

Lunch 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

pairing: Benvolio Pinot Grigio

Mediterranean Salad 15

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

pairing: Benvolio Pinot Grigio

Garden Salad 10

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

pairing: Benvolio Pinot Grigio

Onion Soup 8

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 with pickled cherry peppers, garlic and Sriracha sauce

pairing: Kendall-Jackson Riesling

Mussels 16

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

pairing: Kono Sauvignon Blanc

Roma's Meatballs 16

Baked with mozzarella and marinara

pairing: Ciacci Super Tuscan

Crab Cakes 20

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

pairing: Kendall-Jackson Chardonnay

Eggplant Parmigiana 15

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

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

Panini

Chicken Sandwich 16

Grilled marinated chicken breast with tangy fire roasted red peppers and imported provolone cheese. Served on focaccia bread with french fries and romaine lettuce

pairing: Kono Sauvignon Blanc

Meatball Sub 18

Homemade meatballs, marinara sauce, mozzarella cheese, pecorino romano served on a sub roll with house fries

pairing: Ciacci Super Tuscan

Roma Burger 18

Ground beef burger, crispy applewood smoked bacon, lettuce, tomato and tempura fried onion rings topped w/cheddar.

Served on a brioche bun with truffle fries

pairing: Broadside Cabernet

Reuben 17

Pastrami, sauerkraut, swiss cheese, thousand island dressing on rye. Served with french fries

pairing: Murphy Goode Pinot Noir

Sides

Whipped Garlic Mashed Potatoes 10

Sautéed Spinach 9

Sautéed Wild Mushrooms 10

Truffle Fries 10

Asparagus Parmesan Gratin 10

Mac & Cheese 10

Caeser Salad 8

Garden Salad 8

Lunch Menu

Pasta & Risotto

Piccata

Veal 22 | Salmon 28 | Cod 28 | Chicken 20

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

pairing: Lacrema Chardonnay

Veal Porcini 15

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

pairing: Murphy Goode Pinot Noir

Marsala

Veal 22 | Chicken 20

Sautéed with fresh mushrooms and marsala wine

Served with angel hair pasta

pairing: Ciacci Super Tuscan

Risotto alla Pescatora 35

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

pairing: Kono Sauvignon Blanc

Pappardelle Bolognese 18

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

pairing: Broadside Cabernet

Linguine Frutti di Mare 26

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

pairing: Kono Sauvignon Blanc

Pasta Primavera

Shrimp 22 | Chicken 18 | Vegetable 16

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

Entrées

Chicken Al Limone 28

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 28

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

pairing: Lacrema Chardonnay

Roma Salmon 20

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

pairing: Kendall-Jackson Chardonnay

Risotto con Asparagi e Capesante 30

(Asparagus Risotto with 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: 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

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

Steak Tips 22

Grilled barbecue steak tips. Served with red bliss parmesan mashed potatoes and broccoli

pairing: Silver Palm Cabernet

Desserts

Limoncello Cake 12

Tiramisu 12

New York Style Cheese Cake 12

Gelato 10

Vanilla or salted caramel or chocolate

Crème Brulée 12