



# Dinner 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 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 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

*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 38

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

*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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## Entrées

### Chicken Parmigiana 28

Fried cutlet with marinara and mozzarella cheese.

Served with penne marinara

*pairing: Melini Chianti*

### Pork "THE ROMA" Parmigiana 29

Fried cutlet with marinara and mozzarella cheese.

Served with penne marinara

*pairing: Melini Chianti*

### Veal Parmigiana 30

Fried cutlet with marinara and mozzarella cheese.

Served with penne marinara

*pairing: Cigar Box Malbec*

### Eggplant Parmigiana 23

Fried parmigiana-style eggplant with marinara and

mozzarella cheese. Served with penne marinara

*pairing: Silver Palm Cabernet*

### Baked Chicken Ziti 26

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 26

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

*pairing: Kono Sauvignon Blanc*

### Chicken Francese 32

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*

## 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.