



2023 GRADUATION MENU – JUNE 16 AND JUNE 17

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

**STARTERS**

**Classic 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

**Potato Leak Soup** – featuring Martinon Farms leeks

**ENTREES**

**Gnocchi al Pesto** – potato gnocchi with Zeste farms basil pesto 44

**Ravioli Napoletana**- house made with ricotta and spinach with a light tomato sauce 42

**Tortelli di Zucca** –squash filled ravioli with parmesan sage cream sauce 42

**Bucatini Carbonara** Thick spaghetti, creamy sauce with guanciale, pecorino cheese 42

**Pappardelle Short Rib ragu** – Wide ribbon pasta w/ slowly braised short ribs ragu 46

**Lasagna Bolognese** -house made with béchamel & Bolognese beef ragu 44

**Scampi Piccata** –Gulf shrimp sautéed with wine, lemon, capers on linguini with side spinach 52

**Spaghetti allo Scoglio**- with clams, mussels, shrimp, calamari, and scallops 56

**California Seabass Burre Blanc** –pan-seared, chardonnay beurre blanc and mashed potatoes 52

**Chicken Parmigiana** – breaded chicken breast, tomato, and mozzarella w/ mashed potatoes 48

**Tomahawk Pork Chop** – 14 oz. pork rib chop with sauteed spinach and mashed potatoes 54

**Osso Buco Milanese** – two braised veal shanks served over saffron risotto 56

**Prime Filet Mignon**- 8 oz. prime filet with peppercorn sauce with mashed potatoes 68

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

**Penne Pasta** – choice of alfredo sauce, marinara, or bianco (butter & parmesan) 20  
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.