

# ROMANOS RUSTIC ITALIAN

EST. 1969

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## ANTIPASTI

Slider Sampler ~ Egg, Tuna & Chicken Salad ~ **\$9**

Arancini ~ Four risotto croquets stuffed with peas & mozzarella with arrabiatta sauce v ~ **\$10**

Triple T's ~ Deep fried tater tots tossed with truffle salt & oil served with chipotle aioli v ~ **\$7**

## SALAD & SOUP

Roma Salad ~ Greens accompanied with berries, goat cheese, pecans & grilled chicken breast **GF** ~ **\$14**

Entrée Caesar ~ Romaine lettuce, croutons, bacon bits & parmesan tossed in a Caesar dressing v ~ **\$10**

ADD Chicken or Shrimp ~ **\$7**

Soup of The Day      **Cup ~ \$5**      **Bowl ~ \$7**

## PANINI

All panini come with one side

Vitello ~ Veal cutlet topped with peppers, marinara & mozzarella on a grilled baguette ~ **\$15**

Trio ~ Roasted red pepper spread, prosciutto, capicola, mortadella & provolone on a grilled focaccia ~ **\$15**

Turkey & Brie ~ Cranberry mayo, roasted turkey, brie & spinach on a grilled focaccia ~ **\$13**

Beef Dip ~ Horseradish mayo and thinly shaved beef on a grilled focaccia with au jus ~ **\$13**

Caprese ~ Pesto spread, bocconcini, tomato, balsamic drizzle on house made grilled focaccia ~ **\$1**

## SIDES

Soup of the day  
Fries **v GF**  
Tater Tots **v GF**  
Mixed Greens **v GF**

Caesar Salad **v GF**  
Arancini **v +\$1**  
Greek Salad **v GF +\$1**  
Caprese Salad **v GF +\$1**

**EXTRA SIDES ~ \$5**

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## PASTA

All pasta is served with garlic toast

Roma Lasagna ~ Original made in house recipe with veal & pork in a tomato sauce ~ **\$14**

Roma Stracci ~ 3 Made in house egg crepes stuffed with veal & pork in a tomato sauce OR spinach & ricotta in a cream sauce v ~ **\$16**

Spaghetti Carbonara ~ Pancetta, creamy egg & parmesan sauce ~ **\$15**

Penne Bolognese ~ Ground beef, veal & pork in a tomato sauce ~ **\$15**

## BUILD YOUR OWN PASTA ~ \$17

### CHOOSE YOUR PASTA

Penne ~ Linguine ~ Spaghetti ~ Gnocchi **GF**

### CHOOSE YOUR SAUCE

~ Marinara (Tomato) **GF** ~ Rose (Tomato & Cream) ~ Alfredo (Cream and Parmigiano) ~  
~ Pesto (Garlic, Basil & Olive Oil) **GF** ~ Aglio Olio (Garlic, Olive Oil & Chili flakes) **GF** ~

### CHOOSE YOUR PROTEIN

~ Chicken ~ Shrimp ~ Meatballs ~

## PIZZA

Italiano ~ Capicollo, mushrooms & black olives ~ **\$15**

Hawaiian ~ Italian ham & pineapple ~ **\$15**

Margarita ~ Bocconcini & fresh basil v ~ **\$15**

Pesto Chicken ~ Pesto, olive oil & grilled chicken ~ **\$15**

## ENTRÉE

Comes with penne marinara & roasted veg

Chicken Parmigiana ~ Lightly breaded chicken cutlet topped with tomato sauce, baked with mozzarella cheese ~ **\$17**

Veal Parmigiana ~ Lightly breaded veal cutlet topped with tomato sauce, baked with mozzarella cheese ~ **\$17**

## DESSERT

NY Cheesecake ~ Classic NY Cheesecake with graham crust topped with triple berry sauce ~ **\$9**

Tiramisu ~ Traditional tiramisu, Italian cookies and mascarpone ~ **\$9**

V - Vegetarian **GF** – Gluten Free

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# DRINK MENU

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## WINE

### RED WINE

**Pasqua Sangiovese** ~ 6oz \$7.50 ~ 9oz \$10 ~ ½ Litre \$19 ~ 1 Litre \$37

Aromas of cassis with hints of fresh cherries & blueberry

**Zenato Vento Rosso** ~ 6oz \$8.50 ~ 9oz \$11 ~ Bottle \$34

Good structure with tastes of wild berries and maraschino cherries

### WHITE WINE

**Zenato Pinot Grigio** ~ 6oz \$7.50 ~ 9oz \$10 ~ ½ Litre \$18 ~ Bottle \$32

Dry white wine, smooth, smooth delicate & a fresh with apple, pear & citrus aroma

**Chardonnay** ~ 6oz \$8.50 ~ 9oz \$11 ~ Bottle \$34

Unoaked, notes of green apple, apricot & hints of hazelnut

## BEER

Domestic Beers ~ \$6.75

~ Kokanee ~ Canadian ~ Coors Light ~

Import Beers ~ \$7.50

~ Peroni ~ Moretti ~ Stella Artois ~ Heineken ~ Corona ~

## HIGHBALLS ~ \$7.50

~ Vodka ~ Rye ~ Rum ~ Gin ~

## NON-ALCOHOLIC BEVERAGES

POP ~ \$2.50

~ Pepsi ~ Diet Pepsi ~ Dr. Pepper ~ Root Beer ~ 7-UP ~ Ginger Ale ~

Pure Leaf Ice Tea ~ \$3.50

~ Green Tea ~ Raspberry ~ Peach ~ Lemon ~

San Pellegrino Soda ~ \$3.50

~ Lemon ~ Orange ~ Grapefruit ~ Blood Orange ~ Pomegranate & Orange ~

~ Clementine ~ Brio ~ Sparkling Water 250ml ~

Bubly ~ \$3.00

~ Orange ~ Lime ~ Cherrie ~ Strawberry ~ Grapefruit ~

## COFFEE & TEA

Mother Parkers Coffee ~ \$3.50

Pure Leaf Tea ~ \$3.50

Espresso ~ \$3

Americano ~ \$4

Cappuccino ~\$4

Macchiato ~ \$4

Latte ~ \$4.50 ADD FLAVOR ~ \$ .50