

ROMA

CUCINA ITALIANA

RISOTTO

- 🍷 PORRI & CAPESANTE \$32**
Braised leeks, seared scallops, cognac ristretto
- 🍷 ARAGOSTA \$37**
Local lobster and Parmigiano
- 🍷 🌱 WILD MUSHROOMS \$34**
Stracciatella, black truffle

CARNE

- 🍷 8 OZ TENDERLOIN \$44**
Truffle mash, asparagus, beef jus
wild mushroom sauce
- MAKE IT "ROSSINI" \$19**
Seared foie gras & fresh truffle
(upon availability)
- 🍷 POLLO "ROMA" \$27**
Spinach-prosciutto-gorgonzola stuffing,
creamy mash, broccolini
- 🍷 12 OZ RIBEYE \$39**
Rosemary-parmesan potatoes,
spinach, wild mushroom sauce
- 🍷 RACK OF LAMB \$39**
Roasted garlic mash, stir-fried vegetables,
Port wine reduction
- 🍷 16 OZ VEAL CHOP \$47**
Prosciutto, provolone, asparagus, truffle mash,
mushroom-marsala sauce
- VEAL CHOP MILANESE \$39**
Arugula, confit cherry tomatoes,
rosemary-parmesan potatoes
- VEAL OSSOBUCO \$37**
Parmigiano, saffron risotto

(The provenance of our meat is carefully selected from the USA, Holland and New Zealand)

🍷 🌱 SIDES

- CREAMY MASH POTATO \$6**
STIR FRIED VEGETABLES
GARLIC & OIL SPINACH
PARMESAN ROSEMARY POTATOES
- SWEET POTATO FRIES \$7**
BROCCOLINI
- PAN SEARED ASPARAGUS \$8**
TRUFFLE FRIES

FISH

- \$34 SAN PIETRO**
John dory filet, lemon-capers sauce
- \$39 DENTICE 🍷**
Locally caught Snapper, baked whole or filet
- \$37 BRANZINO**
Seabass filet, sundry tomato pesto,
briciole crust, Prosecco emulsion
- \$36 SPADA 🍷**
Swordfish loin, livornese sauce
- \$29 SALMON 🍷**
Salmon filet, pistachio-cranberry crumble,
lemon beurre blanc

(Served with mash of the day and fresh stir fried vegetables)

DOLCI 🌱

- \$10 TIRAMISU**
Ladyfingers, Mascarpone, espresso coffee
- \$12 CANNOLI**
Ricotta, chocolate chips, fleur d'orange
- \$14 SEMIFREDDO**
Crunchy almond-caramel gelato,
Di Saronno amaretto sauce
- \$14 CROSTATA**
Warm chocolate tart, vanilla gelato
- \$16 MILLEFOGLIE**
Caramelized puff pastry, berries, white chocolate whip
- \$16 TORTELLI**
Zacapa rum & custard fried tortelli, espresso drops
- \$10 MOUSSE**
Dark chocolate mousse and biscotti
- \$10 AFFOGATO**
Espresso coffee, vanilla gelato,
cookie crumble, whipped cream
- \$10 KEY LIME CRÈME BRULEE**
Madagascar vanilla, whipped cream, lime zest
- \$5 GELATI & SORBETTI**
Scoop of locally made artisan Gelato or sorbet:
Vanilla, Chocolate, Pistachio, Rum Raisins,
Lemon, Passion fruit.



VEGETARIAN



GLUTEN FREE

"We do not charge for gratuity as we believe our customers should be free to reward great service at their own discretion"

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TO SHARE

-  **BURRATA** \$17
Grape tomato bruschetta, toasted tuscan ciabatta
- CALAMARI FRITTI** \$17
Garlic arrabbiata salsa
-  **ARANCINI** \$14
Parmesan-mushroom risotto, gorgonzola dipping
- SMOKY VEAL MEATBALLS** \$9
Butter sage or marinara

ANTIPASTI

-  **EGGPLANT PARMIGIANA** \$14
Mozzarella fiordilatte, basil and Parmigiano
-  **POLENTA** \$17
Taleggio croquette, braised radicchio, black truffle
- GRILLED MEDITERRANEAN OCTOPUS** \$21
Smoked potatoes, grape tomatoes, red onions, "taggiasca" olives
- SEARED SEA SCALLOPS** \$19
Parmesan-cognac reduction, crispy puff pastry
- TUNA TARTARE** \$17
Lemon basil dressing, ginger, avocado, crispy wonton
-  **BEEF CARPACCIO** \$16
Arugula, Parmigiano, aged balsamic, pine nuts
-  **CATCH OF THE DAY "CRUDO"** \$17
Fennel, baie roses, roasted pepper pesto
- CARIBBEAN LOBSTER ROLL** \$23
Warm brioche, garlic aioli

ITALIAN SALUMI & FORMAGGI

-  **HOMEMADE PORCHETTA** \$17
"Stracciatella", pistachio crumble
- CURED BEEF BRESAOLA** \$19
Truffled ricotta crostini
-  **PROSCIUTTO DI PARMA** \$18
Figs and Parmigiano
- SELECTION OF ALL THREE** \$29

SALADS

- \$12 CLASSIC CAESAR**
Homemade dressing, Parmigiano shavings, garlic croutons
ADD: Grill chicken breast \$6
Sauteed garlic jumbo shrimps \$9
- \$10 PRIMAVERA**  
Baby greens, balsamic vinaigrette, carrots, onions, cherry tomato, cucumber, fennel
- \$21 MARE** 
Mussels, clams, octopus, shrimps, scallops, calamari, lemon emulsion
- \$14 BIETE & PERE** 
Garden greens, roasted beets, poached pears, caramelized pecans, Pecorino Romano, raspberry balsamic dressing

SOUPS

- \$14 CHICKPEAS CREMA** 
Rosemary olive oil, crispy octopus chunks
- \$15 LOBSTER BISQUE**
Locally caught Saban lobsters
- \$11 TUSCAN MINISTRONE** 
Garden vegetables, crostini

HOMEMADE PASTAS

- \$28 ROASTED PUMPKIN AGNOLOTTI** 
Butter-sage, parmesan, aged balsamic drops
- \$26 RICOTTA-SPINACH RAVIOLONI** 
Pomodoro and basil
- \$34 FETTUCCINE ARAGOSTA**
Confit grape tomatoes, lobster bisque reduction
- \$24 PAPPARDELLE BOLOGNESE**
Traditional beef bolognese sauce
Add homemade veal meatballs \$5
- \$29 LINGUINE VONGOLE**
"Aglio & Olio", baby clams
Additional "bottarga", cured mullet roe \$12
- \$30 TAGLIOLINI TARTUFO** 
Black truffle, butter Parmigiano emulsion (upon availability)
- \$25 "AUTHENTIC CARBONARA"**
Rigatoni, crispy Guanciale (cured pork cheek), Romano, Parmigiano, egg yolk
- \$24 NONNA'S LASAGNA**
Cabernet braised beef ragout
- \$26 GNOCCHI DI PATATE** 
Gorgonzola crema, baby spinach, walnuts
- \$32 SPAGHETTI DI MARE**
Mussels, clams, calamari, scallops, jumbo shrimps, garlic marinara sauce

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