

Lunch Menu

Insalate & Zuppe

ADD TO ANY SALAD:

Chicken 8 Steak Tips 10 Shrimp (4) 12

Caprese Salad 16

Sliced heirloom tomatoes, fresh mozzarella, balsamic glaze, and extra virgin olive oil

pairing: Benvolio Pinot Grigio

Mediterranean Salad 20

Mixed greens, tomatoes, green apples, olives, toasted pine nuts and feta cheese tossed with vinaigrette

pairing: Kono Sauvignon Blanc

Classic Caesar Salad 14

Hearts of romaine, croutons and shaved parmesan cheese

pairing: Benvolio Pinot Grigio

Garden Salad 12

Mixed greens, shredded carrots, red onions, tomatoes, cucumbers, and our house dressing

pairing: Benvolio Pinot Grigio

A Crock of Traditional Onion Soup 9

Traditional onion soup with sherry and gruyere cheese

pairing: Murphy Goode Pinot Noir

New England Clam Chowder 10

New England's own, cooked with smoked pancetta, potatoes, celery, in a creamy clam broth. Served with oyster crackers

pairing: Kono Sauvignon Blanc

Pasta & Risotto

Piccata

Veal 23 | Salmon 28 | Haddock 26 | Chicken 22

Tomatoes, artichoke hearts, capers, lemon, white wine and butter, over parmesan risotto

pairing: Lacrema Chardonnay

Veal Porcini 24

Thinly pounded veal, porcini mushrooms, marsala wine and a touch of cream served with angel hair pasta

pairing: Murphy Goode Pinot Noir

Marsala

Veal 23 | Chicken 22

Sautéed with fresh mushrooms and marsala wine
Served with angel hair pasta

pairing: Ciacci Super Tuscan

Linguine Frutti di Mare 28

Shrimp, calamari, scallops, and mussels tossed with cherry tomato, garlic, a touch of marinara and chili flakes

pairing: Kono Sauvignon Blanc

Antipasto

Shrimp Cocktail 18

Chilled jumbo shrimp served with cocktail sauce

pairing: Benvolio Pinot Grigio

Calamari Fritti 18

Crispy fried calamari with pickled cherry peppers, garlic and Sriracha sauce

pairing: Kendall-Jackson Riesling

Mussels 16

Simmered in fresh tomato, garlic, white wine sauce, scallions

pairing: Kono Sauvignon Blanc

Roma's Meatballs 16

Served with marinara sauce and mozzarella cheese

pairing: Ciacci Super Tuscan

Crab Cakes 20

Pan-fried crab patties, served with lemon aioli

pairing: Kendall-Jackson Chardonnay

Eggplant Rollatini 15

Rolled eggplant stuffed with ricotta cheese served with marinara sauce and mozzarella cheese

pairing: Melini Chianti

Arancini 16

Classic risotto rolled and filled with meat ragu, peas and mozzarella, crispy fried, served with marinara sauce

pairing: Melini Chianti

Antipasto Misto 18

Charcuterie, parma prosciutto, artichoke hearts, sweet sopressata, grilled vegetables, aged capicola, artisanal cheeses and dried figs

pairing: Cigar Box Malbec

Crab Stuffed Mushrooms 16

Mushrooms stuffed with crabmeat in a sherry wine sauce.

pairing: Murphy Goode Pinot Noir

Risotto alla Pescatora 35

Lobster meat, sea scallops and shrimp tossed with risotto, in a pesto cream sauce

pairing: Kono Sauvignon Blanc

Pappardelle Bolognese 23

Slow cooked beef, pork, and lamb tossed in homemade pappardelle pasta and sprinkled with parmesan cheese

pairing: Broadside Cabernet

Pasta Primavera

Shrimp 24 | Chicken 22 | Vegetable 20

Fresh plum tomatoes, broccoli, mushrooms, and artichoke hearts, sautéed in your choice of sauce, white wine or marinara, and tossed in penne pasta

pairing: Benvolio Pinot Grigio

Lunch Menu

Entrées

Chicken Parmigiana 22

Fried cutlet with marinara and mozzarella cheese.

Served with penne marinara

pairing: Melini Chianti

Pork "THE ROMA" Parmigiana 23

Fried cutlet with marinara and mozzarella cheese.

Served with penne marinara

pairing: Melini Chianti

Veal Parmigiana 24

Fried cutlet with marinara and mozzarella cheese.

Served with penne marinara

pairing: Cigar Box Malbec

Eggplant Parmigiana 20

Fried parmigiana-style eggplant with marinara and mozzarella cheese. Served with penne marinara

pairing: Silver Palm Cabernet

Baked Chicken Ziti 23

Ziti with tender pieces of chicken tossed in a marinara sauce, heavy cream, and garlic butter

pairing: Kono Sauvignon Blanc

Pasta Meatballs or Sausage 20

Classic Italian tender pasta tossed in a rich marinara sauce, topped with savory meatballs or Italian sausage

pairing: Silver Palm Cabernet

Chicken Broccoli Alfredo 23

Tender grilled chicken breast and crisp broccoli florets tossed in a creamy, alfredo sauce, served over fettuccine.

pairing: Kono Sauvignon Blanc

Chicken Francese 28

Breast of chicken dipped in egg sautéed with garlic, white wine, roasted tomatoes and arugula over angel hair pasta

pairing: Lacrema Chardonnay

Baked Atlantic Haddock 22

Seasoned with light bread crumbs, served with mashed potatoes and vegetable du jour

pairing: Benvolio Pinot Grigio

Glazed Salmon 28

Served with mashed potatoes and vegetable du jour

pairing: Kendall-Jackson Chardonnay

Risotto con Asparagi e Capesante 30 (Asparagus Risotto with Scallops)

Pan seared scallops in a lemon wine butter sauce.

Served with parmesan risotto and asparagus

pairing: Kono Sauvignon Blanc

Fritto Misto di Mare 28

Crispy fried calamari, scallops, cod and shrimp.

Served with french fries and lemon aioli

pairing: Sauvignon Blanc

Shrimp Scampi 23

Fresh shrimp sautéed in a rich blend of butter, garlic, and white wine, served over pasta

pairing: Kono Sauvignon Blanc

Steak Tips 24

Grilled barbecue steak tips.

Served with mashed potatoes and broccoli

pairing: Silver Palm Cabernet

Kids Menu - 9.50

Spaghetti & Meatballs, Boiled Ravioli, Mac & Cheese
Chicken Tenders & French Fries, Fettuccine Alfredo

Beverages

20 oz. Fountain Soda (free refill) 3.00

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist
Schweppes Ginger Ale, Lemonade

IBC Root Beer by the bottle 4.00

Saratoga Bottles waters - **Sparkling & Still** 4.00

Coffee or Tea (free refill) 2.95

Cappuccino 4.50

Espresso 2.75

Milk 2.25

Juice 3.00

Sides

Mashed Potatoes 8

Risotto 10

Sautéed Mushrooms 8

Truffle Fries 10

Asparagus Parmesan Gratin 10

Mac & Cheese 10

Caesar Salad 9

Garden Salad 8

Roma French Fries 7

Before placing order please inform your server of any food allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase our risk of foodborne illness, especially if you have certain medical conditions.



Dinner Menu



Insalate & Zuppe

ADD TO ANY SALAD:

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Mediterranean Salad 20

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Classic Caesar Salad 14

Hearts of romaine, croutons and parmesan cheese

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Garden Salad 12

Mixed greens, shredded carrots, red onions, tomatoes, cucumbers, and our house dressing

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A Crock of Traditional Onion Soup 9

Traditional onion soup with sherry and gruyere cheese

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New England Clam Chowder 10

New England's own, cooked with smoked pancetta, potatoes, celery, in a creamy clam broth. Served with oyster crackers

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Pasta & Risotto

Piccata

Veal 30 | Salmon 32 | Haddock 28 | Chicken 27

Tomatoes, artichoke hearts, capers, lemon, white wine and butter, over parmesan risotto

pairing: Lacrema Chardonnay

Veal Porcini 30

Thinly pounded veal, porcini mushrooms, marsala wine and a touch of cream served with angel hair pasta

pairing: Murphy Goode Pinot Noir

Marsala

Chicken 27 | Veal 30

Sautéed with fresh mushrooms and marsala wine
Served with angel hair pasta

pairing: Ciacci Super Tuscan

Linguine Frutti di Mare 35

Shrimp, calamari, scallops, and mussels tossed with cherry tomato, garlic, a touch of Marinara and chili flakes

pairing: Kono Sauvignon Blanc

Antipasto

Shrimp Cocktail 18

Chilled jumbo shrimp served with cocktail sauce

pairing: Benvolio Pinot Grigio

Calamari Fritti 18

Crispy fried calamari with pickled cherry peppers, garlic and Sriracha sauce

pairing: Kendall-Jackson Riesling

Mussels 16

Simmered in fresh tomatoes, scallions, and garlic in a white wine sauce

pairing: Kono Sauvignon Blanc

Roma's Meatballs 16

Served with marinara sauce and mozzarella cheese

pairing: Ciacci Super Tuscan

Crab Cakes 20

Pan-fried crab patties, served with lemon aioli

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Eggplant Rollatini 15

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pairing: Melini Chianti

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Risotto alla Pescatora 38

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pairing: Kono Sauvignon Blanc

Pappardelle Bolognese 27

Slow cooked beef, pork, and lamb tossed in homemade pappardelle pasta and sprinkled with parmesan cheese

pairing: Broadside Cabernet

Pasta Primavera

Shrimp 28 | Chicken 26 | Vegetable 22

Fresh plum tomatoes, broccoli, mushrooms, and artichoke hearts, sautéed in your choice of sauce, white wine or marinara, and tossed in penne pasta

pairing: Benvolio Pinot Grigio



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Fried cutlet with marinara and mozzarella cheese.
Served with penne marinara

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Veal Parmigiana 30

Fried cutlet with marinara and mozzarella cheese.
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Breast of chicken dipped in egg sautéed with garlic, white wine, roasted tomatoes and arugula over angel hair pasta

pairing: Lacrema Chardonnay

Baked Atlantic Haddock 28

Seasoned with light bread crumbs, served with mashed potatoes and vegetable du jour

Glazed Salmon 30

Served with mashed potatoes and vegetable du jour

pairing: Kendall-Jackson Chardonnay

Risotto con Asparagi e Capesante 30

(Asparagus Risotto with Scallops)

Pan seared scallops in a lemon wine butter sauce. Served with parmesan risotto and asparagus

pairing: Kono Sauvignon Blanc

Fritto Misto di Mare 32

Crispy fried calamari, scallops, haddock and shrimp. Served with french fries and lemon aioli

pairing: Sauvignon Blanc

Shrimp Scampi 30

Fresh shrimp sautéed in a rich blend of butter, garlic, and white wine, served over pasta

pairing: Kono Sauvignon Blanc

Steak Tips 29

Grilled barbecue steak tips.

Served with mashed potatoes and broccoli

pairing: Silver Palm Cabernet

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