



CAFE ROMA

dinner menu

Antipasti

- bruschetta cafe roma** 7_
spiced red grapes, walnuts, goat cheese ~
basil pesto, marinated tomatoes, parmigiano
- fritto misto** 9_
crispy calamari, warm marinara and white remoulade sauces
- caprese** 8_
fresh mozzarella cheese, tomatoes, basil, extra virgin olive oil,
balsamic syrup
- fried green tomato** 8_
arugula, goat cheese, corn and pancetta, red pepper relish
- arancini** 8_
crispy risotto rounds, lemon, thyme, parmesan, pomodoro sauce
- roma pizza** 9_
pita, tomato chutney aioli, basil pesto, shitake, tomatoes,
artichoke hearts, provolone, white truffle oil
- hummus and pita** 7_
grilled pita, hummus, castlevetrano olives, marinated tomatoes
- cheese plate** 12_
select cheeses, pickled vegetables, marcona almonds, olives
- roasted garlic tomato basil zuppa** 6_
bowl of our delicious hearty housemade tomato soup
- zuppa del giorno** 6_
check with your server for today's freshly made soup selection

Insalatas

- arugula** 7_
roasted corn, tomatoes, cucumbers, pickled red onions,
crispy prosciutto, tomato-parmesan dressing
- roma insalata** 7_
mixed greens, tomatoes, kalamata olives, goat cheese, golden
raisins, caramelized onion balsamic vinaigrette
- spinach** 7_
spinach leaves, mushrooms, candied pecans, gorgonzola,
pomegranate vinaigrette
- *caesar** 6_
romaine, housemade dressing, focaccia-parmigiano croutons
- romaine della casa** 4_
romaine with olive oil and a splash of lemon, a classic of Naples
- add house salad to any entree 2_
-add grilled chicken breast 4_
-add grilled shrimp 5_
-add grilled salmon 6_

Entrees

- lasagna of the day** 12_
check with your server for today's selection.
- cappellini pancetta** 14_
angel hair pasta, san marzano tomato sauce, onions, basil,
pancetta
- tortellini roma** 16_
cheese filled pasta, artichokes, peas, mushrooms, pink cream sauce
- penne bolognese** 15_
penne pasta, housemade meatballs, rich bolognese sauce
- pollo parmigiano** 17_
lightly breaded chicken breast, parmesan, provolone cheese,
broccoli, cappellini aglio e olio
- pollo cafe roma** 18_
chicken breast, sun-dried tomatoes, shrimp, pink cream sauce,
penne pasta
- salmon** 19_
oven roasted salmon, white remoulade, herb roasted potatoes,
asparagus
- pesce del giorno** mkt_
fish of the day, hericot verts, herb roasted potatoes,
sun-dried-citrus gremolata, orange-saffron sauce
- shrimp and ravioli** 19_
grilled shrimp, spring pea and yukon gold ravioli, tri-colored carrots,
pancetta, thyme brown butter sauce
- scallops** 22_
seared diver scallops, cauliflower-spring pea risotto,
crispy prosciutto, smoked paprika oil
- berkshire pork shoulder** 19_
slow braised pork, tri-colored carrots, roasted garlic mashed
potatoes, red pepper relish, demi glace
- veal picatta** 22_
dutch valley veal medallions, lemon-butter caper sauce,
hericot verts, herb roasted potatoes
- *filet mignon** 29_
grilled filet mignon, roasted garlic mashed potatoes, chimichurri,
asparagus, demi glace

sides - \$4 each

- hericot verts, sauteed
- spinach, sauteed
- broccoli, garlic
- asparagus, grilled
- tri-colored carrots,
- potatoes, herb roasted
- risotto, cauliflower and pea

cell phone use interferes with the chef's ability to boil water.
18% gratuity included for parties of 6 or more.
catering services available for parties and special events.
please allow a single check for parties of 10 or more.
*consuming raw or undercooked meats, seafood or eggs
may increase your risk of foodborne illness.

We will gladly split your entree, but there is a
\$3 split plate fee

Gluten free pasta is available upon request.