

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

SIGARI AI FUNGHI 22

Crispy pastry rolls filled with wild mushrooms,
chicken mousse, spicy aioli sauce

POLIPO PICCANTE 26

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

ARAGOSTA E GRANCHIO 28

Lump crab and lobster salad, avocado,
parmesan cheese, tomato condimento

MOLECCHE FRITTE 28

Fried South Carolina soft shell crab, frisee and
orange salad, honey-mustard Calabrese pepper
dressing

TRIPPA ALLA PARMIGIANA 22

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

LINGUA DI BUE ALLA PIEMONTESE 20

Homemade cured beef tongue, thinly sliced and
served with «bagnetto verde», drops peppers,
gurkins.

PIETANZE

DENTICE ACQUA PAZZA 42

Roasted filet of grouper 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

MERLUZZO ALLA NAPOLETANA 38

Baked Cod fish filet, pizzaiola sauce, black olives,
caper, potato croquets.

CARRE VITELLO ARROSTO 48

Roasted veal loin chop, Brussels sprouts, roasted
garlic, celery root puree, fingerling potatoes, saffron
cream sauce

CONTROFILETTO DI MANZO 48

Sautéed Angus Beef Rib Eye (14 oz), wild
mushrooms, red wine sauce, polenta foam,
spinach.

Roberto's Ristorante Italiano

PASTE

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

RISOTTO TALEGGIO, PERE, NOCI,

TARTUFO NERO 38

Acquarello rice, Taleggio cheese, walnuts,
roasted pears, black truffle

GNOCCHI CON RUGU DI SALSICCIA 34

Potato dumpling, Italian sweet sausage ragu,
onions, mushrooms, red wine, tomato sauce

PAPPARDELLE 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 AL TALEGGIO 36

Tomato pasta half moon shape, filled with
Taleggio cheese, black truffles, butter and sage

FETTUCCINE NERE E MOLECCHE 44

Squid black ink fettuccine, soft shell crab

FETTUCCINI ALLA

PARMIGIANA 39

Semolina fettuccine tossed table side in
a Parmesan cheese wheel

Add

Slices summer Black Truffle \$ 20

FETTINA DI VITELLO ALLA

MILANESE RITOCATA 42

Sautéed breaded veal sliced top round,
prosciutto, fontina cheese, arugula,
tomato salad

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

FIORI DI ZUCCHINI 20

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

CALAMARATA 44

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

ANATRA CON LE CIGLIEGE 46

Roasted aged on the bone Mullard breast of duck, Belgian Endive wrapped with prosciutto cipollini, potato croquets, sour cherries sauce

LIMONE E FRUTTO DELLA PASSIONE 12

Frozen Meyer lemon mousse, polenta-almond olive oil cake,
raspberry powder, passion fruit sauce