

# ROMA

## ITALIAN BISTRO & PIZZERIA

*A Taste of Italy by the Shore*

### ANTIPASTO

<b>SOUP OF THE DAY</b> 14	<b>BRUSCHETTA</b> 15	<b>NONA'S MEATBALLS</b> 15
<b>OLIVE &amp; CHEESE</b> 14 Parmigiano Reggiano with Calamata and Green Olives	Crostini topped with fresh tomatoes, basil, garlic, and Balsamic Vinaigrette	Homemade meatballs served with fresh tomato sauce, topped with Parmigiano Reggiano
<b>D'ROMA TASTE OF ITALY</b> 24 Prosciutto, Salami, Parmigiano Reggiano, Calamata & Green Olives	<b>GNOCCHI</b> 14 Fried gnocchi stuffed with creamy Asiago ricotta cheese in tomato sauce	<b>FRIED CALAMARI</b> 16 Fried Calamari served in fresh tomato sauce
<b>MOZZARELLA CAPRESE</b> 16 Mozzarella, thick-sliced tomatoes, basil, extra virgin olive oil, and Balsamic glaze	<b>EGGPLANT ROLLATINI</b> 16 Thinly sliced, lightly breaded eggplant rolled with a mixture of Ricotta, Parmigiano with mariana sauce and Mozzarella	<b>CHAVELLINI SAUSAGE</b> 19 Onion, garlic sausage over steamed Broccoli Rabe
		<b>FOCACCIA DI LADY</b> 18 Feta & Mozzarella cheese, spinach, cherry tomato, black olives on flatbread

### INSALATA

<b>INSALATA ALLA ROMANA</b> 16 Mixed greens, red onions, fresh tomatoes, and cucumbers served with Balsamic Vinaigrette dressing	<b>BURRATA CHEESE</b> 18 Served over fresh mixed greens, red onions, tomatoes, cucumbers, & Balsamic glaze	<b>INSALATA GRECA</b> 18 Mixed greens, kalamata olives, tomato, cucumbers, onions, green & fire roasted red peppers, and Feta cheese
<b>DI CEASAR</b> 16 Romaine, Croutons, Parmigiano cheese served with Caesar dressing	<b>INSALATA WEDGE</b> 17 Iceberg lettuce, cherry tomatoes, red onions, topped with Blue cheese dressing and bacon	

#### ADD TO ANY SALAD

*Meatball - 5 Chicken - 6  
Salmon - 12 Shrimp - 12*

### WHITE PIZZA

<b>ROMA ANTICA</b> 22   26 Mozzarella cheese, Ricotta Gorgonzola, and fresh mushrooms	<b>CRUDO DI PARMA</b> 22   26 Mozzarella cheese, fresh Arugula, Prosciutto, shaved Parmigiano, topped with Balsamic glaze	<b>QUATTRO FORMAGGIO</b> 21   25 Ricotta, Gorgonzola, Mozzarella, and Parmigiano Reggiano
--	--	--

### RED PIZZA

<b>MARGHERITA</b> 17   21 Tomato sauce, Mozzarella cheese, fresh garlic, and sweet basil	<b>BIANCANEVE</b> 21   25 Tomato sauce, Mozzarella cheese, fresh sliced tomato, and spinach	<b>CON VERDURE</b> 21   25 Tomato sauce, spinach, green peppers, onions, black olives, and Mozzarella cheese
<b>PEPPERONI</b> 20   24 Tomato sauce, pepperoni, and Mozzarella cheese	<b>HAWAIIAN</b> 21   25 Tomato sauce, Mozzarella cheese, Ham, and Pineapple	<b>AMERICANA</b> 21   25 Tomato sauce, crumbled sausage, salami, and Mozzarella cheese

### PASTA

<b>RAVIOLI AL FORMAGGIO</b> 27 Ricotta and Parmigiano filled ravioli covered in a fresh tomato sauce, served with our famous meatball	<b>LINGUINE WITH MEATBALLS</b> 26 Served in a fresh tomato sauce	<b>RISOTTO DI MARE</b> 36 Saffron Risotto cooked with a variety of fresh seafood
<b>LOBSTER RAVIOLI</b> 28 Chef's Jumbo ravioli filled with Lobster & Ricotta cheese, served in a pink tomato sauce	<b>PASTA POMODORO</b> 24 Linguine tossed in a fresh tomato sauce topped with basil, and cherry tomatoes	<b>LASAGNA DELLA CASA</b> 26 Homemade Lasagna made with layers of ground beef & pork, Ricotta, Mozzarella, and fresh marinara sauce
<b>RIGATONI ALLA VODKA</b> 27 Rigatoni served in a creamy tomato vodka sauce with sautéed pancetta	<b>LINGUINE PESCATORE</b> 36 Linguine tossed in a fresh tomato sauce topped with shrimps, clams, mussels, and calamari	<b>EGGPLANT PARMIGIANA</b> 24 Thin layers of breaded, fried eggplant topped with mariana sauce and Mozzarella cheese

#### ADD TO ANY PASTA

*Meatball - 5 Chicken - 6  
Salmon - 12 Shrimp - 12*

**GLUTEN FREE PIZZA OR PASTA 3**

### PESCE & CARNE

<b>SALMONE ON 5TH</b> 34 Pan seared salmon, capers, lemon, topped with a white wine sauce, served with vegetables	<b>CHICKEN PARMIGIANA</b> 29 Breaded chicken, tomato sauce, Mozzarella, served with linguine	<b>CHICKEN CON MARSALA</b> 29 Chicken sautéed in mushrooms and Marsala wine sauce, with linguine
<b>BRANZINO ALLA ROMA</b> 42 Pan seared branzino with roasted almonds in a white wine lemon butter sauce. Served with spinach risotto.	<b>CHICKEN FLORENTINE</b> 29 Chicken sautéed in a lemon, butter, parmesan, spinach, cherry tomato and garlic sauce, served with linguine	<b>VEAL CON MARSALA</b> 36 Veal sautéed in mushrooms and Marsala wine sauce, with linguine
<b>OSSOBUCO</b> 36 Soz. Pork Shank, served with white Risotto	<b>CHICKEN OR VEAL PICATTA</b> 29   36 Chicken or Veal sautéed in a capers, white wine, lemon butter sauce, with linguine	

### SIDES FOR THE TABLE

<b>SAUTEED SPINACH</b> 12 Spinach sauteed with garlic	<b>FRENCH FRIES</b> 12
<b>BROCCOLI RABE</b> 12 Broccoli rabe sauteed with fresh garlic and olive oil	<b>RISOTTO BIANCO</b> 14
	<b>PENNE/LINGUINE</b> 12

### CHILDREN

UNDER 12

<b>PASTA WITH MEATBALL</b> 12
<b>CHEESE OR PEPPERONI PIZZA</b> 12
<b>MACARONI &amp; CHEESE</b> 12

*Owner: Edmond Metaj*

*Executive Chef: Tommy Florentino*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, AND SEAFOOD, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. DUE TO THE SIZE AND SELECTION OF OUR MENU, WE WILL MAKE EVERY EFFORT, WHEN POSSIBLE, TO ACCOMMODATE SPECIAL REQUESTS. SPLIT CHARGES: \$6 PER ENTRÉE. \*COMPLIMENTARY BREAD & OIL UP TO TWO SERVINGS PER TABLE. \$4 EA FOR THREE OR MORE.

20% Gratuity charge is added for party of 6 or more - No separate checks. Please inform our servers of any dietary restrictions or food allergies.

# COCKTAILS WINES BEERS & DESSERTS

## SPECIALTY DRINKS

### COCKTAILS & MARTINIS



<b>ESPRESSOTINI</b> 14 Vodka W.B., coffee W.B. liquor, espresso shot	<b>MOJITO</b> 14 Rum W.B., squeeze fresh lime, simply syrup, topped of Club soda	<b>MARGARITA ROMA</b> 14 Tequila W.B., Sour mix, Triple Sec W.B., splash of OJ	<b>LIMONCELLO COOLER</b> 14 Limoncello, Pinot Grigio, topped off with Prosecco
<b>MIMOSA</b> 12 Flavors of OJ, Strawberry, Mango, Raspberry, topped off with Prosecco	<b>COSMOPOLITAN</b> 14 Vodka W.B., Triple Sec W.B., cranberry juice	<b>SUNSET ON 5TH</b> 14 Vodka W.B., OJ, Pineapple J, and splash of Grenadine	<b>SANGRIA (RED / WHITE)</b> 14 Merlot/Moscato wine, mix fruit juice, top off with Sprite
<b>BELLINI</b> 12 Vodka W.B., Peach nectar, Prosecco	<b>APPLE MARTINI</b> 14 Vodka W.B., Apple liquor & Tripple Sec W.B.	<b>MARE AZZURRO</b> 14 Vodka W.B., blue agave, pineapple juice	<b>MOSCOW MULE</b> 14 Vodka W.B., Ginger beer, fresh lime juice
<b>APERITIVE SPRITZER</b> 14 Aperitive, Pinot Grigio, topped off Prosecco	<b>KEY LIME MARTINI</b> 14 Crema Limoncello W.B., Vodka W.B., splash OJ, & Blu Liquor W.B.	<b>BLOODY MARY</b> 14 Vodka W.B., Bloody Mary Mix	<b>FORGETABOUT</b> 14 Whiskey W.B., lemon juice, agave syrup

## BUBBLES



## RED WINES



### PINOT NOIR

### MERLOT

### CABERNET

### ITALIAN REDS

### ALTERNATIVE REDS

## WHITE WINES



### PINOT GRIGIO

### SAUVIGNON BLANC

### CHARDONNAY

### ALTERNATIVE WHITES

## BEERS



### DOMESTIC

### IMPORTED

## ESSENTIALS



## CORDIALS



## DESSERTS



<b>LA LUCA PROSECCO</b> (Treviso, ITA) 12 46	<b>MOET CHANDON Split</b> (FRA) 19	<b>LAMBRUSCO</b> (Tenuta, ITA) Btl.   85
<b>LA LUCA SPLIT, Reg / Rose</b> (ITA) 13	<b>JP CHENET Brut Split</b> (FRA) 13	<b>LOUS BOULLOT Brut</b> (FRA) Btl.   66
<b>COURTAGE BRUT Rose Split</b> (FRA) 13	<b>MOSCATO Rose Sparkling</b> (ITA) 13 52	<b>VEUVE CLICQUOT Brut</b> (FRA) Btl.   120
<b>COURTAGE BRUT Split</b> (FRA) 13	<b>ZARDETTO Rose Dry</b> (ITA) 14 54	<b>DOM PÉRIGNON</b> (FRA) Btl.   550

<b>HOUSE PINOT NOIR</b> (ITA) 12 46	<b>WHOLE CLUSTER</b> (OR) 17 66	<b>ERATH</b> (Dundee, OR) 17 66
<b>JULIA JAMES</b> (Santa Rosa, CA) 13 52	<b>INSCRIPTION</b> (Willamette, OR) 15 58	<b>DOMAIN DU CHATEAU</b> (FRA) 12 46

<b>HOUSE MERLOT</b> (ITA) 12 46	<b>J. LOHR</b> (Paso Robles, CA) 16 62	<b>DUCKHORN MERLOT</b> (Napa, CA) 110
---------------------------------	--	---------------------------------------

<b>HOUSE CABERNET</b> (ITA) 12 46	<b>ROTH</b> (Alexander Valley, CA) 17 66	<b>MARTIN RAY</b> (Napa, CA) 17 66
<b>AVIARY</b> (Napa, CA) 14 54	<b>AUSPICION</b> (Napa, CA) 12 46	<b>HESS - ALLOMI</b> (Napa, CA) 18 72

<b>HOUSE CHIANTI / MONTEPULCIANO</b> 12 46	<b>RIGOLETO</b> (Super Tuscany) 16 62	<b>ROMA</b> (Lazio, ITA) 14 54
<b>CARPINETO / SANGIOVESE</b> (ITA) 13 52	<b>ZENATO RIPASSA</b> ((Verona, ITA)) 17 68	<b>VALLE REALE</b> (Montepulciano) 15 58
<b>BARBARESCO</b> (ITA) 16 62	<b>BANFI SUPERIORE CHIANTI</b> (ITA) 14 54	<b>VIVALDI AMARONE</b> (Verona, ITA) 17 68

<b>JUAN GIL - Organic</b> (ESP) (V) 14 54	<b>BOUSQUET MALBEC</b> (ARG) (V) 13 52	<b>CHATEAU LE VIEUX BORDEAUX</b> (FRA) 15 58
<b>HONORO VERA</b> (ESP) (V) 13 52	<b>FINCA MALBEC RESERVA</b> (ARG) (V) 14 54	<b>LA FIERA PRIMITIVO</b> (Puglia) 14 54
<b>1000 STORIES "Red Blend"</b> (CA) 15 58	<b>SEGHEISIO RED ZINFANDEL</b> (CA) 18 72	<b>LE TERRE ROSSE</b> (Super Tuscan) 14 56

<b>HOUSE PINOT GRIGIO</b> (ITA) 12 46	<b>ZENATO</b> (Venezia, ITA) 13 52	<b>SANTA MARGHERITA</b> (ITA) 17 66
<b>COLIMORO</b> (Alto Adige, ITA) 13 52	<b>SAN ANGELO BANIFI</b> (ITA) 14 56	<b>SKINNY GIRL- Low Calorie</b> (CA) (V) 12 46

<b>HOUSE SAUVIGNON BLANC</b> (ITA) 12 46	<b>CHARLES KRUG</b> (Napa, CA) 13 52	<b>13 CELSIUS</b> (NZ) 14 54
<b>FISH TAIL</b> (NZ) 13 52	<b>WHITE HAVEN</b> (NZ) 16 62	<b>TRAMIN</b> (Alto Adige, ITA) 15 58

<b>HOUSE CHARDONNAY</b> (ITA) 12 46	<b>TIEFENBRUNNER</b> (ITA) 14 54	<b>ROMBAUER</b> (CA) 19   38   76
<b>BREAD &amp; BUTTER</b> (NAPA, CA) 14 54	<b>AUSPICION</b> (Napa, CA) 13 52	<b>CHALK HILL</b> (Sonoma, CA) 17 66

<b>SOAVE CLASSICO</b> (ITA) 13 52	<b>PICO MACCARIO ROSATO</b> (ITA) 14 54	<b>SALEYA Rose</b> (Provence, FRA) 14 54
<b>VERMENTINO</b> (Sardegna, ITA) 13 52	<b>HOUSE MOSCATO</b> (ITA) 13 52	<b>WHITE ZINFANDEL</b> (CA) 12 46
<b>GAVI D'GAVI</b> (Villa Rosa, ITA) 13 52	<b>HOUSE RIESLING</b> (GER) 14 54	<b>GRÜNER</b> (Austria) 15 58

<b>BUD LIGHT</b> 6	<b>BUDWEISER</b> 6	<b>LAGUNITAS IPA</b> 7
<b>MILLER LIGHT</b> 6	<b>YUENGLING</b> 6	<b>GOOSE ISLAND IPA</b> 7
<b>COORS LIGHT</b> 6	<b>CORONA</b> 7	<b>ISLAMORADA IPA</b> 7
<b>MICHELOB ULTRA</b> 6	<b>SIERRA NEVADA</b> 7	
<b>HEINEKEN</b> 7	<b>PERONI</b> (ITA) 7	
<b>STELLA ARTOIS</b> 7	<b>MORETTI</b> (ITA) 7	
<b>MODELO</b> 7	<b>MENABREA</b> (ITA) 7	
<b>BECKS</b> 7	<b>ST. PAUL, N.A.</b> 7	
<b>GUINNESS</b> 7	<b>HEINEKEN 0.0 N.A.</b> 7	

<b>ESPRESSO</b> 5	<b>TEA BOTTLE</b> (The Republic) 5
<b>CAFFE' Americano</b> 5	<b>AQUA PANNA</b> 6
<b>CAPPUCCINO</b> 6	<b>SAN PELLEGRINO</b> 5 11
<b>CAFFE' LATTE</b> 6	<b>ROOTBEER/DR. PEPPER</b> 5
<b>ARNOLD PALMER</b> 5	<b>WATER BOTTLE</b> 4
<b>SODA</b> 5	<b>JUICE</b> 5

<b>LIMONCELLO</b> (ITA) 12	<b>PORTS 20 Years</b> (Portugal) 25
<b>CHOCOLATE Wine</b> (Holland) 12	<b>LILLET ROUGE</b> (France) 15
<b>PORTS 10 Years</b> (Portugal) 15	<b>SANDEMAN</b> (Spain) 12
<b>KRYSOS</b> (Sicilia, ITA) 12	<b>HARVEY'S</b> (Spain) 14

<b>TIRAMISU</b> 14	<b>CRÈME BRÛLÉE</b> 14
<b>CANNOLI</b> 12	<b>CHOCOLATE LAVA CAKE</b> 14
<b>CHEESE CAKE</b> 12	<b>TARTUFO ICE CREAM</b> 14

## FEATURED WINE BOTTLES

<b>MOREI</b> (Mantua, ITA) 75
<b>BAROLO RESERVA</b> (Bersano, ITA) 140
<b>BRUNELLO 2013 yr - 2015 yr</b> 175   155
<b>BERTANI AMARONE</b> (ITA) 195
<b>QUILT CABERNET</b> (Napa, CA) 110
<b>ZD CABERNET</b> (Napa, CA) 120
<b>JORDAN CAB</b> (Alexander Valley, CA) 160
<b>ADAPTATION</b> (Napa, CA) 160
<b>THE PRISONER</b> (Oakville, CA) 140
<b>HONIG CABERNET</b> (Napa, CA) 140
<b>CAYMUS CAB 1L/750ML</b> (CA) 220   185
<b>SILVER OAK</b> (Alexander Valley, CA) 195
<b>CADE</b> (Napa, CA) 240

PRICES SUBJECT TO CHANGE WITHOUT NOTICE. CORKAGE FEE: \$25 PER BOTTLE.  
ALL LIQUORS ARE PREMIUM BLEND WITH (W.B.) WINE BASE \* (V) VEGAN FRIENDLY.