

## Antipasti

### Calamari Fritti \$17.95

Tender calamari rings, pan-fried and topped with hot cherry peppers. Served with San Marzano tomato sauce and fresh lemon.

### Cozze alla Marinara \$14.95

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

### Gamberi Cocktail \$15.95

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

### Arancini \$16.95

Parmesan encrusted dumplings, stuffed with risotto, ground beef, and veal. Finished with San Marzano marinara sauce.

### San Daniele \$22.95

Fresh sliced buffalo mozzarella & beef steak tomatoes, 24 month aged San Daniele Prosciutto, topped with extra virgin olive oil & balsamic glaze.

### Clams Casino \$18.95

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

### Pizza Margarita \$18.95

Oversized meatball made with ground veal, beef, and sausage. Topped with a San Marzano tomato sauce and finished with a dollop of ricotta cheese. Served with mixed greens with a red wine vinaigrette.

### Polpetta alla Corinna \$18.95

Oversized meatball made with ground veal, beef, and sausage. Topped with a San Marzano tomato sauce and finished with a dollop of ricotta cheese. Served with mixed greens with a red wine vinaigrette.

## Zuppa

### Pasta e Fagioli \$7.95

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

## Insalate

### Insalata di Ceasar \$10.95

Fresh crisp romaine tossed with homemade Caesar dressing, croutons, and Parmigiano-Reggiano cheese, topped with anchovy filets.

### The "wedge" Salad \$10.95

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

## Pasta

Pasta is made fresh daily. Whole wheat or gluten free pasta available for an additional \$8.95.

### Pappardelle alla Bolognese \$26.95

Wide egg-noodle pasta served with our signature meat sauce made with ground veal, beef, and sweet Italian sausage. Finished with a dash of cream and Parmigiano-Reggiano cheese.

### Mafaldi Alla Montalcino \$26.95

Homemade mafalde pasta sautéed in a truffle oil with asparagus, Italian pancetta, paccino tomatoes, and porcini mushrooms. Finsihed with Pecorino Romano, fresh cracked black pepper & Italian Parsley.

### Fettuccini Alfredo \$26.95

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

### Burrata Ravioli Alla Romana \$32.95

Homemade Ravioli stuffed with creamy Burrata cheese, shredded mozzarella, parmigiano cheese, panko bread crumbs, and fresh cracked pepper. Sautéed in our San Marzano marinara sauce & topped with our homemade meatballs, then finished with parmigiano reggiano cheese.

### Spaghetti alla Vongole Veraci \$26.95

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

### Spaghetti Pollo Genovese \$26.95

Spaghetti pasta sautéed with fresh basil, garlic, and pine nuts, topped with grilled chicken and finished with Parmigiano-Reggiano cheese.

### Luciano's Famous Macaroni & Cheese with

### Fresh Lobster \$39.95

Fussiloni pasta tossed with Asiago, Parmesan, & yellow Cheddar cheese in a cream béchamel sauce, baked with Ritz cracker bread crumbs & fresh lobster. Finished with parmigiano-reggiano cheese.

### Pinche Aglione \$24.95

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

### Canneloni Bolognese Alla Corinna \$25.95

Homemade sheets of pasta stuffed with ground beef, veal, ground pork, parmesan cheese, & fresh Italian parsley. Topped with Bolognese sauce, & finished with a rich béchamel cheese sauce, & parmigiano-reggiano cheese.

### Braised Short Rib Ravioli \$32.95

Jumbo raviolis stuffed with braised short rib, carrots, mozzarella cheese & bread crumbs, sautéed in extra virgin olive oil with shallots, wild mushrooms & sweet Italian sausage. Finished with a touch of demi glaze & topped with fresh parmigiano-reggiano cheese.

### Spaghetti a Polpetta alla Corinna \$26.95

Spaghetti pasta tossed with 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 and Italian parsley.

### Bucatini alla Carbonara \$26.95

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

### Bucatini alla Matriciano \$26.95

Italian pancetta, shallots, and garlic sautéed with oregano and fresh basil in a San Marzano marinara sauce served over homemade bucatini pasta. Finished with Parmigiano-Reggiano cheese.

### Lumaconi alla Boscaiola \$26.95

Homemade lumaconi pasta sautéed with sausage, mushrooms, basil & extra virgin olive oil. Finished with San Marzano tomato sauce, fresh ricotta & parmigiano-reggiano cheese.

## Pollo

All of Trattoria Romana's chicken dishes are prepared with boneless, skinless chicken breast.

### Bocconcini De La Nona Al Vin Santo \$29.95

Chicken breast stuffed with fresh mozzarella cheese. Imported baby porchetta & fresh sage, sautéed in a Vin Santo & sherry wine demi glaze with button mushrooms. Served over parmesan risotto & finished with Parmigiano-Reggiano cheese.

### Pollo Francese \$28.95

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

### Pollo Marsala \$28.95

Chicken breast sautéed with button mushrooms in a Marsala wine demi glaze with a touch of cream. Served over capellini pasta.

### Pollo Rossini \$28.95

Chicken breasts dipped in flour and egg, layered with imported ham, fresh basil, garlic, Italian herbs, fresh mozzarella cheese, and beefsteak tomato. Served with capellini pasta tossed in a garlic and marinara sauce, drizzed with extra virgin olive oil and Parmigiano-Reggiano cheese.

### Cotoletta di Pollo alla Parmigiana \$28.95

Lightly breaded chicken breasts topped with fresh mozzarella cheese and baked with San Marzano tomato sauce. Finished with Parmigiano-Reggiano cheese. Served with capellini pasta. Gluten-free breadcrumbs available \$3.

### Pollo alla Sorrentino \$28.95

Chicken breast dipped in flour and egg, sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, and Buffalo mozzarella in a light marinara sauce with a touch of demi-glaze over capellini pasta. Finished with Parmigiano-Reggiano cheese.

### Pollo Cacciatore alla Romana \$28.95

Chicken breasts sautéed with bell peppers, onions, Kalamata olives, and button mushrooms in a San Marzano tomato sauce. Served over capellini pasta.

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

## Vitello

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

### Vitello Marsala \$31.95

Tender veal medallions sautéed with button mushrooms, Marsala wine demi glaze, and a touch of cream. Served over capellini pasta.

### Vitella alla Sorrentino \$31.95

Veal medallions dipped in flour and egg, sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, and Buffalo mozzarella in a light marinara sauce with a touch of demi-glaze over capellini pasta. Finished with Parmigiano-Reggiano cheese.

### Cotoletta di Vitello alla Parmigiana \$31.95

All-natural Provimi veal lightly pounded and breaded, topped with mozzarella cheese, and baked with San Marzano tomato sauce. Finished with Parmigiano-Reggiano cheese. Served with capellini pasta. Gluten-free breadcrumbs available \$3.

### Scalopine di Vitello alla Milanese \$31.95

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

### Vitello Francese \$31.95

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

## Pesce

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

### Gamberi Alio e Olio \$30.95

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

### Gamberi e Capesante Cardinale \$39.95

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

### Salmon e Gamberi \$39.95

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

### Filet of Salmon alla Siciliano \$32.95

Grilled salmon topped with artichokes, capers, kalamata olives, raisins, pine nuts & paccino tomatoes sautéed with fresh garlic in extra virgin olive oil. Served over tagliatelle pasta, tossed with San Marzano marinara sauce & finished with parmigiano-reggiano cheese.

### Ciopino \$41.95

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 crosini and a side of capellini alla marinara.

# TRATTORIA ROMANA

## Dinner

# TAKEOUT MENU

*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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## Carne

All steaks and chops served at Trattoria Romana are both domestic & all-natural. Free from additives, artificial flavors, colors, and preservatives. The restaurant procures all-natural Black Angus beef, which 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.

### 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, and oregano. Served with mashed potatoes.

### Costoletta di Maiale\* \$34.95

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

### Costoletta Di Maiale alla Mama\* \$38.95

18oz Center cut Pork Chop grilled to perfection, topped with caramelized onions, garlic, mushrooms, hot cherry peppers & extra virgin olive oil, served with mashed potatoes.

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 your server of any allergies or dietary restrictions.

## Contorni

### Broccoli Di Rapa \$8.95

Sautéed broccoli di Rabe with garlic and extra virgin olive oil.

### Funghi Di Truffolate \$8.95

Sautéed mushroom caps with garlic & extra virgin truffle oil.

### Asparagi \$8.95

Grilled asparagus spears.

### Risotto al Burro \$8.95

Arborio rice sautéed with butter, Parmigiano-Reggiano cheese, and Italian parsley.

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## Substitutions

All dishes are prepared fresh to order. Most dietary restrictions can be accommodated. Although most dishes incorporate gluten, many of our dishes can be made gluten-free. Please discuss any special dietary restrictions with your server.

Gluten-Free Penne	\$8.95
Whole Wheat Spaghetti	\$8.95
Risotto	\$8.95

Gluten-free breadcrumbs available for Chicken or Veal Parmigina \$3.00

## Vegetarian Options

### Bucatini Pomodoro \$24.95

Bucatini pasta sautéed in San Marzano tomato sauce.

### Tagolini Positano \$24.95

Homemade tagolini pasta sautéed with eggplant, fresh San Marzano tomatoes, paccino tomatoes, fresh garlic, basil & buffalo mozzarella cheese. Finished with parmigiano-reggiano cheese.

### Spaghetti alio e olio \$24.95

Spaghetti sautéed with garlic and extra virgin olive oil.