



## LUNCH

### *Antipasti*

<b>Salumi &amp; Formaggio Board</b> .....	\$14
<b>Bruschetta</b> <i>with fresh tomato, basil and garlic</i> .....	\$7
<b>Octopus Carpaccio</b> .....	\$14
<i>Octopus, arugula, olive oil and lemon</i>	
<b>Angus Carpaccio</b> .....	\$12
<i>With capers, EVOO, Parmesan, lemon and mustard</i>	
<b>Pugliese Style Grilled Octopus</b> .....	\$10
<i>With potato, celery, chili flakes and lemon</i>	
<b>Grilled Shrimp</b> .....	\$12
<i>Marinated and skewered gulf shrimp with lemon thyme</i>	
<b>Fried Calamari</b> <i>with spicy tomato sauce, tartar sauce</i> .....	\$10

### *Insalate*

<b>Mixed Organic Greens</b> .....	\$8
<b>Portobello &amp; Arugula</b> <i>with lemon, olive oil, Parmesan</i> ..	\$12
<b>Bietole "Beet"</b> .....	\$13
<i>With avocado and Gorgonzola crumbles on butter lettuce</i>	
<b>Italian Seafood Salad</b> .....	\$14
<i>With calamari, shrimp, octopus, celery and lemon</i>	
<b>Café Roma</b> .....	\$9
<i>With mushrooms, mozzarella, salami, onion, peppers, garbanzos and tomato</i>	
<b>Caesar Salad</b> <i>a classic recipe</i> .....	\$8
<i>With grilled breast of chicken \$14</i>	
<i>Add garlic sautéed gulf shrimp \$2 each</i>	

### *Pizza e Panini*

<b>Pizza Funghi e Prosciutto Crudo</b> .....	\$15
<b>Pizza Margherita</b> .....	\$13
<b>Pizza Pepperoni</b> .....	\$14
<b>Pizza Puglia</b> .....	\$14
<b>Pizza Vegetariana</b> .....	\$14
<b>Pizza Bianca</b> <i>with mozzarella, pancetta, arugula</i> .....	\$15
<b>Caprese Sandwich</b> .....	\$12
<b>Grilled Chicken Breast Sandwich</b> .....	\$14

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Lunch Cont.

Pasta

\*Italian gluten-free spaghetti available as a substitute for this pasta dish for \$2.

Table listing pasta dishes and prices: Angel Hair Pomodoro\* \$14, Garganelli al Pesto \$16, Ravioli della Casa \$16, Tortelli di Zucca \$16, Bucatini Carbonara\*\* \$16, Pappardelle Chinghiale \$17, Fettuccine Bolognese\*\* \$15, Linguine Vongole\* \$18.

Carne e Pesce

Table listing meat and fish dishes and prices: Braised Short Ribs \$18, Prime Center-Cut Sirloin Steak 8 oz \$17, Scampi Spumante \$18, Grilled Salmon \$18, Pollo al Mattone (Boneless) \$16.

Private Dining & Banquet Events

The Rizzo family at Café Roma has 37 years of experience in managing successful dining events. Our professional staff specializes in coordinating wedding rehearsal dinners, anniversaries, birthdays, retirement parties, business meetings, board meetings, medical dinner presentations, conference events, award banquets, and company holiday parties, to name a few.

EVENT SPACES

Deruta Room: Capacity 100 • Garden Patio: Capacity 50
La Sala : Capacity 40

DINNER

Antipasti

Table listing dinner antipasti dishes and prices: Bruschetta \$8, Fried Mozzarella Marinara \$10, Angus Carpaccio \$14, Escargots \$14, Fried Calamari \$12, Gamberetti \$14, Pugliese Grilled Octopus \$14, Salumi and Formaggio Board \$14, Minestrone alla Toscana \$9.

Insalate

Table listing dinner insalate dishes and prices: Portobello and Arugula \$12, Insalata Mista \$8, Bietole Beet \$12, Café Roma \$12, Caesar \$11.

Pizze

Table listing dinner pizza dishes and prices: Prosciutto e Funghi \$18, Puglia rapini \$16, Pepperoni \$16, Margherita \$14, Top any pizza with seasoned fresh arugula \$2.



## Primi

*\*Gluten-free pasta (corn-based) available for this dish, add \$2*

Angel Hair Pasta*	\$10/\$16
<i>With a San Marzano tomato marinara sauce</i>	
Bucatini "Carbonara"*	\$18
<i>With house-made pancetta and pecorino</i>	
Pappardelle	\$20
<i>With a wild boar sauce and shaved pecorino</i>	
Tagliatelle Bolognese	\$10/\$16
<i>With a house-made meat sauce</i>	
Potato Gnocchi with Italian dolce Gorgonzola sauce	\$18
"Tortelli di Zucca"	\$18
<i>Butternut squash, amaretto, butter and sage</i>	
Ravioli della Casa	\$18
<i>With a Bolognese style meat sauce</i>	
Pici con Porri e Salsiccia	\$18
<i>Tuscan pasta with a sausage and leek sauce</i>	
Lasagna della Casa	\$18
<i>With béchamel and ragu Bolognese</i>	
Cannelloni "Maria Rosa"	\$18
<i>Filled with chicken and spinach</i>	
Linguine	\$22
<i>With littleneck clams, pancetta, garlic and white wine</i>	



## Secondi

Scampi "Spumante"	\$26
<i>Gulf Coast shrimp sautéed with lemon, garlic and Prosecco</i>	
Salmon	\$26
<i>With fennel beurre blanc and Tuscan lentils</i>	
Pork Chop Milanese	\$26
<i>Breaded "elephant ear" chop and seasoned arugula</i>	
Veal Scaloppine Piccata	\$28
<i>With capers and lemon</i>	
Veal Scaloppine Marsala	\$28
<i>With mushrooms and Marsala wine</i>	
Barolo Wine Braised Short Ribs	\$26
<i>With porcini mushroom and polenta</i>	
"Suprema di Pollo"	\$26
<i>Pan-roasted double breast chicken, rosemary, lemon, fried onions</i>	
Prime Center-Cut Sirloin 8 oz.	\$28
<i>Served natural or with peppercorn sauce</i>	
Filet Mignon	\$36
<i>With herbed porcini butter and Pinot Noir reduction</i>	
Fresh Fish of the Day	M.P.

## Contorni

Sautéed Local Greens with garlic and olive oil	\$8
Pan-Roasted Potatoes with rosemary and garlic	\$6
Polenta with Parmigiano-Reggiano	\$10

## Dessert

See Canyon Apple Strudel	\$9
Tiramisu	\$9
New York Style Cheesecake	\$8
Corsican Style Chocolate Mousse	\$8
Cannoli Siciliani (2)	\$8
Crème Brûlée	\$8
Italian Lemon Sorbetto	\$7
Cheese Plate	\$12