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

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

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

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

Sides

Mashed Potatoes 8
Risotto 10
Sautéed Mushrooms 8
Truffle Fries 10
Asparagus Parmesan Gratin 10
Mac & Cheese 10
Caeser Salad 9
Garden Salad 8
Roma French Fries 7

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