

Roberto's Ristorante Italiano

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

POLIPO PICCANTE 26

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

ARAGOSTA E GRANCHIO 28

Lump crab and lobster salad, avocado,
parmesan cheese condimento

TRIPPA ALLA PARMIGIANA 22

Braised veal tripe, onions, tomato, spices,
Parmesan cheese

FIORI DI ZUCCHINI 20

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

PIETANZE

SPIGOLA ACQUA PAZZA 42

Roasted filet of rockfish dusted with fennel
pollen in a sauce of clams, squid, zucchini,
asparagus, EVO

BRANZINO AL FORNO 46

Whole roasted Med branzino, salsa verde,
sautéed spinach

CARRE VITELLO ARROSTO 48

Roasted veal loin chop, roasted garlic,
cauliflower two ways, fingerling potatoes, porcini
mushroom sauce

VITELLO PIZZAIOLA 38

Sautéed thin slices of veal simmered in pizzaiola
sauce and buffalo mozzarella, potato gratin

ANATRA CON I FICHI 46

Roasted aged on the bone Mullard breast of
duck, zucchini tart, cipollini, potato
croquets, figs, fig sauce

PASTE

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

PAPARDELLE AL RAGU DI CINGHIALE 38

Large homemade egg noodle,
tomato wild boar ragu

AGNOLOTTI DI ANATRA 36

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

CALAMARATA 44

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

MEZZELUNE DI ZUCCA 34

Half moon shape ravioli filled with butternut
squash puree, butter, sage, parmesan cheese,
amaretto cookies

RISOTTO AL GORGONZOLA 38

Aged Acquarello Carnaroli rice, gorgonzola
dolce cheese, pistacchio, parmesan cheese

TORTELLONI DI MAGRO 36

Homemade ricotta and spinach tortelloni, local
wild mushrooms, Italian butter and sage

FETTUCCHINI ALLA PARMIGIANA 39

Semolina fettuccine tossed table side in a
Parmesan cheese wheel
(Add Slices Summer Black Truffle \$ 20
On Any Item)

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 this menu must be ordered by the entire table

FAMIOLE AL MASCARPONE 24

Sauteed chestnut mushrooms, polenta, mascarpone cheese sauce

GNOCCHI CON SALSA AUTUNNALE 38

Potato dumpling, shallots, black truffle, brandy, foie gras,
cream sauce

CARRE D'AGNELLO 48

Roasted Shenandoah Valley rack of lamb, winter root vegetables,
rosemary sauce

MELE E AMARETTI FRITTI 12

Fried rum marinated apple slices, amaretto cookies, vanilla ice
cream