

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

TOMINO PIEMONTESE IN CAMICIA 26

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

CROSTA AI FUNGHI E ROBIOLA 24

Crispy tart of wild local mushrooms, robiola cheese,
cipollini, rucola, black truffle, mustard dressing

PIETANZE

SPIGOLA ACQUA PAZZA 42

Roasted filet of rockfish dusted with fennel
pollen, "zuppa di pesce" sauce,
Caramelized onions, potato foam

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

BISTECCA DI MANZO 48

Sautéed Angus beef rib eye (14 oz), wild
local mushrooms, roasted fingerling potato,
rosemary sauce

OSSOBUCO DI MANZO 44

Braised Fields of Athenry Farm beef shank,
red wine sauce, vegetables, polenta foam,
gremolata

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

MEZZELUNE DI ZUCCA 34

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

RISOTTO AI FUNGHI E COTECHINO 38

Aged Acquarello Carnaroli rice,
wild mushrooms, cotechino sausage,
balsamic reduction, parmesan cheese

FETTUCINI 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

**CHEF ROBERTO DONNA'S
LA FAMIGLIA MENU**

Family style platters designed for sharing. For entire table of guests only. \$40 per person, \$20 for kids under 12 (exclusive of beverage, tax & gratuity.)

ROBERTO'S CAESAR SALAD

SAMPLE OF

TORTELLONI DI RICOTTA

Handmade tortelloni filled with ricotta and spinach,
Local wild mushroom, fine herbs, tomato sauce

CALAMARATA DELLA FAMIGLIA

Shrimp, mussels, clams, squid, poached
in tomato sauce

FETTUCCINE CON BOLOGNESE BIANCA

Homemade egg fettuccine pasta, creamy Bolognese

BUDINO DI PANETTONE 12

Warm panettone pudding, caramel sauce, whipped cream

***ADDITIONAL FAMIGLIA FAVORITE**

CHICKEN SCALOPPINE WITH CAPERS SAUCE

\$15 per plate

EXTRA APPETIZERS

ALICI FRITTI 26

Boneless fried anchovies served over a bed of arugula with salsa Verde

ANIMELLE AL PORTO 22

Pop Corn fried sweetbreads, potato foam chanterelles, port sauce

ARAGOSTA E GRANCHIO 26

Lump crab and lobster salad, avocado, parmesan cheese dressing

BRESAOLA CON GIARDINIERA 26

Thin slices of cured beef with pickled vegetables, parmesan cheese and lemon dressing

BRESAOLA CON RUGULA 24

Thin slices of air-dried beef, arugula, parmesan cheese

BURRATA E BIETOLE 24

Burrata, roasted beets, hazelnuts, caramelized walnuts, home made ricotta, oranges, beet dressing

BURRATA, PESCHE, POMODORI 24

Burrata cheese, peaches, Heirloom tomato, Hot pepper, basil oil, balsamic- lemon dressing

CAPESANTE AI FUNGHI 26

Sautéed sea scallops, local mushrooms, lemon sauce, black truffle, black lattice

CARCIOFI ALLA SICILIANA 22

Braised artichokes, capers, parsley, garlic, pecorino cheese, breadcrumbs. Served with pecorino cheese “fonduta” and speck

CARPACCIO DI MANZO AL TARTUFO NERO 24

Thin slices of Angus beef, black truffle, Cipriani sauce

CROSTINI AI FEGATINI 18

Toasted ciabatta with Tuscan chicken liver, sweet braised onions, arugula salad

CRUDO DI CAPESANTE 28

Sea scallop carpaccio, burrata, American caviar, chives, butternut squash, extra verging olive oil

CULATELLO E FICHI 26

Melt-in-your-mouth Italian ham, fresh figs, arugula, pecorino Toscano cheese, honey

DATTERI AL GORGONZOLA 20

Stuffed fresh dates with gorgonzola cheese, wrapped in prosciutto, arugula

FEGATO ALLA VENEZIANA 22

Sautéed thin strips of calf liver, braised onions, vinegar, sage, balsamic reduction, polenta

FIORI DI ZUCCHINI 20

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

FUNGHI TRIFOLATI 22

Sauteed locally-grown pioppini mushrooms, polenta, garlic, parsley, white wine, mascarpone cheese

GAMBERI E CANNELLINI 24

Sautéed shrimp, cannellini beans, tomato, basil, garlic

GAMBERI AL LIMONE PICCANTE 26

Prawn tails sautéed with lemon, calabrese pepper, garlic, lemon arugula

INSALATA AL PARMIGIANO 20

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

MOLECCHA FRITTA 28

Fried Maryland soft shell crab, melon-cucumber salad, honey-Calabrese pepper dressing

MOLECCHE FRITTE 28

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

PANCETTA DI MAIALE CROCCANTE 24

Slow braised pork belly, orange-balsamic sauce, orange-apple-mint salad

PANCIA DI MAIALE AUTUNNALE 24

Slow roasted Berkshire pork belly, sweet onions, butternut squash, chestnuts, Barboursville vin cotto

POLIPO PICCANTE 26

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

PORTOBELLO RIPIENO 26

Roasted portobello mushroom, onion frittata, bechamel-parmesan sauce, fresh black truffle

ROGNONCINO CON SPINACI 20

Sautéed veal kidneys, herbs, spinach, shallots, vinegar, veal jus

SIGARI AI FUNGHI 22

Crispy pastry rolls filled with wild mushrooms, chicken mousse, scallions, ginger, mustard sauce

TRIPPA ALLA PARMIGIANA 22

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

VITELLO TONNATO 24

Thin slices of roasted veal, tuna-mayo sauce, capers. Classical Piemontese recipe

EXTRA APPETIZERS

VELLUTATA DI PATATE E PORRI 20

Potato and leeks soup, mussels, clams,
Calabrese pepper oil, EVO Laudiano

ZUPPA DI LENTICCHIE E SALSICCIA 22

Lentil soup with roasted duck sausage

ZUPPA ESTIVA 20

White corn, fennel, cucumber, tomato, Greek yogurt,
butter milk, dill

CULATELLO E FICHI 26

Melt-in-your-mouth Italian ham, fresh figs, arugula,
pecorino Toscano cheese, honey

ROGNONCINO CON SPINACI 20

Sautéed veal kidneys, herbs, spinach, shallots,
vinegar, veal jus

CARPACCIO DI MANZO AL TARTUFO NERO 24

Thin slices of Angus beef, black truffle, Cipriani
sauce.

ALICI FRITTI 24

Boneless fried anchovies served over a bed of
arugula with salsa Verde

CERVELO AI CAPPERI 20

Delicately sautéed calf brain, tender and rich,
finished with a bright lemon-caper butter sauce.
Served over a silky polenta foam

ZUPPA ESTIVA 20

Watermelon, tomato, cucumber, bell pepper,
shrimp carpaccio

CARPACCIO DI MANZO ALLA CIPRIANI 28

Thin slices of Angus beef, oven dried tomatoes, fresh
black truffle slivers, Cipriani sauce

BATTUTA DI TONNO CON CETRIOLI 24

Blue Fin tuna tartare, capers, shallots, lemon,
olive oil, cucumber salad, baby arugula

ZESTIVA 20

Soup of watermelon,, cucumber, bell pepper,
tomato, shrimp carpaccio

LINGUA PICCANTE 22

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

LINGUA DI BUE ALLA PIEMONTESE 20

Homemade cured beef tongue, thinly sliced and
served with “bagnetto verde”,
drop peppers, gerkins

SIGARI AI FUNGHI 22

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

EXTRA PASTAS

FETTUCCINE NERE E MOLECCHE 44
Squid black ink fettuccine, soft shell crab

TORTELLONI DI RICOTTA 38
Tortelloni of ricotta and spinach in tomato
sauce

TORTELLONI AI FUNGHI 38
Pasta filled with braised wild mushrooms,
served with walnut pesto

TORTELLONI DI NERI 38
Black Ink stuffed pasta with peas and ricotta,
lobster sauce, shrimp nectar, langostino

RAVIOLO DI RICOTTA E UOVO 38
Homemade raviolo filled with ricotta cheese,
sage butter sauce, fresh black truffle

RAVIOLO ALL’UOVO 38
Saffron raviolo filled with ricotta cheese and
egg yolk, fresh black truffle, sage butter sauce

TAGLIERINI AL TARTUFO 85
Egg yolk tagliarini, butter, sage, fonduta and
parmesan cheese sauce
sliced white truffles

SCARPINOT DI FUNGHI 36
Ravioli pasta filled with braised wild
mushrooms, roasted chestnuts, suncoke puree,
rosemary butsaue

GNOCCHI CON ROBIOLA, PORRI, PANCETTA 36
Potato dumpling, robiola cheese, pancetta,
fresh black truffle

LINGUINE CON MOLECCHE 46
Flat spaghetti, sauteed and fried soft shell crab
(first of the season) “pizzaiola” sauce

FETTUCCINE CON BOLOGNESE BIANCA 36
Homemade egg fettuccine pasta, creamy
Bolognese

GNOCCHI CON ROBIOLA, PORRI, PANCETTA 36
Potato dumpling, robiola cheese, pancetta,
walnuts, fried leeks, cream

PAPPARDELLE AL CINGHIALE 38
Large homemade egg noodle, wild boar ragu

CALAMARATA 44
Shrimp, mussels, clams, squid, Maine lobster
chunks poached in tomato sauce

EXTRA PASTAS

SCARPINOT DI FUNGHI 36
Ravioli pasta filled with braised wild
mushrooms, roasted chestnuts,
rosemary butter sauce

RISOTTO INVERNALE 38
Crab meat, local grown musrooms, pesto,
burrata, mushroom lattice.

MEZZE LUNE DI ZUCCA 36
Halfmoon shape ravioli, butternut squash,
mostarda di Cremona, butter, sage, parmesan

GNOCCHI ALLA CREMA DI TARTUFO NERO 36
Potato dumpling, black truffle oil, cream,
shallots, brandy, parmesan cheese

FOGLIE DI ULIVO AL CONIGLIO 34
Olive leaves shape pasta with rabbit
tomato slow cooked sauce

FETTUCCINE AI PORCINI 42
Home made egg yolk fettuccine with fresh
porcini mushrooms, garlic, parsley, extra
vergin olive oil

TORTELLONI DI RICOTTA 38
Handmade Tortelloni Filled with Ricotta and
Swiss Chard, Speck, Spring Onions, Fava
beans, Asparagus, Cream Sauce

TORTELLONI DI SALSICCIA 38
Handmade tortelloni filled with Italian sausage,
Local wild mushroom, fine herbs, tomato sauce

TORTELLONI DI RICOTTA 38
Handmade Tortelloni Filled with Ricotta and
Swiss Chard, Speck, Spring Onions, Fava
beans, Asparagus, Cream Sauce

MEZZELUNE AL TALEGGIO 36
Tomato pasta half moom shape, filled with
Taleggio cheese, black truffles, butter and sage

RISOTTO , TALEGGIO, PERE, NOCI TARTUFO NERO 38
Aged Acquarello Carnaroli rice, taleggio
cheese, walnuts, rosetd pears, black truffle

RISOTTO CON CODA DI BUE 38
Aged Acquarello Carnaroli rice, braised oxtail,
parmesan cheese, black truffle

PICI TOSCANI ALL’ANATRA
Tuscan pici pasta (thick spaghetti) delicately
tossed with a rich ragù of slow-braised duck,
scented with fresh herbs, red wine, and
aromatic vegetables. A sophisticated
expression of Tuscany

EXTRA MAINS

COSTOLETTA ALLA MILANESE 58

Sauteed breaded veal chop, fontina cheese, prosciutto, potato, rosemary jus

GUANCIA DI BUE AL VINO ROSSO 44

Red wine braised beef cheeks, roasted pearl onions, mixed wild mushrooms, wine sauce, polenta

SPIGOLA AL FORNO 40

Whole black sea bass, fingerling potato, clams, basil pesto sauce

TAGLIO DEL MACELLAIO 38

Roasted Hanger steak, roasted potato, fried cauliflower, eggplant puree, port wine sauce

ANATRA CON IL MELOGRAMO 44

Roasted aged on the bone Mullard breast of duck, Belgian Endive wrapped with prosciutto cipollini, potato fondant, pomegranate, rosemary sauce

POLLO NOSTRANO AL FORNO 65 (for two)

Roasted whole Virginia farm chicken, Fingerling potato, local mushroom cream sauce

ROLATA DI BUE MARCHIGIANA 40

48 hour slow braised rolled Angus beef filled with vegetables, red wine sauce, polenta.

CARRE D'AGNELLO RIPIENO 46

Rack of lamb stuffed with mushrooms, braised lamb shoulder wrapped in flaky pastry, eggplant puree, roasted potatoes, wild garlic oil, black olive sauce

OSSOBUCO DI MANZO 44

Braised beef shank with vegetables, tomato, gremolata, polenta foam

BRANZINO AL FORNO 42

Whole roasted Med branzino, salsa verde, sautéed spinach

CARRE VITELLO ARROSTO 48

Roasted veal loin chop, brussels sprouts, roasted whole garlic, celery root puree, smashed fingerling potatoes
Vin Cotto dressing

CARRE D'AGNELLO 44

Roasted Shenandoah Valley rack of lamb, potato pave, eggplant puree, black olive sauce

EXTRA MAINS

STINCO DI MANZO BRASATO 38

Sliced braised beef shank with red wine sauce, potato-mozzarella crocheters, green beans

DENTICE AI FINFERLI 42

Filet of Red Snapper, potato foam, chantarelle mushrooms“zuppa di pesce” sauce

ANATRA CON I FICHI 44

Roasted aged on the bone Mullard breast of duck, Belgian Endive wrapped with prosciutto cipollini, potato fondant, rosemary sauce

FILETTO DI BUE ALLA ROSSINI 48

Sauteed beef tenderloin, foie gras, mixed local wild mushrooms, marsala wine sauce

CARRE D'AGNELLO 48

Roasted Shenandoah Valley rack of lamb, roasted potato, pea puree, mixed wild mushrooms, coffee sauce

SOTTOFILETTO AL VINO ROSSO 45

Sautéed Angus beef NY strip, roasted local asparagus, spring onions, potato foam, red wine sauce

PICCIONE ALLE FRAGOLE 48

Roasted Virginia squab, zucchini tart, heirloom cherry tomato, roasted strawberry-vin cotto sauce

POMODORI E PESCHE CON ANATRA 26

Tomato peach salad, duck ham, duck salami, duck liver

CONTROFILETTO DI MANZO 48

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

MERLUZZO ALLA NAPOLETANA 38

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

FETTINA DI VITELLO ALLA MILANESE RITOCATA 42

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

ARROSTO DI MANZO 42 oz,

For Two-Three People \$ 95

Aged Roasted Fields of Athenry Farm beef, rosemary-garlic potato, spinach, local grown mushrooms, red wine sauce

STUFATO D'AGNELLO ALLA
TOSCANA 38

Braised cubed lamb shoulder, red wine,
tomato, carrots, onions, polenta

FETTUCCHINI ALLA PARMIGIANA 39

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

ARROSTO DI MANZO 42 oz,

For Two-Three People \$ 95

Aged Roasted Fields of Athenry Farm
beef, rosemary-garlic potato, spinach,
local grown mushrooms, red wine sauce

AGNELLO BRASATO 42

Slow braised lamb shoulder, spinach,
chantarelles, rosemary sauce

CRUDO DI CAPESANTA 24

Sea scallops crudo, chives, sour cream,
lemon, caviar

CARNE CRUDA CON BAGNA CUADA
24

Beef tartar, fresh white truffles, lemon,
bagna cauda, shaved aged parmesan
cheese

ARROSTO DI MANZO 42-48 oz,

For Two-Three People \$ 95

Aged Roasted Fields of Athenry Farm
beef, rosemary-garlic potato, spinach,
local grown mushrooms, red wine sauce

OSSOBUCO DI MANZO 44

Braised Fields of Athenry Farm beef
shank, red wine sauce, vegetables,
polenta foam, gremolata

FETTINA DI VITELLO ALLA

MILANESE RITOCATA 42

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

EXTRA DESSERT

PANNA COTTA DI CAVOLFIORE 26
Cauliflower panna cotta, American caviar,
Chive-burrata sauce

BUDINO DI PANETTONE 12
Warm panettone pudding, caramel sauce,
whipped cream

TORTA DI MELE PIEMONTESE 12
Chocolate-apple torte, amaretti,
hazelnuts sauce, whipped cream

LIMONE E FRUTTO DELLA PASSIONE
Frozen Meyer lemon mousse, polenta-almond
olive oil cake, raspberry powder, passion fruit
sauce

BUGIE 12
Fried crispy dough ribbons, powdered sugar,
chocolate sauce, honey

MASCARPONE CHEESECAKE
passion fruit sauce, vanilla whipped cream

DOLCE

LIMONE E FRUTTO DELLA PASSIONE
Frozen Meyer lemon mousse, polenta-almond
olive oil cake, raspberry powder, passion fruit
sauce

EXTRA MAINS

PANNA COTTA DI CAVOLFIORE 26
Cauliflower panna cotta, American caviar,
Chive-burrata sauce