

## ANTIPASTI

TAGLIERE ALLA ROMANA | 15.00

SELECTION OF ITALIAN ARTISAN MEATS AND CHEESES

BOCCONCINI DI PRUGNE | 11.95

BAKED DRIED PLUMS WRAPPED WITH SMOKED BACON, SERVED WITH GORGONZOLA SAUCE

SUPPLÌ CACIO E PEPE | 13.95

TWO BREADED BALLS OF RICE SERVED ONE WITH TOMATO SAUCE; ONE WITH MUSHROOM CREAM SAUCE

CALAMARI & POLENTA | 13.95

POLENTA VENETIAN STYLE SAUTE' WITH SQUID AND FRESH TOMATOES. PERFECTED WITH A SIDE OF HOMEMADE BALSAMIC MAYONNAISE

## INSALATE

CAESAR | 7.50

FRESH CHOPPED ROMAINE LETTUCE, CAESAR DRESSING, CRISPY FLAT BREAD AND PARMIGIANO

CAPRESE | 11.95

FRESH TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## PASTA

PAPPARDELLE ALLA AMATRICIANA | 21.95

PANCETTA IN A RED WINE TOMATO SAUCE

GNOCCHI CARCIOFI E FUNGHI | 22.95

MOZZARELLA, ARTICHOKE AND MUSHROOM IN A WHITE WINE SAUCE

FETTUCCHINE DI MARE AL PESTO | 23.95

SHRIMP, SCALLOPS, FRESH TOMATO AND BASIL PESTO IN A WHITE WINE SAUCE

PAPPARDELLE ALLA BOSCAIOLA | 22.95

SWEET SAUSAGE AND MUSHROOM IN CREAM SAUCE

GNOCCHI ALLA SORRENTINA | 21.95

MOZZARELLA AND BASIL IN TOMATO SAUCE

FETTUCCHINE BOLOGNESE | 21.95

GROUND BEEF SIMMERED WITH CHIANTI AND SLOWLY COOKED IN TOMATO SAUCE

PAPPARDELLE ALLA GRICIA 21.95

PANCETTA AND CREAM OF PECORINO CHEESE

GNOCCHI ALLA MARCHIGGIANA | 22.95

SWEET SAUSAGE AND MUSHROOM IN TOMATO SAUCE

PAPPARDELLE DI MARE AL LIMONE | 23.95

SHRIMP, SCALLOPS, AND LEMON ZEST IN A WHITE WINE SAUCE

PLEASE,  
NOTIFY YOUR WAITER ABOUT ANY FOOD ALLERGY.

## CARNE & PESCE

AGNELLO ALLA GRIGLIA | 25.95

GRILLED RACK OF LAMB WITH MODENA BALSAMIC REDUCTION

FILETTO AL GORGONZOLA | 31.95

GRILLED FILET MIGNON SERVED WITH GORGONZOLA SAUCE

POLLETTO AL VINSANTO | 21.95

BAKED CORNISH HEN STUFFED WITH PANCETTA, LEMON AND ROSEMARY IN A VINSANTO WINE SAUCE

SALMONE ALLA GRIGLIA | 22.95

GRILLED SALMON DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

## SOFT DRINKS

ESPRESSO | 3.25

SAN PELLEGRINO | 4.50

CAPPUCCINO | 4.50

COKE PRODUCTS | 2.75

HOT TEA | 2.75

ICED TEA | 2.75

COFFEE | 2.50

## WHITE AND SPARKLING

1 1 1	ROCCA PINOT GRIGIO	8.5		2.5	Veneto, Italy
1 1 3	FRISK "PRICKLY" RIESLING	8.5		2.6	Australia
1 1 4	GRAYSON CHARDONNAY	8.5		2.7	Napa Valley, California
1 1 7	PONGA SAUVIGNON BLANC	10		3.0	New Zealand
2 0 1	LA LUCA  PROSECCO  187 ml	-		9	Veneto, Italy

Buon  
Appetito

## BEER

PERONI | 5.5 |  
The original Italian lager.

MILLER LITE | 4 |  
Miller Lite is the original light beer.



"Pasta is the one  
food I can't live  
without. It's the  
food I eat to fuel  
my running."

Joe  
Bastianich

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## RED WINES

3 0 2	LE ROVOLE SANGIOVESE	8		2.5	Veneto, Italy
3 0 5	DELOACH HERITAGE RESERVE MERLOT	9		2.8	Russian River Valley, California
3 0 6	GRAYSON CABERNET SAUVIGNON	10		2.8	Napa Valley, California
3 0 9	BARONE RICASOLI CHIANTI	10.5		3.2	Tuscany, Italy
3 1 0	BLOCK NINE PINOT NOIR	10		3.2	St. Helena, California
3 1 8	RAYMOND CABERNET SAUVIGNON "SOMMELIER"	-		4.0	Napa Valley, California
4 0 3	TUA RITA ROSSO DEI NOTRI SUPER TUSCAN	13		4.9	Tuscany, Italy
4 0 4	CARPINETO CHIANTI CLASSICO RISERVA	-		5.0	Tuscany, Italy
4 0 6	TOLAINI VALDISANTI SUPER TUSCAN	-		6.4	Tuscany, Italy
4 0 7	BATASIOLO BAROLO  DOCG	-		7.2	Tuscany, Italy

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