



Dinner Menu



Insalate & Zuppe

ADD TO ANY SALAD:

Chicken 8 Steak Tips 10 Shrimp (4) 12

Caprese Salad 16

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

Classic Caesar Salad 14

Hearts of romaine, croutons, and shaved parmesan

Mediterranean Salad 16

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

Garden Salad 12

Mixed greens, shredded carrots, red onions, grape tomatoes, cucumbers and our homemade balsamic dressing

Onion Soup 8

Traditional onion soup with sherry and gruyere cheese

New England Clam Chowder 10

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

Antipasto

Shrimp Cocktail 18

Chilled jumbo shrimp. Served with cocktail sauce

Calamari Fritti 18

Crispy fried with pickled cherry peppers, garlic and Sriracha sauce

Mussels 16

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

Roma's Meatballs 16

Baked with mozzarella and marinara

Crab Cakes 20

Pan-fried crab patties, preserved lemon aioli, organic micro green

Eggplant Parmigiana 15

A parmigiana-style eggplant lasagna layered with mozzarella, marinara and fresh basil

Arancini 16

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

Antipasto Misto 18

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

Entrées

Chicken Al Limone 32

Pan-seared with tangy lemon, Dijon mustard and a touch of cream. Served with red bliss parmesan mashed potatoes, green beans

pairing: Kono Sauvignon Blanc

Chicken Francese 32

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

pairing: Lacrema Chardonnay

Chicken Parmigiana 28

Cutlet baked with marinara and mozzarella cheese. Served with penne marinara

pairing: Melini Chianti

Pork "THE ROMA" Parmigiana 28

Cutlet baked with marinara and mozzarella cheese. Served with penne marinara

pairing: Melini Chianti

Veal Parmigiana 30

Cutlet baked with marinara and mozzarella cheese. Served with penne marinara

pairing: Cigar Box Malbec

Risotto con asparagi e capesante 30

(Asparagus Risotto w/Scallops)

Fresh scallops, pan seared 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, cod and shrimp.

Served with hand cut steak fries, preserved lemon aioli

pairing: Kono Sauvignon Blanc

Pappardelle Abruzzi 36

Fresh scallops, jumbo shrimp, broccoli, tomatoes, and spinach tossed in our homemade pappardelle pasta with marinara sauce

pairing: Kono Sauvignon Blanc

Glazed Salmon 28

with a beurre blanc caper sauce. Served with red bliss parmesan mashed potatoes and vegetable du jour

pairing: Kendall-Jackson Chardonnay

Steak Tips 22

Grilled barbecue steak tips, served with red bliss parmesan mashed potatoes and broccoli

pairing: Silver Palm Cabernet

NY Sirloin* 32

Grilled (12 oz) New York sirloin steak topped with demi glaze. Served with red bliss parmesan mashed potatoes and vegetable du jour

pairing: Silver Palm Cabernet

Baked Atlantic Cod 28

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

pairing: Benvolio Pinot Grigio

Pasta & Risotto

Piccata

Veal 28 | Salmon 32 | Cod 30 | Chicken 26

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

Veal 28 | Chicken 26

Sautéed with fresh mushrooms and marsala wine.

Served with angel hair pasta

pairing: Ciacci Super Tuscan

Risotto alla Pescatora 38

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

pairing: Kono Sauvignon Blanc

Pappardelle Bolognese 20

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

pairing: Broadside Cabernet

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

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

Sides

Red Bliss Parmesan Mashed Potato 10

Sautéed Wild Mushrooms 10

Truffle Parmesan Fries 10

Sautéed Spinach 9

Asparagus Parmesan Gratin 10

Mac & Cheese 10

Desserts

Limoncello Cake 12

Fluffy sponge cake layers with a thin layer of lemon curd and frosted with a decadent of mascarpone and cream cheese frosting

Tiramisu 12

A traditional Italian dessert consisting of Mascarpone Cheese filling, lady fingers that have been skillfully soaked in espresso, with a touch of rum for added flavor, finished with a dusting of cocoa powder

New York Style Cheese Cake 12

New York Style Cheesecake, rests in a graham cracker crust, served with a berry sauce

Gelato 10

Vanilla or salted caramel or chocolate

Crème Brulée 12

Classic Crème Brulée served with berries

Kids Menu

Spaghetti & Meatballs 9.50

Chicken Tenders & French Fries 9.50

Mac & Cheese 9.50

Beverages

20 oz. Soda (free refill) 2.95

**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

Before placing order please inform your server if a person in your party has a food allergy

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