



2022 GRADUATION WEEKEND MENU – JUNE 10 & JUNE 11

(All entrees include a choice of starter and dessert.)

**STARTERS**

**Classis Caesar** – classic Roma recipe with croutons and shaved parmesan

**Insalata Mista** – mixed local greens with tomatoes, carrots, fennel

**Caprese Salad** – fresh mozzarella, tomato, basil, and olive oil

**Pappa al Pomodoro** – hearty Tuscan tomato soup

**ENTREES**

**Lasagna Bolognese** -house made with béchamel & Bolognese beef ragu 40

**Eggplant Parmigiana** - house made baked eggplant with fresh mozzarella & tomato sauce 38

**Spaghetti allo Scoglio**- with clams, mussels, shrimp, calamari, and scallops 48

**Ravioli Napoletana**- house made with ricotta and spinach with a light tomato sauce 36

**Tortelli di Zucca** –squash filled ravioli with parmesan sage cream sauce 38

**Scampi Piccata** –Gulf shrimp sautéed with wine, lemon, capers on linguini with side spinach 48

**King Salmon** – pan-seared salmon chardonnay beurre blanc with favas and mashed potatoes 48

**Pollo Parmigiana** – breaded chicken breast, tomato, and mozzarella with fettuccine alfredo 42

**Tuscan Beef Short Ribs** – braised in red wine with mashed potatoes 48

**Osso Buco Milanese** – two braised veal shanks served over saffron risotto 48

**Prime Top Sirloin Steak**- 8 oz. prime steak with peppercorn sauce with roasted potatoes 46

**LITTLE ROMANS MENU** – *children under 10 years old*

**Penne Pasta** – choice of alfredo sauce, marinara, or bianco (butter & parmesan) 15  
and ice-cream with strawberries for dessert



No substitutions or split orders.

If you have food allergies, please inform your waiter to discuss menu options and reasonable accommodations.