

Dinner Carne

All steaks & chops served at Trattoria Romana are both domestic & all-natural, free from additives, artificial flavors or colors & preservatives.

We choose all natural Black Angus beef because it yields the most tender, juicy & best-tasting steaks.

CONTROFILETTO DI MANZO 46.95

16 oz center cut Black Angus NY sirloin grilled to perfection & served with mashed potatoes & vegetable.

CONTROFILETTO DI MANZO ALLA ROMANA 48.95

16 oz sirloin steak topped with white button mushrooms sautéed with extra virgin olive oil, fresh lemon juice, garlic, & oregano. Served with mashed potatoes & vegetable.

COSTOLETTA DI MAIALE 28.95

16oz center cut pork chop grilled to perfection, finished with a touch of demi glaze & white wine with fresh garlic & roasted vinegar peppers. Served with mashed potatoes & vegetable.

Advisory: Consumption of raw or under-cooked foods of animal origin may increase your risk of food borne illness.

Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

Please inform server of any allergies or dietary restrictions.

Wines by the Glass

White Wines By The Glass

Santa Margherita Prosecco ~ Italy	11
Bartenura Moscato ~ Italy	10
Bollini Pinto Grigio ~ Italy	9
Santa Margarita Pinot Grigio ~ Italy	13
Pratsch Rosé ~ Austria	10
Kendall Jackson Chardonnay ~ California	11
Tenuta di Nozzole "Le Bruniche" Chardonnay ~ Italy	9
Chateau Ste. Michelle Riesling ~ Washington	9
13 Degrees Celsius Sauvignon Blanc ~ New Zealand	10
Kim Crawford Sauvignon Blanc ~ Italy	13

Red Wines By The Glass

Banfi Chianti Classico Riserva DOCG ~ Italy	10
A to Z Pinot Noir ~ Oregon	11
Meiomi Pinot Noir ~ California	13
J. Lohr Seven Oaks Cabernet ~ California	10
Dough Cabernet ~ California	12
Rodney Strong Merlot ~ Sonoma	10
Zuccardi Malbec ~ Argentina	12
Banfi Rosso di Montepulciano ~ Italy	14
Sassoregale Sangiovese ~ Italy	11

Contorni

BROCCOLI DI RAPA 6.95

Sautéed Broccoli di Rabe with garlic & extra virgin olive oil.

FUNGI DI TRUFFOLATE 6.95

Sautéed mushroom caps with garlic & extra virgin truffle oil.

ASPARAGI 6.95

Grilled asparagus spears.

RISOTTO AL BURRO 6.95

Aborio rice sautéed w/ butter, parmigiano-reggiano cheese & Italian parsley.

At the discretion of management prices are subject to change. Prices do not reflect gratuity or RI state tax.

Substitutions

All dishes are prepared fresh to order.

Most dietary restrictions can be accommodated.

Although most dishes incorporate gluten, many can be made gluten-free.

Please discuss any special dietary restrictions with your server.

GLUTEN-FREE PENNE 4.95

WHOLE WHEAT SPAGHETTI 4.95

RISOTTO 4.95

Gluten-free bread crumbs available for Chicken or Veal Parmigiana 3.00

Vegetarian Options

BUCATINI AL POMODORO 20.95

TORTELLONI PRIMAVERA 20.95

SPAGHETTI ALIO E OLIO 20.95

Signature Cocktails

ISOLA BELLA

Hendricks Gin, St Germain, fresh sour, topped with prosecco.

MELOGRANO

Casamigos Mezcal, Pama Liqueur, warm spices, fresh lime juice.

PAULINA'S PARADISE

Cruzan Coconut Rum, Malibu Pineapple Rum, fresh pineapple juice, cherry syrup.

TR'S CAPONE

Makers Mark 46 Bourbon, muddled paccino tomatoes & fresh basil, agave, fresh lemon juice

NEGRONI DI ROMA

Bombay London Dry Gin, Aperol, blood orange liqueur, sweet vermouth

SICILIAN OLD FASHIONED

Basil Hayden Bourbon, Amaro, dremera syrup, orange bitters

HOMEMADE SANGRIA

Made with fresh fruit and our own special ingredients. (Red, White or Champagne)

Martinis

PERA PERFETTA

Grey Goose La Poire Vodka, St Germain, fresh sour.

PESCA E MANGO COSMO

Deep Eddy Peach Vodka, Cointreau, homemade mango puree, fresh lime, cranberry juice.

VODKA INFUSION

Pinnacle Vodka aged over Jet Fresh Pineapple.

AMARENA GIMLET

Grey Goose Cherry Noir Vodka, fresh lime juice.

Mocktails

POMME SPRITZ

Pomegranate juice, simple syrup, fresh mint, topped with soda water.

CUCUMBER BASIL

Muddled cucumber and basil, fresh lime juice, topped with soda water.

TRATTORIA ROMANA

Bar & Grill



The Flavor of Italy

All Occasion Function Facilities Available
At Trattoria Romana, we take great pride in our functions. Our system of preparation and service is unsurpassed. It is truly individual service.

Let us entertain your next social or business meeting in one of our elegant function rooms. Accommodating parties up to 80.

Dining Hours

Tuesday through Thursday, 4:30 - 9:00 pm
Friday & Saturday, 4:30 - 10:00 pm
Sunday, 4:30- 9:00 pm
Closed Mondays

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Antipasti

CALAMARI FRITTI 14.95

Tender calamari rings pan-fried & topped w/ hot cherry peppers. Served with cocktail sauce & lemon.

COZZE ALLA MARINARA 13.95

Prince Edward Island mussels simmered in a garlic & white wine marinara sauce with fresh Italian herbs.

GAMBERI COCKTAIL 15.95

Colossal shrimp served ice cold with our house made zesty cocktail sauce & lemon.

SASHIMI TUNA 18.95

Fresh Sashimi Tuna served raw with seaweed salad, wasabi & soy sauce.

CLAMS CASINO 16.95

Littleneck clams stuffed with roasted red pepper, pancetta & Italian bread crumbs.

CLAMS ON 1/2 SHELL 14.95

Six fresh clams served chilled with cocktail sauce & horseradish.

MELANZANA RIPIENE 13.95

Pan-fried eggplant rolled w/ imported Italian ham & herbed ricotta cheese then baked with San Marzano tomato sauce.

PIZZA MARGARITA 16.95

Fresh tomato slices, fresh basil, Buffalo mozzarella & parmigiano-reggiano cheese.

POLPETTA ALLA CORINNA 15.95

Oversized meatball made w/ ground veal, beef, & sausage topped with San Marzano tomato sauce & a dollop of ricotta cheese. Served w/ mixed greens with red wine vinaigrette.

Zuppa

PASTA E FAGIOLI 6.95

Our classic Italian soup is made with cannellini beans & pasta.

Insalate

INSALATA DI CESARE 7.95

Fresh crisp romaine tossed w/ homemade Caesar dressing, croutons, & parmigiano-reggiano cheese, topped with anchovy filets.

THE "WEDGE" SALAD 7.95

A crunchy cold wedge of iceberg lettuce topped with crisp bacon, bleu cheese crumbles, & our homemade bleu cheese dressing.

MOZZARELLA CAPRESE 15.95

Fresh sliced Buffalo mozzarella & vine-ripened tomatoes with Vidalia onions & fresh basil. Finished w/ a drizzle of extra virgin olive oil.

Pasta

Pasta is made fresh daily. Whole wheat or gluten free pasta available for an additional \$2.50

PAPPARDELLE ALLA BOLOGNESE 20.95

Wide egg-noodle pasta served with our signature meat sauce made with ground veal, beef, & sweet Italian sausage, finished with a dash of cream & parmigiano-reggiano cheese.

BUCATINI ALLA CARBONARA 20.95

Homemade bucatini pasta in a traditional Italian Carbonara sauce made with pancetta, extra virgin olive oil & egg yolk. Finished with pecorino Romano & cracked black pepper.

FETTUCCINE ALFREDO 20.95

Ribbon pasta sautéed in a rich cream sauce with fresh imported parmesan cheese.

TORTELLONI RIPIENE ALLA PRIMAVERA 20.95

Ring-shaped pasta stuffed with ricotta cheese & asparagus sautéed with button mushrooms, & tender baby peas in a San Marzano marinara sauce with a dash of cream & parmigiano-reggiano cheese.

SPAGHETTI ALLA VONGOLE VERACI 20.95

Spaghetti pasta sautéed with fresh littleneck clams. Available in either a light marinara sauce or a garlic & white wine sauce with Italian parsley.

SPAGHETTI E POLPETTA ALLA CORINNA 20.95

Spaghetti pasta tossed with 100% extra virgin olive oil in a homemade San Marzano tomato sauce with fresh basil. Served with Luciano's mother's famous Italian meatballs. Finished with parmigiano-reggiano cheese & Italian Parsley. Served with 3 of Luciano's Mother's famous Italian meatballs.

TAGOLINI POSITANIO 21.95

Homemade tagolini pasta sauteed with eggplant, fresh San Mariano tomatoes, pachino tomatoes, fresh garlic, basil & buffalo mozzarella cheese. Finished with parmigiano-reggiano cheese.

PINCHE AGLIONE 20.95

Homemade pinche pasta sautéed with fresh pacchino Tomatoes, fresh garlic, pure olive oil, parsley, & basil. Finished with parmigiano-reggiano cheese.

RIGATONI AL FORNO 18.95

Tube-shaped pasta tossed with sweet Italian sausage & homemade meatballs. Baked with ricotta & fresh mozzarella in a San Marzano marinara sauce. Finished with parmigiano-reggiano cheese.

Pollo

All of Trattoria Romana's chicken dishes are prepared w/ boneless, skinless breasts of chicken.

POLLO FRANCESE 23.95

Chicken breast dipped in flour & egg, pan-seared with fresh lemon juice, white wine, butter, imported capers & Italian parsley. Served over capellini pasta.

POLLO MARSALA 24.95

Chicken breast sautéed w/ button mushrooms & a Marsala wine demi glaze, served over capellini pasta.

POLLO CACCIATORE ALLA ROMANA 24.95

Chicken breasts sautéed w/ bell peppers, onions, & black olives in a San Marzano tomato sauce. Served over capellini pasta.

POLLO ROSSINI 24.95

Breasts of chicken layered w/ imported ham, fresh basil, garlic, Italian herbs, fresh mozzarella cheese & beefsteak tomato. Served over capellini pasta tossed in a garlic & marinara sauce & drizzled w/ extra virgin olive oil & parmigiano-reggiano cheese.

COTOLETTA DI POLLO ALLA PARMIGIANA 24.95

Lightly breaded boneless breast of chicken topped with fresh mozzarella cheese & baked with San Marzano tomato sauce, finished with parmigiano-reggiano cheese. Served with capellini pasta.

POLLO ALLA SORRENTINO 24.95

Chicken breasts sautéed w/ pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, & Buffalo mozzarella in a light marinara sauce w/ a touch of demi-glaze over capellini pasta. Finished with parmigiano-reggiano cheese.

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Vitello

All of Trattoria Romana's veal dishes are prepared w/ tender milk-fed Provimi veal medallions hand-cut in house daily.

VITELLO MARSALA 26.95

Tender veal medallions sautéed with button mushrooms & Marsala wine demi glaze. Served over capellini pasta.

VITELLO ALLA SORRENTINO 27.95

Veal medallions sautéed w/ pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, Buffalo mozzarella in a light marinara sauce over capellini pasta, finished with parmigiano-reggiano cheese.

COTOLETTA DI VITELLO ALLA PARMIGIANA 26.95

All natural provimi veal lightly pounded & breaded, topped with fresh mozzarella cheese & baked with San Marzano tomato sauce, finished with parmigiano-reggiano cheese. Served with capellini pasta.

SCALLOPINE DI VITELLO ALLA MILANESE 28.95

Tender veal medallions thinly pounded, lightly breaded then sautéed with extra virgin olive oil & fresh lemon. Served with baby arugula, cherry tomatoes & shaved parmesan cheese.

VITELLO FRANCESE 26.95

Veal medallions dipped in flour & egg, pan-seared w/ fresh lemon juice, white wine, butter, imported capers & Italian parsley. Served over capellini pasta.

Pesce

Trattoria Romana purchases & serves only the finest seafood available on a daily basis

GAMBERI ALIO E OLIO 26.95

Jumbo shrimp sautéed with fresh garlic in extra virgin olive oil, finished with a dash of white wine, lemon juice & Italian herbs. Served over capellini pasta.

GAMBERI E CAPESANTE CARDINALE 32.95

Jumbo shrimp & sea scallops sautéed with shallots, garlic, & fresh San Marzano marinara sauce with a dash of cognac & cream. Served over capellini pasta & finished with parmigiano-reggiano cheese.

SALMONE E GAMBERI 31.95

Fresh Grilled Atlantic salmon garnished with a Jumbo shrimp and asparagus spears sauteed in white wine & lemon. Finished with a dollop of bearnaise. Served alongside mashed potatoes.

FRUITTI DI MARE POSILIPO 34.95

Fusilloni pasta in a garlic & olive oil San Marzano marinara sauce sautéed with tender calamari rings, jumbo shrimp, sea scallops, littleneck clams, & PEI mussels. Finished with parmigiano-reggiano cheese.

CIOPINO 36.95

Fresh jumbo shrimp, sea scallops, calamari, clams and Prince Edward Island mussels simmered with peppers and onions in garlic and white wine with a touch of our San Marzano marinara sauce. Served with 2 Italian crostini and a side of capellini alla marinara.