

ANTIPASTI

INSALATA AL PARMIGIANO 20

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

TRIPPA ALLA PARMIGIANA 22

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

LINGUA PICCANTE 22

Braised lamb tongue, onions, gherkins,
spicy tomato, cumin, polenta

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

PIETANZE

IPPOGLOSSO ACQUA PAZZA 42

Roasted filet of halibut dusted with fennel pollen, in
a sauce of clams, squid, zucchini, fava bean, EVO

BRANZINO AL FORNO 46

Whole roasted Med branzino, salsa verde,
sautéed spinach

CARRE VITELLO ARROSTO 48

Roasted veal loin chop, Brussel sprouts, roasted
garlic, pea puree, fingerling potatoes, saffron cream
sauce

COSTINA DI MANZO BRASATA 44

Braised Beef short Ribs, wild mushrooms, red
wine sauce, polenta foam, carrots

FETTINA DI VITELLO ALLA MILANESE 42

Sauteed breaded veal sliced top round, 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.

RISOTTO ESTIVO AL RAGU DI CAPESANTE 38

Acquarello rice, black squid ink, sea scallop ragu,
peas, asparagus, zucchini, creamy pesto

GNOCCHI CON RAGU 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,
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.



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 fondant, sour cherries sauce

LIMONE E FRUTTO DELLA PASSIONE 12

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