

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

TOMINO PIEMONTESE IN CAMICIA 26

Cow milk Piemontese cheese wrapped in puff pastry
with roasted tomato, fingerling potato, prosciutto, black
truffle-Madeira wine sauce

TRIPPA ALLA PARMIGIANA 22

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

ACCIUHE ALLA PIEMONTESE 22

Preserved anchovies with salsa verde,
toasted bread, butter

LINGUA AL BAGNETTO ROSSO 24

Slow-cooked veal tongue served thinly sliced with
traditional Bagnetto Rosso, a savory tomato sauce
enriched with bell peppers, vegetables & touch of chili

FEGATO ALLA VENEZIANA 25

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

PIETANZE

SPIGOLA CON CROSTA DI MOSTARDA 44

Mustard crosted filet of rockfish, carrot puree
braised creamy leeks, red wine sauce

BRANZINO AL FORNO 46

Whole roasted Med branzino, salsa verde,
sautéed spinach

CARRE VITELLO ARROSTO 48

Roasted veal loin chop, roasted garlic, locally grown
mushrooms two ways, fingerling potatoes, porcini
mushroom sauce

STINCO DI MAIALE 46

Slow braised whole pork shank with herbs, balsamic-
vegetable sauce, soft polenta

CARRE D'AGNELLO 48

Roasted Shenandoah Valley rack of lamb, potato
gratin, fried cauliflower,
black olive sauce

Roberto's Ristorante Italiano

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

RAVIOLINI DEL PLIN 36

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

GNOCCHI CON SALSICCIA 35

Potato dumpling, italian sweet sausage, onions,
red wine, tomato

RISOTTO CON LA QUAGLIA 38

Aged Acquarello Carnaroli rice,
wild mushrooms, roasted stuffed quail, porcini
sauce, parmesan cheese

FETTUCINI ALLA PARMIGIANA 39

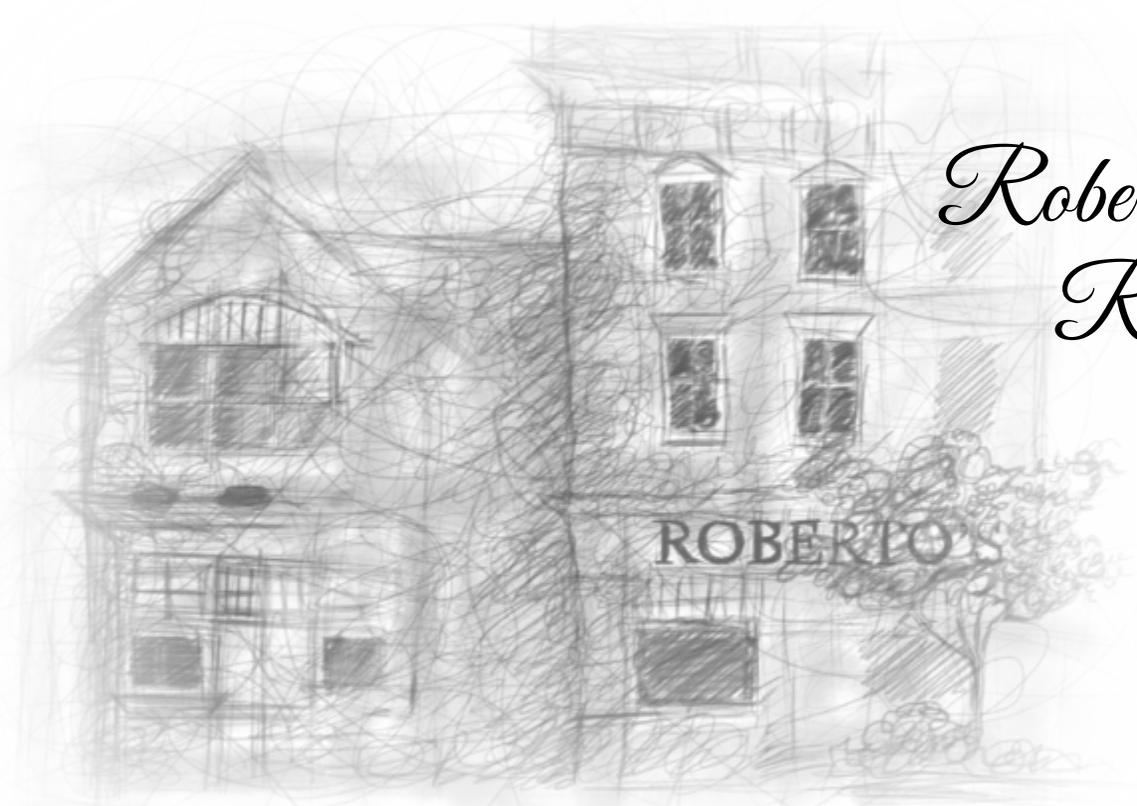
Semolina fettuccine tossed table side in a
Parmesan cheese wheel

POLLO NOSTRANO AL FORNO 78

Roasted whole chicken (for two) from
Fields of Athenry Farm, roasted potato and
portobello mushroom, rosemary sauce

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, almond pesto

TORTELLONI DI RICOTTA E SPINACI 38

Halfmoon shape tortelloni, mushrooms tomato sauce

ANATRA CON I FICHI 46

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

MICHEL RICHARD CHOCOLATE BAR "LE KIT CAT" 14

Crunchy chocolate truffle base topped with a rich whipped chocolate peanut butter ganache, served on a pool of luscious hazelnut caramel