

# ROMA

CUCINA ITALIANA






## TO SHARE

-  **BURRATA** \$17  
Grape tomato bruschetta, toasted tuscan ciabatta
- CALAMARI FRITTI** \$17  
Garlic arrabbiata salsa
-   **POLENTA FRIES** \$9  
Sundry tomato dip
-  **ARANCINI** \$14  
Parmesan-mushroom risotto, gorgonzola dipping
-  **SMOKY VEAL MEATBALLS** \$11  
Butter sage or marinara

## ANTIPASTI

-  **EGGPLANT PARMIGIANA** \$16  
Mozzarella fiordilatte, basil and Parmigiano
- GRILLED MEDITERRANEAN OCTOPUS** \$21  
Smoked potatoes, grape tomatoes, red onions, "taggiasca" olives
-  **SEARED SEA SCALLOPS** \$24  
Parmesan-cognac reduction, crispy puff pastry
- TUNA TARTARE** \$17  
Lemon basil dressing, ginger, avocado, crispy wonton
-  **BEEF CARPACCIO** \$16  
Arugula, Parmigiano, aged balsamic, pine nuts
-  **CATCH OF THE DAY "CRUDO"** \$17  
Fennel, baie roses, lemon-basil emulsion
-  **CARIBBEAN LOBSTER ROLL** \$29  
Warm brioche, garlic aioli

## SALADS

- CLASSIC CAESAR** \$12  
Homemade dressing, Parmigiano shavings, garlic croutons  
**ADD: Grilled chicken breast \$6**  
**Sauteed garlic jumbo shrimps \$9**
-   **PRIMAVERA** \$10  
Baby greens, balsamic vinaigrette, carrots, onions, cherry tomato, cucumber, fennel
-   **MARE** \$21  
Mussels, clams, octopus, shrimps, scallops, calamari, lemon emulsion
-  **BIETE & PERE** \$14  
Garden greens, roasted beets, poached pears, caramelized pecans, Pecorino Romano, raspberry balsamic dressing

## ITALIAN SALUMI & FORMAGGI

- \$17 **HOMEMADE PORCHETTA**    
"Stracciatella", pistachio crumble
- \$19 **CURED BEEF BRESAOLA**  
Truffled ricotta crostini
- \$18 **PROSCIUTTO DI PARMA**   
Figs and Parmigiano
- \$29 **SELECTION OF ALL THREE**

## SOUPS

- \$14 **CHICKPEAS CREMA**   
Rosemary olive oil, crispy octopus chunks
- \$15 **LOBSTER BISQUE**   
Locally caught Saban lobsters
- \$11 **TUSCAN MINISTRONE**   
Garden vegetables, crostini

## HOMEMADE PASTAS

- \$28 **ROASTED PUMPKIN AGNOLOTTI**   
Butter-sage, parmesan, aged balsamic drops
- \$26 **RICOTTA-SPINACH RAVIOLONI**   
Pomodoro and basil
- \$27 **CACIO & PEPE**    
Spaghettoni, Pecorino Romano, toasted black pepper
- \$34 **FETTUCCINE ARAGOSTA**  
Confit grape tomatoes, lobster bisque reduction
- \$24 **PAPPARDELLE BOLOGNESE**  
Traditional beef bolognese sauce  
**Add two homemade veal meatballs \$5**
- \$29 **LINGUINE VONGOLE**  
"Aglio & Olio", baby clams  
**Additional "bottarga", cured mullet roe \$12**
- \$30 **TAGLIOLINI TARTUFO**   
Black truffle, butter Parmigiano emulsion (upon availability)
- \$25 **"AUTHENTIC CARBONARA"**   
Rigatoni, crispy Guanciale (cured pork cheek), Romano, Parmigiano, egg yolk
- \$25 **NONNA'S LASAGNA**  
Cabernet braised beef ragout
- \$26 **GNOCCHI DI PATATE**   
Gorgonzola crema, baby spinach, walnuts
- \$32 **SPAGHETTI DI MARE**  
Mussels, clams, calamari, scallops, jumbo shrimps, garlic marinara sauce

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## RISOTTO

 **PORRI & CAPESANTE** \$35  
Braised leeks, seared scallops, cognac ristretto

 **ARAGOSTA** \$39  
Local lobster and Parmigiano

   **WILD MUSHROOMS** \$37  
Stracciatella, black truffle


## CARNE

 **ULTIMATE CHICKEN PARMIGIANA** \$32  
Chicken breast Parmigiana, arugula, Parma ham, Parmesan shavings, aged balsamic, Penne, pomodoro & basil.

Or have it the traditional way \$27

 **8 OZ TENDERLOIN** \$44  
Truffle mash, asparagus, wild mushroom sauce

 **POLLO "ROMA"** \$27  
Spinach-prosciutto-gorgonzola stuffing, creamy mash, broccolini

 **12 OZ RIBEYE** \$39  
Rosemary-parmesan potatoes, spinach, wild mushroom sauce

 **RACK OF LAMB** \$39  
Roasted garlic mash, stir-fried vegetables, Port wine reduction

 **16 OZ VEAL CHOP** \$47  
Prosciutto, provolone, asparagus, truffle mash, mushroom-marsala sauce

 **VEAL CHOP MILANESE** \$39  
Arugula, cherry tomatoes, rosemary-parmesan potatoes  
Make it Parmigiana \$7

**VEAL OSSOBUCO** \$37  
Parmigiano, saffron risotto

(The provenance of our meat is carefully selected from the USA, Holland and New Zealand)

## SIDES

**CREAMY MASH POTATO** \$7  
**STIR FRIED VEGETABLES**  
**GARLIC & OIL SPINACH**  
**PARMESAN ROSEMARY POTATOES**

**SWEET POTATO FRIES** \$8  
**GARLIC BROCCOLINI**

**PAN SEARED ASPARAGUS** \$9  
**TRUFFLE FRIES**

## FISH

\$34 **SAN PIETRO**  
John dory filet, lemon-capers sauce

\$39 **DENTICE**   
Filet of locally caught Snapper

\$37 **BRANZINO**   
Seabass filet, sundry tomato pesto, fillo crust, Prosecco emulsion

\$36 **SPADA**   
Swordfish loin, livornese sauce

\$29 **SALMON**   
Salmon filet, pistachio-cranberry crumble, lemon beurre blanc

(Served with mash of the day and fresh stir fried vegetables)

## DOLCI

\$10 **TIRAMISU**   
Ladyfingers, Mascarpone, espresso coffee

\$12 **CANNOLI**  
Ricotta, chocolate chips, fleur d'orange

\$14 **SEMIFREDDO**   
Crunchy almond-caramel gelato, Di Saronno amaretto sauce

\$14 **CROSTATA**  
Warm chocolate tart, vanilla gelato

\$16 **MILLEFOGLIE**  
Caramelized puff pastry, berries, white chocolate whip

\$12 **PANNACOTTA**  
Limoncello, coconut crumble

\$10 **MOUSSE**  
Dark chocolate mousse and biscotti

\$10 **AFFOGATO**   
Espresso coffee, vanilla gelato, cookie crumble, whipped cream

\$10 **KEY LIME CRÈME BRULEE**  
Madagascar vanilla, whipped cream, lime zest

\$5 **GELATI & SORBETTI**  
**Scoop of locally made artisan Gelato or sorbet:**  
Vanilla, Chocolate, Pistachio, Rum Raisins, Lemon, Passion fruit.