



ANTIPASTI

- PEAR RAVIOLI: 4 homemade ravioli filled w/ walnuts, pear & gorgonzola cheese, in a brandy-brown sugar reduction - 8.50
- BAKED SMOKED MOZZARELLA: stuffed with imported Italian prosciutto & topped with sauteed mushrooms - 9.25
- BRUSCHETTE MISTE: 1 tomatoes, basil, onions & extra-virgin olive oil - 1 sautéed mushrooms & walnuts - 1 garlic & oil - 7.00
- STUFFED MUSHROOMS: baked fresh mushrooms stuffed with crabmeat - 9.25
- COZZE: Prince Edward Island mussels in a red or white wine sauce - 7.00
- CALAMARI FRITTI: fried to perfection & served w/ a side of marinara sauce - 9.25
- CLAMS CASINO: chopped and broiled w/ bacon, peppers & onions - 9.25
- ANTIPASTO: cold cuts, cheese, grilled veggies, olives & bruschetta garlic & oil - 9.25
- EGGPLANT PARM BITES: 6.50

SOU P S

TOMATO CARROT BISQUE or SOUP OF THE DAY: Cup: 3.50 Bowl: 4.50

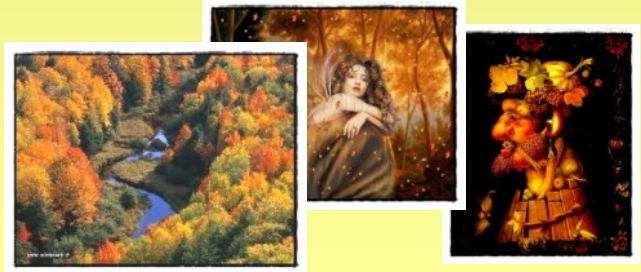
SALADS

CAESAR SALAD: 7.00 - With chicken: 9.50 - With (4) shrimp: 9.50

A WORLD OF HOMEMADE PASTA

served with a house salad

- FETTUCCHINE ALLA BOLOGNESE: homemade fettuccine in a classic meat ragù sauce - 15.75
- GNOCCHI AL GORGONZOLA: homemade potato dumplings, with gorgonzola & pecorino cheese - 14.75
- GNOCCHI AL POMODORO: homemade potato dumplings in a fresh tomato sauce - 13.75 - with meatballs - 15.75
- GNOCCHI RICOTTA E SPINACH: homemade dumplings, made without potatoes, using ricotta, spinach and flour. Lighter than the classic version, their goodness and freshness are best appreciated with a simple tomato sauce & fresh basil - 15.75
- CAVATELLI ALLE CIME DI RAPA: homemade cavatelli with broccoli rabe, garlic, oil, red hot pepper, anchovies - 16.75
- RAVIOLI ALLA ROBERTO: homemade ravioli filled with crabmeat and prepared in a jumbo lump crabmeat-cream sauce - 16.75
- RAVIOLI DI ZUCCA: filled with butternut squash & and parmesan cheese, prepared in a butter-sage sauce - 16.75
- RAVIOLI MELE-MANDORLE-ASIAGO: homemade ravioli stuffed with apples, almonds & Asiago cheese, prepared with an arugula-almond pesto - 16.75
- RAVIOLI DI CARNE: classic homemade meat ravioli served in a marinara sauce - 16.75
- RAVIOLI RICOTTA & SPINACI: homemade ricotta & spinach ravioli in a marinara sauce - 16.75
- RAVIOLI AI 4 FORMAGGI: homemade ravioli filled with ricotta, goat cheese, pecorino & mozzarella. In a marinara sauce - 16.75
- RAVIOLI AI FUNGHI: homemade ravioli filled with portobello mushrooms & mozzarella. Prepared with a porcini-mascarpone cream sauce - 16.75



PASTA

- SPAGHETTI ALLA SHIZZOFRENICA: this is the specialty of a friend's restaurant located in the Etruscan town of Tarquinia. Among its ingredients: fresh basil pesto, a blush sauce, pancetta and hot red pepper - 14.75
- RIGATONI ALLA RUSTICA: in a light cream sauce, with mushroom, crumbled sausage and Pecorino Romano -15.75
- PASTA ALLA NORMA: you'll love this Sicilian specialty made with fried eggplants & dry Sicilian ricotta, in a marinara sauce - 14.75
- BUCATINI ALLA MATRICIANA: a Roman classic: prepared in a marinara sauce, with pancetta, onion, hot red pepper, pecorino & parmesan cheese - 14.75
- PENNE ALLA PUTTANESCA: another Roman classic, with black olives, capers and anchovies in a spicy marinara sauce - 14.75
- PENNE WITH SALMON: with sautéed salmon, asparagus, onion and peas, in a pink cognac sauce - 16.75
- PENNE ALLA VODKA: with peas and pancetta in an aurora sauce - 14.75
- SPAGHETTI FRA' DIAVOLO: with shrimp and mushrooms in a spicy red sauce - 16.75
- SPAGHETTI AL POMODORO: in a marinara sauce: 12.00, with Meatballs: 14.00

CHICKEN

Served with soup or house salad, and a side of vegetables and potato of the day

- POLLO ALLA PARMIGIANA: chicken breast, lightly breaded & topped with marinara sauce & mozzarella - 16.75
- POLLO AL MARSALA: chicken breast, sautéed with mushrooms in Marsala wine - 16.75
- POLLO DELIZIOSO: chicken breast, sautéed with mushrooms, red peppers and onions in a white wine reduction - 16.75
- POLLO ALLA PUTTANESCA: chicken breast, with white wine, capers, anchovies & olives, in a spicy red sauce - 16.75

MEAT

Served with soup or house salad, and a side of vegetables and potato of the day

- VEAL DELLA CASA: topped with prosciutto & mozzarella in a porcini mushroom sauce - 19.75
- VEAL SALTIMBOCCA ALLA ROMANA: with prosciutto & fresh sage in a butter-white-wine sauce - 18.75
- VEAL MILANESE: it is not deep fried! Our veal cutlet is gently sautéed in olive oil - 18.00
- VEAL PARMIGIANA: lightly breaded, topped w/ marinara sauce & mozzarella - 18.50
- VEAL OSCAR: with crabmeat, spinach & porcini mushrooms, in a cognac demiglace sauce - 20.00
- VEAL MARSALA: sautéed with mushrooms in a Marsala wine sauce - 18.75

FISH

Served with soup or house salad, and a side of vegetables and potato of the day

- AUSTRALIAN SEA BASS (BARRAMUNDI): no antibiotics, hormones, colorants or other additives are ever used. Free of mercury and other contaminants. It has more omega-3s than almost any other white fish. Grilled with Extra - Virgin Olive Oil and lemon - 19.75
- GRILLED SALMON: 8 oz grilled salmon filet, topped with a spinach dill sauce - 19.75
- TILAPIA IN GUAZZETTO: with chopped tomatoes, onion, capers, hot pepper and white wine - 19.75



Roberto's Trattoria

WHERE THE PASTA IS ALWAYS HOMEMADE