

Cafe Roma

Salads & Appetizers

Antipasto

A fine array of Italian meats, cheeses, peppers, olives & other selections with crostini.

For 2 ppl: 19 For 4 ppl: 30

*Wilted Fresh Spinach with Toasted Pine-nuts and Gorgonzola

Fresh spinach sautéed with creamy pine-nuts in extra virgin olive oil & topped with gorgonzola. 9

*House Salad

Mixed lettuce and fresh vegetables. Served with our house basil vinaigrette 7

*Greens Salad

Crisp romaine tossed with Josephine's organic arugula, pecorino cheese and house dressing. 9

*Caesar Salad

Romaine tossed with our signature creamy Caesar dressing, house croutons, & parmesan cheese (anchovies optional) 11 **Add marinated chicken breast. (Blackened chicken upon request) 16

*La Caprese Salad

Fresh Mozzarella, sliced tomato, fresh basil, black olives, Bermuda onion on a bed of crisp romaine. Topped with extra virgin olive oil and a balsamic vinegar reduction. 11

*Asparagus ala Roma

Baked fresh asparagus with grape seed oil, garnished with pecorino cheese. 9

*Garlic Toast with Mozzarella Cheese

Prepared on our crispy pizza crust. Baked with olive oil, fresh garlic, and mozzarella. 8

*Garlic Toast with Gorgonzola & Artichoke Hearts

Fresh garlic, olive oil, gorgonzola cheese, and artichoke hearts baked on a crispy pizza crust. 10

*Bruschetta Italiana

Fresh tomatoes, basil, Bermuda onion, olive oil, garlic and balsamic served on crostini. 9

Cafe Roma

Appetizers

Lamb Chops Marsala

Three lovely oven roasted lamb chops in a rich marsala sauce with sautéed mushrooms. 19

Calamari Frito

Lightly floured calamari tubes & tentacles, flash fried and served with house marinara and garnished with parmesan cheese. 15

Mussels ala Roberto

A dozen New Zealand Green Lip mussels sautéed with garlic, tomatoes, capers, white wine, and lightly spiced marinara sauce. 16

Add sliced spicy sausage 18 * Traditional spicy Diablo sauce 15

Shrimp & Calamari Roma

Shrimp & calamari sautéed in lemon garlic butter, white wine & sun-dried tomatoes. 15

*Stuffed Tomato Mozzarella Loaf

Fresh French bread stuffed with basil, tomato & fresh mozzarella slices. Then baked and drizzled with extra virgin olive oil and a touch of balsamic vinegar. 12

*Dinner Plate Pizza Pies

Cafe Roma proudly offers award winning individual 9" pizza pies for our dine in customers. Our pizza dough is freshly made each day.

9" Cheese Pizza 13

9" Combo Pizza* 20

*Choose any 5 toppings

House toppings: pepperoni, sliced meatball, hot Italian sausage, green peppers, fresh garlic, fresh mushrooms, onions, black olives, anchovies, jalapenos, pineapple, spinach, eggplant, artichoke hearts and tomato.

Each additional topping 2

Cafe Roma

Meat Specialties

Chicken or Veal Parmesan over Spaghettini Marinara 26

*Eggplant Parmesan served over Spaghettini 22

Chicken Cacciatore

Chicken breast strips sautéed with onion, fresh mushrooms, green peppers, oregano and white wine in a light marinara sauce. Served over capellini pasta. 26

Veal or Chicken & Ravioli Gorgonzola

Veal or chicken breast sautéed and tossed with a mushroom gorgonzola cheese sauce. Garnished with walnuts and served atop cheese ravioli. 27

Roasted Lamb Chops

Five beautiful oven roasted chops encrusted in rosemary and fresh garlic and lightly drizzled with a sweet balsamic reduction or a rich mushroom marsala sauce. Served with fettuccini alfredo. 34

Veal or Chicken Picatta

Veal medallions or chicken breasts sautéed with capers in a lemony white wine sauce with a touch of marinara. Served along with capellini pasta. 26

Veal or Chicken Marsala

Sauteed veal medallions or chicken breasts smothered in a rich marsala wine sauce with fresh mushrooms. Served along with capellini pasta. 26

Pasta with Sauce

*Spaghettini Marinara 16

Spaghettini with Meatballs or Hot Italian Sausage 20

Spaghettini with Meatsauce 20

*Spaghettini with Mushroom Marinara 18

*Spaghettini with Garlic & Oil 16

*Cheese Ravioli with Mushroom Marinara 20

*Fettuccini Alfredo

Fettuccini tossed with a creamy alfredo and mushroom sauce. Garnished with sun-dried tomatoes.
20 * Add chicken breast 26 ** Add jumbo shrimp 29 (either can be blackened upon request)

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Seafood Specialties

Three Cheese & Seafood Manicotti

Hand rolled manicottis stuffed with lobster, sea scallops, crabmeat and a blend of ricotta, gorgonzola, & parmesan cheeses. Topped & Baked in a lobster sherry cream sauce. Garnished with fresh asparagus.

30

Seafood with Alfredo or Marinara or Diablo Sauce

Sautéed shrimp, mussels, clams, calamari, jumbo sea scallops, and garlic tossed in our marinara or alfredo sauce. For an extra kick order with our spicy Diablo sauce. Served over linguine. 30

Cioppino ala Roma

Clams, mussels, shrimp, calamari, and sea scallops sautéed in olive oil with garlic, onions, mushrooms, tomatoes, basil, oregano and white wine. Served over linguine. 30

Venetian Jumbo Sea Scallops & Shrimp

Jumbo sea scallops and shrimp sautéed in extra virgin olive oil with lots of garlic, lemon, and a white wine sauce. Served over linguine. 29

Baked Pasta Specialties

Meat Lasagna 21

*Cheese Manicotti with Marinara 18

*Penne Florentine ala Roma

Fresh sautéed spinach and mushrooms tossed with penne pasta in a ricotta rich marinara sauce. Topped with mozzarella and parmesan cheeses. 21

*Eggplant Neapolitan

Layers of lightly battered eggplant, mozzarella, ricotta, and parmesan cheeses. Served over spaghetti marinara. 23

Veal Giuseppe

Lightly breaded veal topped with eggplant, ricotta, mozzarella, and parmesan cheeses. Served over spaghetti marinara. 26

Penne ala Santor

Penne tossed with spicy Italian sausage, ricotta, mushrooms, marinara, and topped with loads of mozzarella and parmesan cheeses. 24

Cafe Roma

Pasta Specialties

Rajun Cajun

Sautéed chicken, green pepper, onions, & spicy Italian sausage tossed with penne pasta in a Cajun sherry cream sauce. 27

*Penne ala Vodka

Slightly spicy vodka cream sauce with fresh tomatoes and basil tossed with penne pasta. 22

** For a real kick add some hot Italian sausage. 26

*Penne with Broccoli

Fresh broccoli, tomatoes, basil, and garlic sautéed in a white wine sauce. Tossed with penne pasta and parmesan cheese 20

**Add diced chicken breast 26

*Penne Primavera Marinara

Sautéed garlic, fresh mushrooms, onions, green peppers, spinach, artichoke hearts, broccoli, and tomatoes tossed with marinara sauce and penne pasta. 21

*Sierra

Fresh asparagus sautéed with red onion, garlic, sun-dried tomatoes and tossed with spaghetti and feta cheese. 22

**Add shrimp 29

Fettuccini ala Roma

Sliced spicy sausage sautéed with red onions & roasted red peppers. Tossed with fettuccini and a tomato basil cream sauce. 25

Beverages

BEER Imports – Carib, Corona, Red Stripe, Amstel Light, Heineken, Beck's NA 4

Guinness, Peroni Premium Italian Lager 5

BEER Micro Brew - Blue Moon, VI Summer Ale 4

BEER Domestic – Budweiser, Bud Light, Coors Light 3

WATER – SPARKLING: San Pelligrino (small) 4. San Pelligrino (Large) 6.

SPRING: Panna (1 liter) 7

SODA – Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Mug Root beer, Club

soda (free refills) 4

JUICES / MILK– Orange, Pineapple, Grapefruit Juice 4 Milk, Chocolate Milk

4

ICED TEA- Freshly brewed. (free refills) 4 _____

See our Wine List for extensive Wine, Specialty drink and Martini Selections.



Cafe Roma

Home of the "Roma Coma" since 1981



We care about your dining experience, so please be patient. All dishes are prepared fresh to order and cooking times vary. Sit back, relax, and enjoy.

*** Vegetarian Friendly Dish**

- ** Bringing in your own wine? A \$10 cork fee will be applied.**
- ** We customarily add an 18% gratuity to parties of 5 or more.**
- ** 16" pizza pies are for dining at the bar and for take out only.**
 - ** Ask about our kids under 12 pasta meals.**
- ** We enforce a \$6 sharing charge if no appetizer, salad, or soup is accompanying the entree.**
 - ** We proudly accept Mastercard, Visa, and Discover.**