

Thank you for your continued patronage during this time of uncertainty, and heightened awareness of health and hygiene. We at Trattoria Roma are observing the necessary mandates and regulations in regards for the safety of our patrons and our staff. As a courtesy for your fellow patrons, and our staff, please follow all the proper protocol regarding health, hygiene, and social distancing.

Although we are able to operate, there is limited capacity for all of our patrons. While we at Trattoria Roma are still going to continue our standards of service to provide you with the experience we have established in our 30 years of business, seating is limited, so please be considerate of your time at the table.

## APPETIZERS

### Stuffed Meatball

6oz meatball, fresh mozzarella, provolone, marinara, grilled crostini **11**

### Verdure Misto \*

Lightly breaded Artichoke hearts, Brussels sprouts, Cauliflower, & Broccoli with Spicy Garlic or Italian Teriyaki Sauce **10**

### Polenta \*

Crispy polenta, mushrooms, Balsamic-Gorgonzola cream sauce **11**

### Arancini

Four cheese, fresh herb risotto croquettes, marinara, basil aioli **10**

### Fritto Misto +☼

Crispy calamari, shrimp, leeks, zucchini, & yellow squash, marinara & chipotle aioli **12**

### Bruschetta +

Grilled focaccia, warm tomatoes, melted fresh mozzarella cheese, Balsamic reduction, basil oil **8**

Most dishes are finished with fresh grated pecorino cheese. Please inform us if you would prefer not to have any cheese.

## SALADS

ADD EXTRAS TO ANY SALAD, DRESSINGS \$6/PT

<p><b>Zuppe \$6</b> Italian Wedding Soup</p>
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### Beet Caprese \*

Pickled beets, Balsamic-peanut reduction, herb goat cheese, greens **9**

### Wedge \*

Iceberg, buttermilk ranch, cherry tomatoes, scallions, smoked almonds, Gorgonzola **7**

### House \*

Greens, red wine vinaigrette, assorted vegetables **6**

### Caesar +☼

Romaine, Caesar dressing, shaved Parmesan, focaccia croutons **5 add anchovies 2/white anchovies 3**

### Chef Salad\*☼

Roast Turkey, smoked ham, cheddar jack cheese, greens, assorted veggies, honey-mustard dressing **12**

## THE TRATTORIA PASTA

CREATE YOUR OWN PASTA BOWL

STARTING AT \$12

### Pasta

Rigatoni  
Spaghetti  
Fettuccine  
Angel Hair  
Cheese Tortellini **3**  
Gnocchi **3**  
Gluten Free **3.5**

### Sauces

#### Creamy

Alfredo  
Lemon Pesto  
Diavola  
Mushroom Marsala

#### Tomato-Basil

Marinara  
Bolognese  
Arrabbiata  
Puttanesca

All sauces are gluten free

### Extras

Meatballs 5/GF **6**  
Sausage **5**  
Chicken **5**  
Shrimp **8**  
Salmon **7**  
Scallops **10**  
Vegetables **5**  
Impossible Bolognese\* **6**

## ENTREES

### Sirloin\*☼

6oz sirloin steak finished with a smoked bacon maple bourbon glaze served with garlic whipped potatoes and roasted green beans **22/ add sautéed mushrooms to sauce 2**

### Rotolo di Pasta

Fresh pasta rolled with ricotta & spinach, served over slow cooked marinara and finished with Parmesan cream sauce **15**

### Salmon \*☼

Grilled salmon with a pancetta sherry cream sauce asiago whipped potatoes and roasted green beans **24**

### Taste of Italy

A trio of lasagne, chicken Parmesan, and fettuccine Alfredo **23**

### Veal or Pollo Piccata+

Veal or chicken scaloppine with toasted pine nuts, capers, in a lemon white wine pesto sauce, angel hair, spinach **28/22**

### Ravioli

Hand-made chicken ravioli, with sautéed shallots and broccoli in an Asiago cream sauce **20**

### Pollo Gorgonzola

Grilled chicken, sautéed mushrooms, sundried tomatoes, spinach in a light pesto Gorgonzola cream sauce with rigatoni **18**

### Lasagne

Sausage and beef tomato ragu, ricotta, spinach **16**

### Scallops \*☼

Seared scallops, lemon-basil butter sauce, caper 4 cheese risotto, vegetable medley **30**

### Parmesan

Choice of: **Veal 25, Chicken 16, or Eggplant 16** in a panko parmesan crust baked in marinara with Mozzarella-provolone cheese blend, served with fettuccine Alfredo

Consuming raw or undercooked food can be hazardous to your health, (☼)

(\*) denotes items that are gluten free; (+) can be gluten free modified, with a small upcharge where applicable.

Please check when placing your order. Gluten Free bread available for \$3.

Please inform us of any food allergies or dietary specifications when ordering

# BEER

## DOMESTIC

BUDWEISER 3  
BUD LIGHT 3  
MILLER LITE 3  
MICHELOB ULTRA 4  
SAM ADAMS, LAGER 5  
YUENGLING, BLACK & TAN 3

## NON-ALCOHOLIC

BECKS 3

## CRAFT/IMPORTS

WOLF'S RIDGE, CLEAR SKY 5  
RHINEGEIST, "TRUTH" I.P.A 5  
CBC, I.P.A. 5  
FOUNDERS, BREAKFAST STOUT 6  
BREW DOG, ELVIS JUICE 5  
LOST COAST, TANGERINE WHEAT 5  
PERONI 5  
STELLA ARTOIS 5

# GLASS/BOTTLE

## WHITE

PINOT GRIGIO, PLACIDO 6/22  
PINOT GRIGIO, TORRE DI LUNA 7.5/28  
RIESLING, PACIFIC RIM 6.5/25  
BLUSH WHITE ZINFANDEL, BERINGER 6/22  
SAUVIGNON BLANC, FERRARI CARANO 8/32  
CHARDONNAY, HACIENDA 6.5/24  
CHARDONNAY, J.LOHR 8.5/32  
PROSECCO, AMORE DI AMANTI 7/25  
ROSÉ, SCARPETTA 7.5/28

## RED

CHIANTI, PLACIDO 6.5/24  
CHIANTI CLASSICO RISERVA, BANFI 9.5/36  
PINOT NOIR, MEIOMI 8.5/35  
MERLOT, SPELLBOUND 7/25  
VALPOLICELLA, MASI 8/30  
CALIFORNIA BLEND, CONNUNDRUM 10/40  
MALBEC, TILIA 7.5/28  
CABERNET SAUVIGNON, J.LOHR 8.5/32  
BORDEAUX, CHATEAU PEY LA TOUR 10/38  
SANGIOVESE, MONTE ANTICO 7.5/28  
ITALIAN BLEND (SYRAH-NERRELLO  
MASCALESE, COLOSI ROSSO 8/30

# HALF BOTTLE

## WHITE

MOSCATO D' ASTI, MICHELE CHIARLO 22  
PINOT GRIGIO, SANTA MARGHERITA 25  
CHARDONNAY, MEIOMI 20  
CHARDONNAY, CAKEBREAD CELLARS 35  
DOLCE, DESSERT WINE 100/20 glass

## RED

MERLOT, KENWOOD 16  
PINOT NOIR, "J" VINYARD 20  
CHIANTI CLASSICO, RUFFINO 15  
CABERNET SAUVIGNON, ROBERT MONDAVI 20  
ZINFANDEL, SEGHEISIO 20

# SPARKLING

PROSECCO, CANTIN MASCHIO 8.5 split  
YELLOW LABEL, VEUVE CLIQUOT 45 half/ 75 full  
MOSCATO D' ASTI, CASTELLO D' POGGIO 35  
CHAMPAGNE BRUT, CANARD-DUCHENE 55  
DOM PERIGNON, MOET & CHANDON 240  
ACE OF SPADE, ARMAND DE BRIGNAC BRUT 400

# WHITE FULL BOTTLE

MOSCATO, WOODBRIDGE 22  
TREBBIANO D' ABBRUZZO, FARNESE 30  
VERDICCHIO, BUCCI 40  
VERNACCIA, LE ROTE 35  
SOAVE, CORTE GIACOBBE 35  
CHENIN BLANC-VOIGNIER BLEND, PINERIDGE 32  
PINOT GRIGIO, SANTA MARCHERITA 45  
GAVI, PRINCIPESSA GAVIA 35

GEWURZTRAMINER, BUNDLACH BUNDSCHU 34  
ROERO ARNEIS, VIETTI 38  
CALIFORNIA BLEND, CONUNDRUM 35  
SAUVIGNON BLANC, ST. SUPERY 35  
SAUVIGNON BLANC, ILLUMINATION 65  
CHARDONNAY, RAMBAUER 65  
CHARDONNAY, CAKEBREAD CELLARS 65  
GRECO DI TUFO, TERREDORA DIPAOLO 40

# RED FULL BOTTLE

CHIANIT CLASSICO RISERVA, RUFFINO 45  
MONTEPUCIANO D' ABRUZZO, ZONÍN 24  
PINOT NOIR, ANNE AMIE, Willamette Valley 40  
PINOT NOIR, EN ROUTE 65  
MALBEC, CATENA 45  
MERLOT, ROMBAUER 65  
BARBERA D' ASTI, MICHELE CHIARLO 40  
DOLCETTO D' ALBA, BANFI 40  
ROSSO DI MONTALCINO, CASANOVA DI NERI 45  
GATTINARA, TRAVAGLINI 55  
SANGIOVESE, ANTINORI 50  
NEBBIOLO "BABY BAROLO", BENI DI BATASIOLO 44

PRIMITIVO, MATANE 35  
VALPOLICELLA "RIPASSO", SPERI 50  
CABERNET SAUVIGNON, SILVER OAK 120  
CABERNET SAUVIGNON, NICKEL & NICKEL 145  
ZINFANDEL, RIDGE 55  
VINO NOBILE MONTEPULCIANO, TORCALVANO 45  
SYRAH "6TH SENSE", MICHAEL DAVID 40  
BAROLO, PERTINACE 75  
BARBARESCO, PRODUTTORI 60  
CAMPACCIO "SUPER TUSCAN", TERRABIANCA 55  
AMARONE, TERRE DI VALGRANDE 60  
AMARONE, SPERI 110  
BRUNELLO DI MONTALCINO, BANFI 110