

ANTIPASTI

INSALATA AL PARMIGIANO 20

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

BURRATA, PROSCIUTTO, ALBICOCHE 28

Burrata cheese, thin slices of Parma prosciutto, fresh
caramelized apricots, 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,
Parmes

ZUPPA DI POMODORO ESTIVA 24

Chilled soup of local grown tomato, bell peppers,
cucumber, herbs, Napa Valley extra virgin olive oil,
spicy shrimp carpaccio

PANCETTA ALLE PESCHE 24

Roasted pork belly, peach puree, roasted heirloom
cherry tomato,
Peach-mint salad, aged balsamic vinegar

MOLECCHA FRITTA 28

Fried Maryland soft shell crab, warm Napoli zucchini,
polenta, mustard-honey-Calabrese pepper dressing

PIETANZE

IPPOGLOSSO IN ACQUA PAZZA 44

Roasted filet of Rockfish 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

BISTECCA DI MAIALE 40

Roasted pork chop, porcini mushroom sauce,
sauteed spinach, roasted fingerling ptato

COSTOLETTA DI VITELLO ALLA
MILANESE RITOCATA 58

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

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

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

FETTUCCINE ESTIVE 36

Handmade egg fettuccine, peas, fava beans,
Filet of branzino, shallots, cream sauce

GNOCCHI CON SALSICCIA 35

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

AGNOLOTTI DI ANATRA 36

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

FETTUCCINE CON MOLECCH 48

Black ink fettuccine, sautéed and fried
soft shell crab "pizzaiola" sauce

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 this menu must be ordered by the entire table

FIORI DI ZUCCHINI 20

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

TORTELLONI DI RICOTTA E SPINACI 38

Handmade shape tortelloni filled with ricotta cheese and spinach, creamy basil pesto sauce

ANATRA CON LE ALBICOCCHE 46

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

TORTA DI PESCHE E CIOCCOLATO 12

Chocolate and peach cake, peach sauce