

ROMA

CUCINA ITALIANA

APPETIZERS

POLPETTE DELLA NONNA 19

Italian sized homemade beef meatballs, melted mozzarella cheese.

CALAMARI FRITTI 21

Fried calamari, green beans, artichoke hearts, lemon-caper aioli, chipotle aioli.

CARPACCIO 20

Thinly sliced beef, arugula, red onions, capers, shaved parmesan, Dijon mustard.

CAPRESE 15

Fresh tomatoes, mozzarella, basil, extra virgin olive oil, balsamic glaze.

ANTIPASTI PLATTER (SERVES 2-4) 40

Prosciutto, mortadella, capocollo, burrata, bruschetta, smoked salmon mascarpone bruschetta. Served with hot & spicy honey drizzle.

BRUSCHETTA 12

Four crostinis with Diced tomatoes, basil, garlic, olive oil, parmesan, balsamic glaze.

BURRATA CON PROSCIUTTO 24

Fresh burrata, toasted bread, prosciutto, extra virgin olive oil.

PASTAS *ALL PASTAS ARE FRESH AND HANDMADE EXCEPT PENNE*

PAZZO ALFREDO 34

Fettuccine with pan-seared chicken, sausage, soppressata, roasted red peppers, heavy cream, parmesan.

LAZIO CARBONARA 29

Bucatini with guanciale, egg, pecorino romano, black pepper.

CHICKEN ALLA FLORENZI 28

Penne in creamy pink tomato sauce, mild spice, parmesan, chicken.

TRUFFLE PORCINI RAVIOLI 31

Porcini & asiago cheese ravioli in porcini cream sauce topped with arugula, truffle oil, shaved parmesan.

GNOCCHI 27

Basil pesto cream sauce.

• add grilled chicken +11 • add sausage +10

NONNA'S RAGÙ 28

Fettuccine in authentic bolognese, topped with whipped ricotta cheese.

SQUID INK PESCATORE 38

Squid ink linguine with prawns, clams, salmon, calamari, light marinara.

LINGUINE VONGOLE 29

Linguine with clams in garlic white wine sauce.

SALADS

• anchovies +3 • grilled chicken +11 • prawns +14 • salmon +17

CAESAR 15

Romaine hearts, garlic croutons, classic Caesar dressing, topped with shaved Parmigiano-Reggiano.

WARM NAPA CABBAGE 22

Crispy bacon, mushrooms, blue cheese, warm red wine vinaigrette.

KALE 16

Orange, strawberry, dried cherry, cherry red wine vinaigrette.

ARUGULA 16

White balsamic dressing, sweet red onions, blue cheese, candied walnuts.

ENTREES

COSTOLETTE DI MANZO 48

Braised beef short rib, pancetta-mushroom glaze, mashed potatoes.

GRILLED SALMON 33

Grilled Atlantic salmon over spinach, onions, roasted potatoes, lemon-caper aioli.

LASAGNA 30

Layers of pasta, ragù alla bolognese, béchamel, parmesan, mozzarella. Oven baked.

POLLO PARMIGIANA 30

Served with Linguine aglio

POLLO MARSALA 32

Sauteed Chicken breast, Marsala mushroom cream sauce, broccoli, spinach, mashed potatoes.

GAMBERI ALLA ROMA 36

Tiger prawns, fresh tomatoes, basil, lemon white wine sauce. Served with spinach, broccoli, mashed potatoes.

EGGPLANT ALLA MAZZA 29

Oven-baked layered eggplant with marinara, mozzarella, parmesan, basil. Served with linguine marinara.

AGNELLO BRASATO 40

Slow-braised lamb shank, braising sauce, mashed potatoes.

WINE LIST

RED

WHITE

ITALIAN REDS

<i>Chianti Classico, Cecchi</i>	\$14 / \$55
Tuscany, Italy	
<i>Sangiovese, Il Poggione</i>	\$15 / \$55
Tuscany, Italy	
<i>Montepulciano, Rosso Murum</i>	\$15 / \$55
Abruzzo, Italy	
<i>Barbera, Pio Cesare</i>	\$18 / \$70
Piedmont, Italy	
<i>Ruffino "Gold" Chianti Riserva</i>	\$105
Tuscany, Italy	
<i>Barbi Brunello di Montalcino</i>	\$170
Tuscany, Italy	

CABERNET SAUVIGNON

<i>Brassfield</i>	\$16 / \$60
Lake County, California	
<i>Hess Collection</i>	\$23 / \$85
Napa Valley, California	
<i>Groth</i>	\$95
Napa Valley, California	
<i>Faust</i>	\$95
Napa Valley, California	
<i>Jordan</i>	\$135
Alexander Valley, California	
<i>Stags' Leap "Artemis"</i>	\$150
Napa Valley, California	
<i>Heitz Cellar Lot C-91</i>	\$170
Napa Valley, California	

PINOT NOIR

<i>Kali Hart</i>	\$16 / \$60
Monterey, California	
<i>Belle Gros</i>	\$85
Sonoma, California	
<i>Flowers</i>	\$120
Sonoma, California	

MERLOT

<i>Rutherford Hill</i>	\$22 / \$80
Napa Valley, California	

ITALIAN WHITES

<i>Pinot Grigio, Santa Margherita</i>	\$16 / \$60
Alto Adige, Italy	
<i>Rosé, Santa Margherita</i>	\$15 / \$55
Tre Venezie, Italy	
<i>Pecorino, Velenosi</i>	\$15 / \$55
Marche, Italy	
<i>Vermentino, Belguardo</i>	\$15 / \$55
Tuscany, Italy	

CHARDONNAY

<i>Talbott Kali Hart</i>	\$15 / \$55
Monterey, California	
<i>Jordan</i>	\$22 / \$80
Sonoma, California	
<i>Flowers</i>	\$90
Sonoma, California	
<i>Darioush</i>	\$160
Napa Valley, California	

SAUVIGNON BLANC

<i>Wairau River (New Zealand)</i>	\$15 / \$55
Marlborough, New Zealand	
<i>Groth</i>	\$16 / \$60
Napa Valley, California	
<i>Stags' Leap</i>	\$85
Napa Valley, California	

SPARKLING WINES

<i>Prosecco, Avissi</i>	\$15 / \$55
Veneto, Italy	
<i>Sparkling Rosé, Santa Margherita</i>	\$15 / \$55
Italy	
<i>Veuve Clicquot Brut</i>	\$150
Champagne, France	