

CAFÉ ROMA TO GO MENU

ANTIPASTI

Beef Carpaccio	12
Raw beef, capers, arugula, parmigiano	
Mozzarella Marinara	12
Breaded Mozzarella, tomato sauce	
Calamari Fritti	14
Fried Calamari, spicy dipping sauc	
Prosciutto e Burrata	14
Prosciutto crudo & creamy burrata with arugula	
Soup of the day	7

SALADS

Caprese	12
Mozzarella, heirloom tomato & basil	
Insalata di Bietole	10
Red & gold beets w/ goat cheese crumbles	
Insalata Café Roma	12
Mushrooms, mozzarella, salami, peppers, garbanzos	
Caesar	9
Romaine, Caesar dressing	
with chicken	15
with salmon	20

NEAPOLITAN STYLE PIZZA

Pizza Classica“Margherita”	12
tomato, fresh buffalo mozzarella, basil	
Capricciosa	13
Olives, capers, anchovies, tomato & mozzarella	
Prosciutto e Burrata	14
Tomato, prosciutto, burrata mozzarella & arugula	
Pizza Sausage & Mushroom	14
Pepperoni “Diavola”	13
Tomato sauce, mozzarella & spicy pepperoni salami	
Quattro Formaggi	14
four cheese pizza, no tomato	

SLEEPING PIZZA

Frozen & Awake in your oven in 15minutes

Pizza Classica “Margherita”	11
tomato, fresg mozzarella & basil	
Vegetariana	11
Fresh mozzarella, grilled vegetables & mushrooms	
“Pizza Nova Diavola”	12
mild Italian sausage, peperoni tomato & mozzarella	

PASTA DISHES

Capellini Pomodoro	13
Angel hair pasta with tomato sauce & basil	
Manicotti alla Romana	14
house made filled with ricotta and spinach with a tomato sauce	
Spaghetti & Meatballs	14
house made with a tomato sauce	
Lasagna Verde Bolognese	16
Traditional meat lasagna	
Gnocchi al Pesto	15
Basil pesto	
Ravioli della Casa	15
Meat filled ravioli with Bolognese ragu	
Linguine alle Vongole	17
Manila clams, red or white sauce	
Eggplant alla Parmigiana	15
Baked eggplant with mozzarella & tomato sauce	
Ricotta and Spinach Ravioli	15
Ricotta & spinach filled ravioli with tomato sauce	
Bucatini Carbonara	15
bucatini pasta, pancetta, pecorino cheese	
Short Rib Ravioli	17
with tomato, onion & pancetta sauce	
Lobster Ravioli	20
Lobster filled with alight lemon butter sauce	

SIDES

Broccoli Rabe with Cannellini Beans	8
Fettucine Alfredo	8
Saffron Risotto	8
Sauteed Spinach , olive oil & garlic	8

MEATS & FISH

(served with daily vegetable & side)

Scampi Piccata	22
Shrimp sautéed w/ wine, butter, lemon, capers on a bed of spinach or linguini	
Salmone al burro e limone	20
Seared salmon with white wine citrus sauce	
Pork Chop Milanese	20
flattened and breaded pork chop with arugula	
Veal Osso Buco	24
Braised veal shanks w/ saffron risotto	
Veal Parmigiana	24
Breaded scallopini w/ tomato sauce, mozzarella & served a side of fettuccine alfredo	
Chicken Parmigiana	16
with tomato sauce & mozzarella	
Chicken Marsala	16
with Marsala wine & mushrooms	
Chicken Piccata	16
with lemon, butter & capers	
Tuscan Short Ribs	22
Slow braised with chianti wine	

DESSERT

Classic Tiramisu	6
Sicilian Cannoli	5
Cheesecake	5