



2024 GRADUATION WEEKEND MENU – JUNE 14, 15 & 16TH

All entrees include a choice of starter and choice of 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

- Pappardelle with Short Rib Ragù Wide fettuccine style pasta with braised short rib ragù 48
Gnocchi al Pesto – potato gnocchi with Zeste farms basil pesto 44
Mezzi Rigatoni alla Vodka- Short rigatoni, onions, pancetta, vodka & tomato crème sauce 44
Bucatini Carbonara – Thick spaghetti, creamy sauce with guanciale, pecorino cheese 42
Pan Seared Salmon- with a citrus beurre blanc sauce and mashed potatoes 52
Lasagna Bolognese- house made with béchamel & Bolognese beef ragù 44
Scampi Piccata – Wild Gulf shrimp sautéed with wine, lemon, capers on spinach or linguini 52
Chicken Parmigiana – breaded chicken breast, tomato, mozzarella with fettuccine alfredo 48
California Halibut- pan-seared, chardonnay beurre blanc and mashed potatoes 58
Prime Wagu Sirloin Steak - 8 oz. prime filet with cabernet reduction & gorgonzola sauce 54

LITTLE ROMANS MENU – children under 10 years old

- Penne Pasta – choice of alfredo sauce, marinara, or bianco (butter & parmesan) 18
Ice Cream for dessert



No substitutions or split orders.

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