

ROMA RISTAUARANT WEEK

3 COURSES | \$38/PERSON

FIRST COURSE SELECT 1

CARCIOFI ALLA GIUDEA

Grilled artichokes, garlic, mint, Italian herbs, light pesto sauce.



INSALATE DI CESARE

Romaine hearts, croutons, shaved pecorino, Caesar dressing.



BRUSCHETTA CLASSICA

Diced tomato, garlic, basil, evoo, pesto oil, shaved parmesan, balsamic glaze.



FRITTURA MISTA

Fried shrimp and calamari served with marinara sauce.

SECOND COURSE SELECT 1

FETTUCCINE ALLA GRICIA

Guanciale, creamy parmesano sauce.



RADIATORI AL SUGO

Radiator shape pasta, in fresh tomato sauce served with homemade Oxtail meat balls.



SALTIMBOCCA ALLA ROMANA

Chicken breast, ham, mozzarella, sage, white wine sauce roasted potato.



SALMONE FRASCATI

Roasted salmon, creamy pesto over ratatouille mashed potato.



THIRD COURSE SELECT 1

LIMONCELLO CAKE

CANNOLI



VEGETARIAN



GLUTEN FREE

Note: A 20% gratuity added for groups of 8 or larger.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.