

Antipasti

Antipasto Romano

Italian soppressata, fresh mozzarella, & house marinated grilled zucchini, eggplant, red peppers, and black & green olives 10

Prosciutto & Crabmeat

Crabmeat, prosciutto, artichokes (Rome delicacies) served with cream sauce & puffed pastry 12

Flash-Fried Spinach Piccola Roma

Light and crispy with balsamic reduction, onion and parmesan 7

Grilled Calamari

Garnished with fresh diced tomatoes, basil, & olive oil 9

Baked Stuffed Dates

Stuffed with goat cheese, wrapped in prosciutto & served with baby arugula and balsamic reduction 8

Grilled Portabella Mushroom

Grilled Portobello mushrooms topped with balsamic reduction, gorgonzola cheese & toasted pine nuts 9

Basil Pesto Cream Dip

Pine nuts, parmesan cheese, basil cream sauce served with toasted focaccia 7

Prosciutto & Mozzarella

Mozzarella wrapped with Di Parma prosciutto, served with tomatoes, fresh basil and olive oil 9

Beef Carpaccio

Paper-thin sliced rare filet mignon served with arugula, shaved parmesan, and truffle oil 9

Bruschetta

Toasted Tuscan garlic bread topped with relish made of diced tomatoes, fresh basil & olive oil 6

Buffalo Caprese

Buffalo mozzarella served with sliced tomatoes, olive oil, and fresh basil 9

Cheese Plate

Chef's selection of three cheeses, grapes, sliced pear and honey 12

Insalata

Caesar Salad – Romaine lettuce with homemade dressing, croutons & grated parmesan 7

Baby Arugula – Served with shaved parmesan and lemon oil dressing 7.50

Mixed Salad – Mixed greens served in homemade dressing with gorgonzola cheese, pine nuts & cherry tomatoes 7

Zuppe

Soup of the Day – Ask your server for details

Primi

Penne Bolognese

Penne pasta tossed in our famous meat sauce and finished with a touch of cream 17

Sausage Rigatoni

Rigatoni with Italian sausage & roasted peppers in a tomato sauce 17

Mushroom Ravioli

Ravioli filled with portabella mushrooms, ricotta cheese and served with sage cream sauce 17

Crabmeat Spaghetti

Fresh tomatoes, crab meat, garlic, olive oil & red pepper flakes 18

Mozzarella Ravioli

Smoked mozzarella ravioli served with grilled zucchini in a fresh tomato, basil & olive oil sauce 17

Crab Ravioli

Ravioli filled with Maryland Blue Crab in a tomato vodka cream sauce 20

Seafood Spaghetti (Pescatora)

Spaghetti with scallops, shrimp, mussels & calamari in a spicy tomato sauce 20

Penne with Eggplant

Penne pasta with mozzarella, tomato sauce and basil 17

Shrimp Spaghetti

Spaghetti with shrimp, fresh diced tomatoes, arugula & garlic-infused olive oil 17

Seafood Fettuccine

Fettuccine with scallops, shrimp and fresh crab meat in a lemon thyme cream sauce 20

Angel Hair Primavera

Served with zucchini, mushrooms, red peppers & artichokes in a garlic oil sauce 17

Traditional pastas available upon request
(Carbonara, Arrabiata or Alfredo)

Seafood Risotto

Risotto with shrimp, scallops & calamari finished with marinara & a touch of cream 22

Please allow 25 minutes for preparation

Mushroom Risotto

A traditional preparation using shitake & porcini mushrooms, shallots,
white wine & truffle oil and a touch of cream 20

Please allow 25 minutes for preparation

*Please let your server know of any allergies or sensitivities.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions.

We Greatly Appreciate your Business
20% Gratuity may be added for parties of six or more

Secondi

Crab Cake a la Piccola Roma

Crab cakes prepared with jumbo crab meat, shallots & roasted peppers. Served with a side of roasted potatoes Market Price

Veal Parmigiana

Sautéed veal with marinara sauce and three cheeses, served with spaghetti marinara 25

Veal Saltimbocca

Veal topped with prosciutto & mozzarella in a demi-glaze and sage sauce served with vegetables & roasted potatoes 24

Veal Piccata

Veal sautéed with roasted lemons & caper berries in a butter lemon sauce served with roasted potatoes and sautéed seasonal vegetables 24

Chicken in Cream Sauce

Sautéed chicken breast topped with prosciutto & mozzarella in a cream sauce served with mashed potatoes and vegetable of the day 19

Chicken with Roasted Pepper and Cheese

Sautéed chicken breast, fresh tomatoes and roasted peppers topped with goat cheese. Served with roasted potatoes and sautéed season vegetables 19

Stuffed Filet Mignon

Grilled filet stuffed with prosciutto, goat cheese & spinach topped with a demi-glaze and leeks. Served with roasted potatoes and sautéed seasonal vegetables 32

Shrimp & Veal

Breaded veal wrapped around shrimp in a lemon butter sauce. Served with mashed potatoes and sautéed seasonal vegetables 25

Grilled Rack of Lamb

Rack of lamb grilled to perfection, topped with a demi-glaze & roasted garlic. Served with mashed potatoes & sautéed seasonal vegetables 27

Grilled Atlantic Salmon Filet

Grilled salmon filet covered with butter & pink peppercorn over a bed of sautéed spinach 23

Grilled Duck

Grilled duck breast with porcini & shitake mushrooms covered in a brandy cream sauce. Served with mashed potatoes and sautéed seasonal vegetables 24

Duck a la Orange Sauce

Grilled duck cooked in brown sugar, orange juice and orange zest 25

Eggplant Parmigiana

Baked Italian eggplant topped with marinara sauce and fresh mozzarella 17

Cartoccio

Fresh fish of the day cooked in its own juices together with mussels, scallops, fresh tomatoes, lemon, thyme, olives & saffron in a parchment bag
Market Price