



LUNCH

Starters

Salumi & Formaggio Board	\$16
Bruschetta <i>with fresh tomato, basil and garlic</i>	\$8
Minestrone	\$9
<i>Tuscan style hearty vegetable soup</i>	
Angus Carpaccio	\$12
<i>With capers, light mustard, arugula and Parmesan</i>	
Polpo Luciana	\$16
<i>Octopus, Neapolitan style braised with tomato, garlic, olives</i>	
Calamari Fritti <i>with spicy tomato sauce</i>	\$14
Mozzarella Marinara	\$10
<i>Breaded, fried mozzarella with marinara sauce</i>	

Salads

Insalata Mista	\$8
Toscana Salad	\$14
<i>Tuna, tomato, fresh mozzarella, olives, butter lettuce, garbanzos</i>	
Bietole "Beet"	\$12
<i>With avocado, Gorgonzola crumbles, marinated red onion on butter lettuce</i>	
Giardino	\$12
<i>Mixed lettuces, grilled eggplant, zucchini, roasted peppers, mozzarella</i>	
Classic Caesar Salad	\$11
<i>Add grilled chicken \$7 • Add grilled salmon \$9</i>	
<i>Add sautéed gulf shrimp \$2.50 each</i>	

Pizza & Panini

Pizza Funghi e Prosciutto Crudo	\$14
Pizza Margherita	\$12
Pizza Puglia	\$14
Pizza Napoletana	\$14
Pizza Ortolana	\$15
Caprese Sandwich	\$13
Grilled Chicken Breast Sandwich	\$14

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Lunch Cont.

Pasta

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

Cappellini Pomodoro*	\$15
Spaghetti Aglio e Olio	\$14
<i>Garlic, anchovy, Parmesan, chili flakes, parsley</i>	
Linguine Puttanesca	\$17
<i>Tomato sauce, olives, capers, anchovies and garlic</i>	
Ravioli	\$17
<i>House-made, meat-filled with Bolognese ragu</i>	
Bucatini Carbonara*	\$17
<i>With house-made pancetta and pecorino cheese</i>	
Vongole e Zucchini	\$20
<i>Linguine with clams, garlic and shoestring zucchini</i>	

Meats & Fish

Prime Chateau Sirloin 8 oz	\$20
<i>"Bistro Style" with arugula and fried potatoes</i>	
Grilled King Salmon	\$22
<i>With fennel beurre blanc and Tuscan lentils</i>	
Petto di Pollo al Marsala con Funghi	\$18
<i>With Marsala wine and mushrooms</i>	
Pork Chop Milanese	\$22
<i>Seasoned, breaded chop with arugula, lemon and olive oil</i>	
Scampi alla Busara	\$24
<i>Shrimp sautéed in shallots, white wine, tomato and parsley</i>	

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

Starters

Polpo Luciana	\$16
<i>Octopus, Neapolitan style braised with tomato, garlic, olives</i>	
Angus Carpaccio	\$14
<i>With capers, light mustard, arugula and Parmesan</i>	
Bruschetta with tomato, garlic, olive oil and basil	\$8
Mozzarella Marinara	\$10
<i>Breaded, fried mozzarella with marinara sauce</i>	
Escargots	\$14
<i>Baked with shallots, garlic, butter and parsley</i>	
Calamari Fritti with spicy tomato sauce	\$14
Burrata e Prosciutto	\$14
Salumi and Formaggio Board	\$18
<i>Assorted meats, cheeses, with fig jam, candied walnuts, olives</i>	
Minestrone Tuscan style hearty vegetable soup	\$9
Bread Dipping Sauce garlic, balsamic, EVOO, Parmesan ..	\$4

Salads

Insalata Mista	\$8
Bietole "Beet"	\$12
<i>With avocado, Gorgonzola, marinated red onion, butter lettuce</i>	
Giardino	\$12
<i>Lettuces, grilled eggplant, zucchini, roasted peppers, mozzarella</i>	
Classic Caesar Salad	\$11
Caprese Fresh mozzarella, tomato, avocado, basil	\$12

Pizza

Puglia broccoli rabe, Italian sausage, mozzarella	\$16
Pepperoni tomato sauce, mozzarella, spicy salami	\$16
Margherita tomato sauce, fresh mozzarella, basil	\$14
Ortolana Grilled eggplant, zucchini, peppers, mozzarella...	\$15
Napoletana Olives, capers, anchovies, tomato sauce, mozzarella	\$15
Prosciutto e Funghi	\$16
<i>Tomato, mushrooms, prosciutto cotto, mozzarella</i>	
Top any pizza with seasoned fresh arugula	\$2

Pasta

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

Cappellini Pomodoro	\$9/\$16
<i>Angel hair pasta with tomato marinara sauce and basil</i>	
Bucatini Carbonara*	\$18
<i>With egg, house-made pancetta and pecorino</i>	
Linguine Puttanesca	\$18
<i>Tomato sauce, olives, capers, anchovies and garlic</i>	
Tagliatelle Bolognese*	\$10/\$16
<i>House-made fettuccine style pasta with meat sauce</i>	
Paglia e Fieno	\$18
<i>White and green fettuccine, speck, green peas and mushrooms</i>	
Lasagna	\$18
<i>House-made with béchamel and Bolognese ragu</i>	
Tortelli di Zucca	\$20
<i>House-made squash-filled ravioli with Parmesan cream sauce</i>	
Ravioli	\$18
<i>House-made meat-filled ravioli with a Bolognese meat ragu</i>	
Vongole e Zucchini	\$20
<i>Linguine with clams, garlic and shoestring zucchini</i>	
Cannelloni "Maria Rosa"	\$18
<i>Filled with chicken and spinach</i>	



Meats & Fish

Scampi alla Busara	\$26
<i>Shrimp sautéed in sballots, white wine, tomato and parsley</i>	
Salmon Piccata	\$26
<i>Pan-seared king salmon with lemon, capers and white wine</i>	
Pork Chop Milanese	\$26
<i>Breaded Milanese style with arugula and roasted potatoes</i>	
Veal Scaloppine Marsala	\$28
<i>With mushrooms and Marsala wine</i>	
Osso Buco	\$32
<i>Braised veal shanks in a hearty wine and vegetable-based sauce</i>	
Suprema di Pollo	\$26
<i>Pan-roasted double chicken breast with rosemary</i>	
Veal Chop Roma	\$38
<i>Pan-seared with brandy, whole garlic and sage</i>	
Filet Mignon	\$36
<i>With berbed porcini butter and red wine reduction sauce</i>	

Sides

Farmer's Market Greens with garlic and olive oil	\$8
Pan-Roasted Potatoes with rosemary, thyme and sage	\$8

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