



VIA ROMA

ANTIPASTI

Appetizers, salads and items to be shared

<i>Bruschetta</i>	cherry tomatoes, basil, garlic, and shaved Parmesan	14.95
<i>Antipasto Misto</i>	cured meats, cheeses, marinated eggplant, grilled bruschetta bread	19.95
<i>Fritto Misto</i>	flash-fried calamari and zucchini served with spicy marinara	21.95
<i>Burrata</i>	creamy burrata cheese and eggplant caponata with pinenuts	18.95
<i>Parmigiana</i>	Tuscan style eggplant and Parmesan	17.95
<i>Carpaccio*</i>	beef tenderloin, arugula, shaved Parmesan, and white truffle oil	21.95
<i>Cozze</i>	mussels sautéed with garlic, white wine, lemon and butter, or in tomato sauce	16.95
<i>Polipo</i>	grilled octopus, potatoes, olives	26.95
<i>Polpettine</i>	housemade beef meatballs in tomato sauce	15.95
<i>Mista</i>	mixed greens, vegetable crudite, tomatoes, white balsamic	12.95
<i>Caprese</i>	fresh mozzarella, sliced tomatoes, basil, and E.V.O.O	16.95
<i>Caesar</i>	romaine lettuce, asiago croutons, and shaved Parmesan	12.95

CONTORNI

all sides 12.95

*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 \$5.00 for imported gluten free pasta)

Tagliatelle long ribbons of fresh pasta with beef ragout, and Parmigiano	27.95
Ravioli housemade burrata ravioli, fresh tomato sauce, and grana padano cheese	27.95
Gnocchi house-made potato dumplings with tomato sauce, mozzarella and basil	25.95
Spaghetti with house-made meatballs and tomato sauce	27.95
Rigatoni (buttera) tubular pasta, Italian sausage, sweet peas in a tomato cream sauce	28.95
Lasagna imported pasta with meat sauce, béchamel, and Parmigiano	27.95
Penne sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes, finished with basil and Parmesan cheese	24.95
Gigli lilly shaped pasta with jumbo shrimp, zucchini, cherry tomatoes, and pecorino Romano cheese in a white wine and butter sauce	34.95
Carbonara* spaghetti tossed with egg yolk, cacio cheese, guanciale, black pepper and pecorino cheese	26.95
Tortelli spinach & ricotta ravioli, butter, sage, and Parmigiano	26.95

Add chicken \$14 or shrimp \$16

LA CENA

Seasonal fish and meat entrees

Osso Buco slow-braised veal shank Milano style, served with saffron risotto	58.95
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	47.95
Filetto* 9 oz prime beef tenderloin with black truffle demi, served with seasonal vegetables and roasted potatoes	59.95

*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.