| Osso Buco slow-braised veal shank Milano style, served with saffron risotto | 54.95 |
| Pollo choice of preparation: pollo alla parmigiana or pollo scaloppine piccata, and served with side of pasta, or fresh seasonal vegetables | 34.95 |
| Vitello veal scaloppine with choice of sauce: piccata with capers, or Marsala with mushrooms, served with sides of sautéed spinach and mashed potatoes | 38.95 |
| Salmone* pan-seared salmon with an orange cardamom glaze, served with roasted fennel risotto or seasonal vegetables | 36.95 |
| Mare lobster, shrimp, calamari, clams and mussels over linguine, served with choice of white or red sauce | 46.95 |
| Branzino preparation changes daily | Market Price |
| Filetto* 9 oz prime beef tenderloin with black truffle demi, served with seasonal vegetables and roasted potatoes | 49.95 |
| 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> | |

*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.