



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
- cured salmon** 9_
cured salmon, arugula, red onions, capers, marcona almonds
- roma divine** 11_
shrimp, scallops, zucchini, tomatoes, white wine lemon sauce
- roma pizza** 9_
pita, tomato chutney aioli, basil pesto, shitake, tomatoes,
artichoke hearts, smoked gouda, white truffle oil
- hummus and pita** 7_
grilled pita, hummus, castlevetrano olives, marinated tomatoes
- cheese plate** 12_
select cheeses, marcona almonds, fruit
- 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 and beets** 7_
arugula, roasted beets, walnuts, goat cheese, crispy prosciutto,
pickled red onions, honey-orange vinaigrette
- roma insalata** 7_
mixed greens, tomatoes, kalamata olives, goat cheese, golden
raisins, caramelized onion balsamic vinaigrette
- spinach** 7_
dressing spinach leaves, mushrooms, candied pecans, gorgonzola,
lemon-basil 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 or pasta 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,
broccolini, 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, grilled vegetables,
herb roasted potatoes
- fish of the day** mkt_
fish of the day, roasted butternut squash, braised kale,
pickled red onions, orange-thyme buerre blanc
- scallops** 22_
pan seared scallops, red beet risotto, shitake mushrooms,
asparagus, balsamic reduction
- saltimbocca ravioli** 18_
veal ravioli, prosciutto, spinach, butternut squash, sage cream
- berkshire pork shoulder** 19_
braised balsamic pork shoulder, creamy parmigiano polenta,
arugula pesto, apples, roasted beets
- veal porcini** 22_
dutch valley veal medallions, herb roasted potatoes, braised kale,
porcini mushroom sauce
- filet mignon** 29_
grilled filet mignon, creamy parmigiano polenta, smoked
gorgonzola, brandy soaked dried cherries, roasted butternut squash,
port wine sauce

sides - \$4 each

- kale, braised
- spinach, sauteed
- broccoli, garlic
- asparagus, grilled
- butternut squash, roasted
- red beets, roasted
- herbed potatoes, roasted
- parmigiano polenta, creamy

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.
reservations accepted.

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

Gluten free pasta is available upon request.