

ANTIPASTI

INSALATA AL PARMIGIANO 20

Baby Romain lettuce, Roberto’s Caesar dressing,
Parmesan cheese, focaccia croutons, anchovies

BURRATA, PROSCIUTTO, FICHI 28

Burrata cheese, thin slices of Parma prosciutto, fresh
caramelized figs, honey, balsamic vinegar reduction

ARAGOSTA E GRANCHIO 28

Lump crab and lobster salad, avocado
Parmesan cheese dressing

POLIPO PICCANTE 26

Roasted baby Spanish octopus, Calabrese “Neonata”,
fingerling potatoes, spicy mayo sauce

TRIPPA ALLA PARMIGIANA 22

Slow-braised veal tripe, onions, tomato, spices
Parmesan

PAPPA AL POMODORO E GAMBERI 24

Tomato bread soup, shrimp, parsley
Napa Valley olive oil

FEGATO ALLA VENEZIANA 25

Sautéed strips of veal liver, caramelized onions
white wine vinegar, sage, polenta

SARDINE FRITTE 24

Fried sardine fillets, green sauce, red onion salad

PIETANZE

DENTICE IN ACQUA PAZZA 44

Roasted halibut fillet dusted in fennel pollen,
in a sauce of clams, squid, zucchini, fava beans, olive oil

BRANZINO AL FORNO 46

Whole roasted branzino, salsa verde,
sautéed spinach

PICCIONE AL FORNO 48

Roasted Virginia squab, spinach, raisins, pine nuts,
roasted fingerling potato, port sauce

COSTOLETTA DI VITELLO ALLA MILANESE

RITOCcata 58

Sautéed breaded veal rib chop, prosciutto, fontina
cheese, arugula, tomato salad

SPALLA DI VITELLO BRASATA 38

Braised veal with bell peppers, tomato, rosemary,
onions, polenta, taleggio cheese sauce

BISTECCA FIORENTINA 150(X2 OR 3)

Roasted aged Angus beef T-bone steak 36-40 oz
with Italian fries, garlic sautéed spinach

Roberto's
Ristorante
Italiano

PASTE

Please be advised that all pastas are served from
the kitchen with grated Parmigiano Reggiano
except seafood dishes.

PAPPARDELLE AL RAGU DI CINGHIALE 38

Large homemade egg noodle,
tomato wild boar ragu

CALAMARATA 44

Shrimp, mussels, clams, squid, Maine lobster
chunks poached in slightly spicy tomato sauce

RISOTTO CON FINFERLI 38

Aged Acquarello Carnaroli rice, Chanterelle
mushrooms, duck sausage, Stracciatella cheese

MEZZELUNE DI RICOTTA E GAMBERI 38

Handmade half-moon-shaped ravioli, ricotta,
shrimp, lemon, tomato, saffron, cream sauce

AGNOLOTTI DI ANATRA 36

Ravioli pasta filled with braised duck, pioppini
mushrooms, duck jus

GNOCCHI CON CREMA TARTUFO NERO 36

Potato dumpling, black truffle, foie gras, cream,
shallots, brandy, parmesan cheese

RAVIOLINI DEL PLIN 36

Little pinched ravioli filled with 3 meats,
veal jus, butter, sage

FETTUCCINI ALLA PARMIGIANA 39

Semolina fettuccine tossed table side in a
Parmesan cheese wheel

3% Convenience Fee is applied to all transactions made by credit or debit card unless paid by cash

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

*Roberto's
Ristorante
Italiano*

Benvenuti

In consideration of our guests and the intimate setting of our restaurant, please honor two-hour seatings Friday and Saturday for all reservations before 7:15, Grazie!

CHEF ROBERTO DONNA'S
TASTING-MENU
Available A la Carte

\$85 per person, exclusive of tax, beverage, and gratuity. Kindly note that the entire table must order this menu. Chef will serve an extra surprise course!

FIORI DI ZUCCHINI 20

Fried stuffed squash blossoms, ricotta, lemon, mint, zucchini pesto

BUCATINI ALLA MATRICIANA 36

Thick spaghetti, guanciale (cured pork cheeks), olive oil, hot crushed pepper, tomato, pecorino cheese

ANATRA CON I FICHI 46

Roasted aged on-the-bone Moulard breast of duck, Brussels sprouts, cipollini, potato croquettes, fresh figs, balsamic sauce

TORTA DI PESCHE E CIOCCOLATO 12

Chocolate and peach cake, peach sauce