

## ANTIPASTI

### **CALAMARI FRITTI 17.95**

*Tender calamari rings pan-fried & topped with hot cherry peppers. Served with cocktail sauce & fresh lemon.*

### **COZZE ALLA MARINARA 15.95**

*Prince Edward Island mussels simmered in a garlic & white wine marinara sauce with fresh Italian herbs.*

### **MELANZANA RIPIENE 15.95**

*Pan-fried eggplant rolled with imported Italian ham, broccoli Rabe & herbed ricotta cheese then baked with San Marzano tomato sauce.*

### **MOZZARELLA STICKS 10.95**

*Homemade fried mozzarella served with our San Marzano tomato sauce.*

### **POLPETTA ALLA CORINNA 18.95**

*Oversized meatballs made with ground veal, beef & sausage topped with San Marzano tomato sauce & a dollop of ricotta cheese. Served with mixed greens with red wine vinaigrette.*

### **MOZZARELLA CAPRESE 16.95**

*Fresh sliced Buffalo Mozzarella & vine-ripened tomatoes with Vidalia onions & fresh basil. Finished with a drizzled of extra virgin olive oil and balsamic glaze.*

### **WINGS 15.95**

*10 per order.*

*Buffalo, Rosemary, Barbecue, Teriyaki,*

### **PASTA & FAGIOLI 7.95**

*Our classic Italian soup is made with cannellini beans & pasta.*

## INSALATE

### **INSALATA DI CESARE 10.95**

*Fresh crisp romaine tossed with homemade Caesar dressing, croutons & Parmigiano-Reggiano cheese, topped with anchovy filets.*

### **THE "WEDGE" SALAD 11.95**

*A crunchy cold wedge of iceberg lettuce topped with crisp bacon, Pachino tomatoes, blue cheese crumbles & our homemade blue cheese dressing.*

### **INSALATA DI TONNO 18.95**

*Romaine lettuce, black olives, cucumber, Bermuda red onion, hardboiled egg, white Tuscan beans, fresh basil, celery & Italian olive oil Tuna. Finished with Extra Virgin Olive Oil & fresh squeezed lemon.*

### **LUCIANO`S TOMATO PACIFICA 18.95**

*Homemade Italian Tuna salad stuffed inside a tomato, served over iceberg lettuce and topped with fresh strawberries, pineapples, oranges, and almonds. Finished with our homemade poppy seed dressing.*

### **CAPRICIOSA SALAD 18.95**

*Fresh romaine, lettuce, arugula, mangos, tomatoes, cucumbers, fresh avocado, hard boiled eggs, almonds & sliced strawberries, topped with a sweet Vidalia onion dressing and served in a taco shell.*

### **TUSCAN 18.95**

*Fresh iceberg & romaine lettuce, black olives, cucumbers, Bermuda red onion, garbanzo beans, cannellini beans, basil & sliced grilled chicken, tossed with red wine vinegar.*

### **BUTTERNUT SQUASH 18.95**

*Roasted butternut squash, toasted walnuts & dried cranberries served over Boston Bibb lettuce with sliced grilled chicken. Topped with shaved Parmigiano-Reggiano cheese & finished with our homemade house dressing.*

### **GREEK SALAD 15.95**

*Crisp iceberg & fresh romaine lettuce with wedged Beefsteak tomatoes, fresh peppers, cucumbers, Kalamata olives, Bermuda red onions & feta cheese. Finished with a red wine vinaigrette and olive oil.*

### **LUCIANO`S TOMATO PAESANO 18.95**

*Homemade chicken salad stuffed inside a tomato, served over iceberg lettuce and topped with fresh strawberries, pineapples, oranges, and almonds. Finished with our homemade poppy seed dressing.*

### **INSALATA ALLA ROMANA 18.95**

*Shredded iceberg lettuce, boiled shredded chicken breast, toasted almonds, oranges, pineapples chunks & oriental noodles tossed together in a sesame seed dressing.*

## SEASONAL COCKTAILS

### **FIG HONEY MARGARITA**

*Milagro Tequila, Tripe Sec, Lime Juice with Fig Honey simple syrup.*

### **BERRY LEMONADE SPRITZ**

*Grey Goose Berry vodka, lemonade, Brut Rose, blueberries and Fresh basil.*

### **KEY LIME MARTINI**

*Vanilla vodka, Lime juice, Pineapple juice, and Half and Half.*

### **STRAWBERRY ROSE SANGRIA**

*Rose wine, Triple Sec, Strawberry Puree, Sprite and Strawberries.*

## SIGNATURE COCKTAILS

### **PESCA E MANGO COSMO**

*Deep Eddy Peach Vodka, triple sec, Mango puree, fresh lime juice and a splash of cranberry.*

### **LIMONCELLO COSMOPOLITAN**

*Malfy Gin Con Limon, Triple sec, Limonata, Limoncello and a splash of cranberry.*

### **PERA PERETTA**

*Grey Goose Poire Vodka, St. Germaine Elderflower Liqueur, fresh lemon & lime juice.*

### **MELOGRANO MARGARITA**

*Tequila, fresh lime juice, pomegranate syrup, PAMA Pomegranate liqueur and pineapple juice.*

### **SANGRIA**

*Made with fresh fruit and our own special ingredients. Available in red, white and seasonal.*

### **PAULINA`S PARADISE**

*Cruzan Pineapple Rum, Malibu Coconut Rum, pineapple juice and a splash of grenadine.*

### **SICILIAN OLD FASHIONED**

*Woodford Reserve bourbon, Amaro Del Etna, Bitters and Brown Sugar simple syrup.*

### **ITALIAN MAI TAI**

*Malibu Coconut Rum, Mt. Gay Dark Rum, Amaretto, Galliano, Orgeat Syrup, pineapple juice and splash of grenadine.*

## AFTER DINNER COCKTAILS

### **SWEET DREAM COFFEE**

*Frangelico Hazelnut liqueur, Bailey's Irish Cream and Kahlua served with fresh hot coffee and whipped cream.*

### **COCO ESPRESSO**

*1800 Coconut Tequila, Kahlua, Bailey's Irish Cream and fresh espresso.*

### **TIRAMISU MARTINI**

*Stoli Vanilla Vodka, Kahlua, Amaretto Di Saronno and White Chocolate cream liqueur and fresh espresso.*

### **CREAMY ESPRESSO MARTINI**

*Vanilla Vodka, Bailey's Irish Cream, Kahlua, Frangelico and fresh espresso. Shaken and served traditionally with three espresso beans.*

# OUR SIGNATURE SANDWICHES

*All of our sandwiches are served with potato chips on a fresh Italian Baguette*

VEAL PARMESAN 18.95

SAUSAGE WITH PEPPERS, ONIONS, MUSHROOMS & MELTED MOZZARELLA 15.95

CHICKEN PARMESAN 15.95

EGGPLANT PARMESAN 15.95

MEATBALL PARMESAN 15.95

## **ITALIANO 16.95**

*Prosciutto di Parma, mortadella, capicola, salami & provolone cheese, topped with tomato, lettuce, onions, banana peppers, red wine vinegar & extra virgin olive oil.*

## **\*GRILLED PHILLY STEAK 16.95**

*Shaved NY Sirloin steak, grilled with green peppers, mushroom, onions & cheese.*

## **\*OUR FAMOUS ROASTED BEEF SANDWICH 16.95**

*10 oz. thinly sliced roast beef, double dipped in Au jus, topped with Swiss cheese, caramelized onions & mushrooms. Served with brioche roll.*

## **LUCIANO'S FAVORITE 15.95**

*Albacore white tuna marinated with olive oil, topped with shredded lettuce, tomato, onion & pickles & hardboiled egg. Finished with Italian olive oil & red wine vinegar.*

## **BLACK ANGUS SIRLOIN BURGERS**

*Two 4 oz. Black Angus burgers served on a fresh Brioche roll with fries*

## **\*CLASSIC CHEESEBURGER 16.95**

*Topped with Cheddar cheese, lettuce, tomato, mayonnaise & red onion.*

## **\*BLEU BACON BURGER 18.95**

*Topped with bleu cheese crumbles, crisp bacon & bleu cheese dressing.*

## **\*COWBOY BURGER 18.95**

*Topped with barbecue sauce, fried onion strings & crisp bacon.*

## **\*SWISS BURGER 18.95**

*Topped with caramelized onions, mushrooms, mayonnaise & Swiss cheese.*

## **\*BLT BURGER 18.95**

*Topped with bacon, lettuce, tomatoes, and mayonnaise.*

## **SIDES**

*Steak Fries 5.95*

*Eggplant Fries 10.95*

## **GRILLED PASTRAMI REUBEN 15.95**

*Sliced pastrami topped with Swiss cheese, Thousand Island dressing and sauerkraut. Served on Rye bread.*

## **TURKEY CLUB 15.95**

*Fresh tomatoes, lettuce, bacon and American cheese. Served on a toasted Italian Baguette with mayonnaise and sliced pickles.*

## **CHICKEN TOSCANA 15.95**

*Marinated rosemary chicken breast, bacon & Swiss cheese topped with honey mustard, lettuce & tomato.*

## **PAESANO 15.95**

*Beefsteak tomatoes, mozzarella cheese, Prosciutto di Parma, arugula, basil, olive oil & balsamic vinegar.*

## **CALZONI**

### **BUILD YOUR OWN 13.95**

*Build your own calzone.*

*\*Whole wheat dough also available.*

### **CHICKEN & ROASTED PEPPERS 15.95**

*Breaded chicken cutlet, mozzarella, roasted red peppers and San Marzano tomato sauce.*

### **CHICKEN & EGGPLANT PARMIGIANA 15.95**

*Breaded chicken and eggplant with mozzarella and Parmigiano-Reggiano cheese and San Marzano tomato sauce.*

### **BBQ CHICKEN 15.95**

*Barbecue chicken, fresh mozzarella and red onions.*

### **SPINASH & CHEESE 15.95**

*Fresh baby spinach, four cheeses and San Marzano tomato sauce.*

### **BROCCOLI & SAUSAGE 15.95**

*Sweet Italian sausage, broccoli florets, ricotta and mozzarella cheese and San Marzano tomato sauce.*

*\*Prices are subject to change.\**

*\*Massachusetts law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions.\**

# PIZZA

*9" Gluten Free Pizza & Whole Wheat Dough for thin crust also available starting at \$15.95*

## **PIZZA ACCIUGA 21.95**

*San Marzano tomato sauce, fresh Buffalo Mozzarella, Oregano, topped with fresh anchovies.*

## **POMODORO MOZZARELLA 14.95**

*Mozzarella & San Marzano tomato sauce.*

## **PIZZA PUGLIESE 19.95**

*Pepperoni, Italian sausage, mushrooms, peppers, onions, mozzarella cheese & San Marzano tomato sauce.*

## **PIZZA MARGHERITA 18.95**

*Fresh mozzarella, San Marzano tomato sauce & fresh basil, drizzled with extra virgin olive oil.*

## **PIZZA PIEMONTESE 19.95**

*Mushrooms, eggplant & fire-roasted peppers, with San Marzano tomato sauce, mozzarella cheese & fresh basil.*

## **PIZZA CHRISTINA 20.95**

*San Marzano tomato sauce, mozzarella cheese, sweet Italian sausage & mushrooms.*

## **MEAT LOVER PIZZA 21.95**

*San Marzano tomato sauce, mozzarella cheese, topped with sweet Italian sausage, meatball & pepperoni.*

## **PIZZA CORINA 20.95**

*Sweet Italian sausage, ricotta cheese, mozzarella cheese & San Marzano tomato sauce.*

## **PIZZA QUATTRO STAGIONE 20.95**

*Four section, shredded mozzarella & San Marzano tomato sauce, then sectioned with sweet Italian sausage, diced eggplant, mushrooms & artichokes.*

## **PIZZA CAPRICCIOSA 18.95**

*White pizza with mozzarella cheese, roasted artichokes, Italian ham, black olives, topped with diced tomatoes & fresh basil drizzled with extra virgin olive oil.*

## **INSALADA DI CESARE CON POLLO 21.95**

*White pizza with shredded mozzarella cheese topped with Romaine lettuce, grilled chicken, tossed with Caesar dressing & finished with anchovies & Parmigiano-Reggiano cheese.*

## **ITALIAN TUNA PIZZA 21.95**

*Traditional pizza with shredded mozzarella cheese & San Marzano tomato sauce, topped with Italian tuna, capers & basil, finished with Parmigiano-Reggiano cheese.*

## **BBQ CHICKEN PIZZA 21.95**

*San Marzano tomato sauce, mozzarella cheese, grilled chicken & red onion, finished with barbecue sauce.*

## **PIZZA PERSONALIZZATO**

*Start with a traditional 16" thin crust cheese pizza for \$14.95 or the authentic thick crust Sicilian pizza for \$18.95 & add your own toppings below.*

## SICILIAN PIZZAS

*Thick crust & squared in design, this authentic Sicilian style pizza is made with homemade focaccia bread.*

## **PIZZA SICILIANA 24.95**

*Tomato sauce, peppers, onions, mushrooms, sausage & olives.*

## **PIZZA MELANZANEFRITTE 24.95**

*Eggplant, mozzarella & tomato sauce.*

### **\$2.00 ADDITIONAL**

*Arugula, basil, black olives, broccoli florets, caramelized onions, diced plum tomatoes, eggplant, fresh peppers, kalamata olives, mushrooms, red onions, roasted garlic, roasted peppers.*

### **\$3.00 ADDITIONAL**

*Anchovies, Prosciutto di Parma.*

### **\$2.00 ADDITIONAL**

*Bacon, buffalo mozzarella, mozzarella, feta cheese, fried chicken, fried eggplant, pepperoni, mushrooms, ham, meatballs, ricotta cheese, roasted artichokes, sweet Italian sausage, grilled chicken.*

*\*Prices are subject to change.\**

# PASTA

## **SPAGHETTI & POLPETTA ALLA CORINNA 23.95**

*Spaghetti pasta tossed with 100% extra virgin olive oil in a homemade San Marzano tomato sauce with fresh basil. Served with Luciano's mother's famous Italian meatballs. Finished with Parmigiano-Reggiano cheese & Italian parsley.*

## **EGGPLANT ALLA PARMESAN 24.95**

*Breaded eggplant, mozzarella, Parmigiano-Reggiano & San Marzano tomato sauce. Served with capellini pasta.*

## **RIGATONI ALLA BOLOGNESE 23.95**

*Tube-shaped pasta served with our signature meat sauce made with ground veal, beef & sweet Italian sausage, finished with a dash of cream & Parmigiano-Reggiano cheese.*

## **BUCATINI ALLA CARBONARA 23.95**

*Bucatini pasta in a traditional Italian carbonara sauce made with pancetta, extra virgin olive oil & egg yolk, finished with Pecorino Romano & cracked black peppers.*

## **MANICOTI & MEATBALLS 23.95**

*Tube shaped pasta stuffed with ricotta, mozzarella, provolone and Parmigiano-Reggiano cheese, finished with San Marzano tomato sauce and Luciano's homemade meatballs.*

## **TORTELLINI RIPIENE ALLA PRIMAVERA 23.95**

*Ring-shaped pasta stuffed with ricotta cheese & asparagus, sautéed with mushrooms & tender baby peas in a San Marzano marinara sauce with a dash of cream & Parmigiano-Reggiano cheese.*

## **PINCIALIONE 23.95**

*Pinci pasta sautéed with fresh Pachino Tomato sauce, fresh garlic, pure olive oil, parsley & basil, finished with Parmigiano-Reggiano cheese.*

## **MAMA'S SUNDAY GRAVY 26.95**

*Tube-shaped pasta tossed with sweet Italian sausage & homemade meatballs. Baked with ricotta & fresh mozzarella in a San Marzano marinara sauce, finished with Parmigiano-Reggiano cheese.*

## **FETTUCCINE ALFREDO 23.95**

*Ribbon pasta sautéed in a rich cream sauce with fresh imported Parmesan cheese.*

## **RAVIOLI & SAUSAGE 23.95**

*Four cheese ravioli served in a San Marzano tomato sauce and served with sweet Italian sausage.*

## **SUBSTITUTIONS**

*All dishes are prepared fresh to order. Most dietary restrictions can be accommodated.*

*Although most dishes incorporate gluten, many can be made gluten-free.*

*Please discuss any special dietary restrictions with your server.*

### **VEGETARIAN OPTIONS**

*Bucatini Al Pomodoro 23.95*

*Tortelloni Primavera 23.95*

*Spaghetti Alio & Olio 23.95*

*Gluten-free Penne 5.95  
Gluten-free bread crumbs  
available for Chicken or  
Veal Parmigiana 3.00*

### **CHILDREN'S OPTIONS**

*Chicken Fingers and French  
Fries 13.95*

*Spaghetti & Meatballs 13.95*

# **POLLO**

*All of Trattoria Romana's Chicken dishes are prepared with boneless, skinless breasts of chicken.*

## **COTOLETTA DI POLLO ALLA PARMIGIANA**

**26.95**

*Lightly breaded boneless breasts of chicken topped with fresh mozzarella cheese & baked with San Marzano tomato sauce, finished with Parmigiano-Reggiano cheese. Served with capellini pasta.*

## **POLLO FRANCESE**

**26.95**

*Chicken breasts dipped in flour & egg, pan-seared with fresh lemon juice, white wine, butter, imported capers & Italian parsley. Served over capellini pasta.*

## **POLLO MARSALA**

**26.95**

*Pan-seared chicken breasts sautéed with mushrooms, sweet marsala wine and a touch of demi glaze. Served over capellini pasta.*

## **POLLO SORRENTINO**

**26.95**

*Chicken breasts sautéed in a San Marzano marinara sauce, with pan-fried eggplant, mushrooms, imported ham & mozzarella. Served over capellini pasta & finished with Parmigiano-Reggiano cheese.*

## **POLLO CACCIATORE**

**26.95**

*Chicken breast pan-sautéed with fresh garlic, olive oil, onions, red & yellow peppers, mushrooms, black olives & homemade San Marzano marinara sauce. Served over capellini pasta.*

## **POLLO ROSSINI**

**26.95**

*Breasts of chicken layered with imported ham, fresh basil, garlic, Italian herbs, mozzarella cheese & beefsteak tomato. Served over capellini pasta, tossed in a garlic marinara sauce & finished with a drizzle of virgin olive oil & Parmigiano-Reggiano cheese.*

## **POLLO SALTIMBOCCA ALLA ROMANA**

**26.95**

*Chicken breast topped with imported Prosciutto di Parma, mozzarella cheese & fresh sage, pan-seared Marsala wine sauce & served over Tagliatelle pasta. Finished with Parmigiano-Reggiano cheese.*

# **PESCE**

*Trattoria Romana purchase & serves only the finest seafood available on a daily basis.*

## **BAKED BOSTON SCROD**

**28.95**

*Fresh Boston scrod sprinkled with Ritz cracker crumbs, fresh lemon juice & butter, served alongside mashed potatoes.*

## **GAMBERI ALIO & OLIO**

**30.95**

*Jumbo shrimp sautéed with fresh garlic in extra olive oil, finished with a dash of white wine, lemon juice & Italian herbs, served over capellini pasta.*

## **SALMON PIZZIOLA**

**31.95**

*Fresh salmon sautéed with capers, Kalama olives, mushrooms, Pachino tomatoes in a San Marzano tomato sauce, finished with oregano over Tagliatelle pasta.*

## **FRUITTI DI MARE POSILIPO**

**36.95**

*Fusilloni pasta in a garlic & olive oil San Marzano marinara sauce sautéed with tender calamari rings, jumbo shrimp, sea scallops, littleneck clams, & PEI mussels, finished with Parmigiano-Reggiano cheese.*

## **SALMON ALLA VODKA**

**26.95**

*Salmon tips sautéed with peas & domestic mushrooms in a San Marzano tomato sauce with a touch of cream served over penne pasta.*

## **SPAGHETTI ALLA VONGOLE VERACI**

**24.95**

*Spaghetti pasta sautéed with fresh littleneck clams. Available in either a light marinara sauce or a garlic & white wine sauce with Italian Parsley.*

## VITELLO

*All of Trattoria Romana's Veal dishes are prepared with tender milk-fed Provimi veal medallions hand-cut in house daily.*

### **\*COTOLETTA DI VITELLO ALLA PARMIGIANA**

**29.95**

*All natural Provimi veal pounded thinly & lightly breaded, topped with fresh mozzarella, baked with San Marzano tomato sauce, finished with Parmigiano-Reggiano cheese.*

### **\*VITELLO MARSALA**

**29.95**

*Tender Veal medallions sautéed with mushrooms & Marsala wine demi-glaze. Served over capellini pasta.*

### **\*VITELLO ALLA SORRENTINO**

**29.95**

*Veal medallions dipped in flour & egg, sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, buffalo mozzarella in a light marinara sauce over capellini pasta, finished with Parmigiano-Reggiano cheese.*

## CARNE

*All steaks & chops served at Trattoria Romana are both domestic & all-natural, free from additives, artificial flavors or colors & preservatives. We choose all natural Black Angus beef because it yields the most tender, juicy & best-tasting steaks.*

### **\*CONTROFILETTO DI MANZO**

**48.95**

*16 oz. center cut Black Angus NY sirloin grilled to perfection & served with mashed potatoes.*

### **\*CONTROFILETTO DI MANZO ALLA ROMANA**

**49.95**

*16 oz. sirloin steak topped with white button mushrooms sautéed with extra virgin olive oil, fresh lemon juice, garlic & oregano, served with mashed potatoes.*

### **\*COSTOLETTA DI MAIALE**

**31.95**

*16 oz. center cut pork chop grilled to perfection, finished with a touch of demi glaze & white wine with fresh garlic & roasted vinegar peppers. Served with mashed potatoes.*

### **\*PORK CHOP NAPOLI**

**31.95**

*16 oz. center cut pork chop coated in Italian breadcrumbs, topped with fresh mozzarella, beefsteak tomatoes and basil. Served with an arugula salad.*

## CONTORNI

*Sides may not be substituted*

### **SPINACISALTATI ALIO & OLIO**

**8.95**

*Sautéed baby spinach with garlic & extra virgin olive oil.*

### **BROCCOLI DI RAPA**

**8.95**

*Sautéed Broccoli di Rabe with garlic & extra virgin oil.*

### **FUNGHI DI TRUFFOLATE**

**8.95**

*Sautéed mushroom caps with garlic & extra virgin truffle oil.*

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