

CAFÉ ROMA “NO CONTACT” CURBSIDE PICKUP MENU

OUR PRICES REFLECT OUR ONGOING 25% MENU DISCOUNT

Available Monday through Saturday, 3:30 p.m. – 7:30 p.m. Call
805-541-6800 or order online www.caferomaslo.com

STARTERS

Beef Carpaccio Raw beef, capers, arugula, parmigiano	11
Prosciutto e Burrata Prosciutto crudo & creamy burrata with arugula	11
Soup of the day	7

SALADS

Caprese Mozzarella, heirloom tomato & basil	11
Insalata di Bietole Red & gold beet salad with gorgonzola crumbles	10
Insalata Café Roma Mushrooms, mozzarella, salami, peppers, garbanzos	10
Caesar Romaine hearts, Caesar dressing, parmigiano	9

NEOPOLITAN STYLE PIZZA

Pizza Classica “Margherita” San Marzano tomato, fresh mozzarella and basil	12
Romana Olives, capers, anchovies, tomato & mozzarella	13
Prosciutto e Burrata Tomato, prosciutto, burrata mozzarella & arugula	14
Pepperoni “Diavola” Tomato sauce, mozzarella & spicy pepperoni salami	13
Vegetariana Fresh mozzarella, grilled vegetables & mushrooms	13

Sleeping Pizza’s: Awake in your oven after 15 minutes

Pizza Classica “Margherita” San Marzano tomato, fresh mozzarella and basil	10
Vegetariana Fresh mozzarella, grilled vegetables & mushrooms	11
“Pizza Nova” mild Italian sausage, peperoni, San Marzano tomato & mozzarella	12

PASTA

Orecchiette alla Barese “Ear” shaped pasta with sausage, broccoli rabe & tomato	16
Capellini Pomodoro Angel hair pasta with tomato sauce & basil	13
Lasagna Verde Bolognese	16
Ravioli della Casa Meat filled ravioli with Bolognese ragu	15
Eggplant alla Parmigiana Baked eggplant with mozzarella & tomato sauce	15
Ravioloni alla Napoletana Ricotta & spinach filled ravioli with tomato sauce	14
Lobster Pansotti Lobster filled large ravioli with light lemon butter sauce	20

MEATS & FISH

(served with daily vegetable & side)

Scampi Piccata Shrimp sautéed w/ wine, butter, lemon, capers on a bed of spinach or linguini	20
Salmon con Fave Seared salmon with white wine citrus sauce & favas	20
Veal Osso Buco Braised veal shanks served over saffron risotto	24
Veal Parmigiana	24
Breaded scallopini with tomato sauce, mozzarella & served with a side of fettuccine alfredo	
Suprema di Pollo Pan roasted double breast of chicken with rosemary & lemon	19
Filet Mignon 8 oz. prime filet with cabernet reduction & gorgonzola sauce	24
Tuscan Short Ribs Slow braised with chianti wine	22

SIDES

Sauteed Broccoli Rabe Sautéed in olive oil with garlic & chili flakes	6
Tuscan Style Spinach Sautéed in olive oil with garlic	6

DESSERT

Classic Tiramisu	6
Sicilian Cannoli	6
Cheesecake	6