

Trattoria

R O M A

Antipasti, Zuppe e Insalate

BRUSCHETTA ALLA ROMANA

Toasted garlic bread with marinated tomatoes
fontinella cheese and basil infused olive oil/ 6.95

ANTIPASTO MISTO

Imported Italian meats, marinated vegetables
and cheeses in an antipasto plate/ 13.95

MOZZARELLA ALLA CAPRESE

Fresh mozzarella, tomato and basil finished with E.V.O.
and balsamic reduction/ 8.95

CIABATTA POMODORO

Balsamic grilled ciabatta bread served with slow stewed
tomatoes, fresh basil and whipped mascarpone/ 6.95

INSALATA DELLA CASA

Fresh mixed greens and vegetables tossed
in our Italian vinaigrette/ 5.95

INSALATA DI SPINACI CON FRAGOLE

Leaf spinach, fresh strawberries, gorgonzola and
pinenuts in a honey-strawberry vinaigrette/ 6.95

POLENTA E GORGONZOLA AI FUNGHI

A rich porcini and mixed mushroom
gorgonzola sauce over polenta/ 10.95

COZZE CON PANCETTA

Steamed mussels in a light sage-pancetta cream
sauce served with toasted ciabatta bread/ 9.95

FRITTO MISTO

Calamari lightly breaded and flash fried,
served with a slow cooked marinara/ 8.95
Add scallops and shrimp/ 13.95

FOCCACIA

Ask about our Chef's daily flat bread creation/ 9.95

TORTA DI GRANCHIO

Fresh lump crab cakes over mixed greens
tossed in a dijon aioli/ 9.95

CAESAR SALAD

A traditional caesar salad with romaine lettuce,
croutons and romano cheese/ 4.95

Pasta Della Casa

SPAGHETTI CON POLPETTE DI CARNE

Traditional spaghetti and meatballs made with
ground veal, beef, and pork/ 12.95

TORTELLINI ALLA BOLOGNESE

Tortellini in a hearty meat and
mushroom ragout/ 14.95

CAPELLINI FRESCA

Angel hair tossed in a light lemon white wine sauce
with pinenuts and fresh vegetables/ 14.95

LASAGNE TRATTORIA

Meat, three-cheese, spinach lasagne served with a
slow cooked marinara sauce/ 12.95

SAUSAGE RAVIOLI

Sausage stuffed ravioli tossed in a light roasted
pepper and fresh tomato cream sauce/ 16.95

ROTOLO DI PASTA

Rolled pasta layered with ricotta, romano and fresh
spinach over slow cooked marinara sauce and topped
with fresh parmesan cream sauce/ 16.95

POLLO MARSALA

Smoked chicken ravioli sauteed with mushrooms and fire roasted corn in a marsala cream sauce/ 17.95

Pasta della Casa

AGNOLOTTI

Spinach ravioli stuffed with gorgonzola, romano and ricotta in a light cream or tomato-basil sauce with mushrooms and peas/ 16.95

FETTUCINE CON POLLO DIAVOLO

Grilled chicken with sundried tomatoes and leeks in a spicy cayenne cream sauce/ 17.95

TORTELLI IN SALSA SALMONE

Smoked salmon ravioli with mascarpone in a tomato-caper cream sauce with fresh spinach and mushrooms/ 18.95

LINGUINE ALLA VONGOLE VERACI

Fresh, tender middle neck clams in your choice of red or white clam sauce/ 16.95

PAGLIA E FIENO

Spinach and egg fettuccine, tiger shrimp, scallops and fresh vegetables in a lemon-smoked salmon cream sauce/ 22.95

POLLO CON GORGONZOLA

Grilled chicken, mixed mushrooms, sun dried tomatoes, spinach, and gorgonzola with linguine tossed in a light basil infused olive oil / 16.95

CONCHIGLIA AMATRICANA

Fresh sea scallops pan seared, served with farro tossed in a crispy pancetta tomato marinara/ 21.95

SPAGHETTI ALLA PUTTANESCA

Spicy tomato sauce flavored with anchovy, olives, and capers tossed with spaghetti/ 12.95

LINGUINE ALLA PESCATORA

Shrimp, scallops, clams, mussels and fresh calamari in a light tomato fresh-herb sauce with linguine/ 23.95

LINGUINE MARI E MONTE

Tiger shrimp, mixed mushroom and pesto in tomato basil or light cream sauce/ 20.95

Carne e Pollo

VITELLO TRATTORIA ROMA

Our signature "rotolo di formaggio" baked over veal in a sweet sour roasted pepper sauce, served with spaghetti tossed in a warm red pepper coulis/21.95

VITELLO ROSSO

Veal scallopine sautéed in a balsamic, red wine tomato sauce with fresh asparagus, spaghetti and melted fontinella cheese/ 21.95

BISTECCA ROMA

5 ounce Filet finished with a pancetta sherry cream sauce served with asiago whipped potatoes and asparagus/ 23.95

PARMIGIANO

Fried chicken breast or veal cutlet baked in a rich tomato sauce with provolone cheese served with rigatoni alfredo
chicken / 16.95 veal / 22.95

VITELLO ALLA CAPRESE

Veal scallopine layered with tomatoes and fresh mozzarella in a light chablis sauce with capers, spinach and angel hair tossed in pesto/ 22.95

SALTIMBOCCA ALLA ROMANA

Veal scallopine with shaved prosciutto sauteed in a sage-sherry reduction with capellini and asparagus/ 22.95

OSSO BUCO

Braised veal shank and baked ziti in a hearty tomato sauce with carrots, celery, onion and pecarino romano/ 25.95

POLLO TRATTORIA ROMA

A skinless chicken breast stuffed with orzo, asiago and soppressata served in a roasted pepper balsamic-tomato sauce, finished with lightly sautéed spinach and toasted pinenuts/18.95

BEEF BRACIOLE

Thinly sliced sirloin wrapped around ground veal, sausage, beef and fontinella cheese, braised with tomatoes, peppers and onions, served with rigatoni/ 21.95