

INSALATA

Add roasted chicken to any salad. 6

ARUGULA FRUTTO

Gorgonzola cheese, toasted walnuts, local blueberries, strawberry vinaigrette. 13

LITTLE GEM SALAD

Little gem and frisee lettuces, shaved fennel and radish, crunchy giardiniera, fennel pollen vinaigrette. 12

INSALATE DI TUNA & WHITE BEAN

Arugula, wild-caught Italian tuna, cannellini beans, kalamata olive vinaigrette. 13



ROMAN FOCCACIA SANDWICHES

All served on our homemade focaccia rolls with one of our seasonal sides from the deli case.

TONY B

(Served warm) Roasted mortadella and provolone melt, cherry peppers, dijon aioli. 17

PROSCIUTTO & FIG

Prosciutto di Parma, stracciatella cheese, roasted red peppers, dressed arugula, fig spread. 18

EGGPLANT CAPONATA PARM

(Served warm) Roasted sweet & sour marinated eggplant, melted mozzarella cheese, dressed arugula, red peppers, kalamata olives. 17

TURKEY ARROSTA

House-roasted turkey breast, fontina cheese, dressed arugula, pickled shallots, roasted tomato bomba, dijon aioli. 17

MANZO

House-roasted "eye of the round" beef, roasted red peppers, provolone, dressed arugula, tomato bomba, horseradish crema. 18

PORCHETTA

(Served warm) House-roasted herb pork roast, broccoli rabe, melted provolone, cherry peppers, dijon aioli. 18†

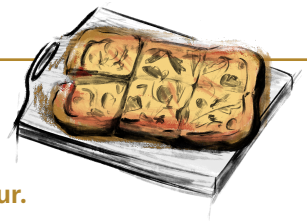
ROMA PIZZA AL TAGLIO

"BY THE CUT"

Our dough is a blend of local stone-ground wheat and Italian Tipo 00 flour.

Fermented up to 72 hours for a light, crispy, airy rectangular crust.

Presented 2 cuts or 4 cuts with a seasonal side. Cuts are 4 by 4 inches.



CLASSICO

Tomato sauce, mozzarella and aged provolone cheeses, fresh basil. 10 | 14

SALSICCIA

Tomato sauce, mozzarella and aged provolone cheeses, homemade sausage, broccoli rabe, vinegar peppers. 12 | 17

CROSTINI ROMANA

Extra virgin olive oil, mozzarella and aged provolone cheeses, fresh herbs, prosciutto cotto, balsamic glaze, dressed arugula. 12 | 17

FUNGHI

Truffle parmesan cream, roasted mixed mushrooms, mozzarella and aged provolone cheeses, fresh parsley. 12 | 17

PORCHETTA

House roasted herbed pork roast, tomato sauce, mozzarella and aged provolone cheeses, red onion slivers, Agrodolce drizzle. 12 | 17

CALABRESE

Tomato sauce, mozzarella and aged provolone cheeses, Calabrian Soppresato, pecorino, stracciatella, hot honey drizzle. 12 | 17

All pizzas are finished with fresh grated pecorino and extra virgin olive oil.

SEASONAL SIDES

FARRO & ZUCCHINI SALAD

5

CHICKPEA WITH TOMATO & CUCUMBER

5

CAPRESE PASTA SALAD

5



ITALIAN WINES WE LOVE

BY THE GLASS OR BOTTLE

BIANCO

light-bodied

Alto Adige

PINOT GRIGIO

Bollini - A vibrant, well-balanced Pinot, done right. 11 | 42

Sardinia

VERMENTINO

Vigne Surrau - Think Sauvignon Blanc with Mediterranean minerality and salinity: fresh and bright. 12 | 46

Alto Adige

CHARDONNAY

St. Michael - Juicy, elegant, alpine, clean finish, lightly oaked. 12 | 46

Campania

FALANGHINA

Il Poggio - Southern Italy's secret white: rich, round, and adventurous-completely its own thing. 10 | 40

Puglia

FIANO

Li Veli - Intensely aromatic, juicy, and crisp. Southern Italy at its best. 13 | 50



BEER

DRAFT

PERONI NASTRO AZZURRO - Lager, Italy. 7

TALEA AL DENTE - Italian-Style Pilsner, Brooklyn NY. 7

WAYLAND WEISSBIER - Hefeweizen, Buffalo NY. 7

PRISON CITY CREAM ALE - Cream Ale, Auburn NY. 8

VON TRAPP VIENNA - Austrian-Style Lager, Stowe VT. 7

GRIMM ARTISANAL ALES WAVETABLE

- IPA, Brooklyn NY. 8

CARLSBERG - Pilsner, Denmark. 7

MILLER LITE - Pilsner, USA. 5

MODELO ESPECIAL - Pilsner/Lager, Mexico. 6

WAYLAND FUTURE GHOST - NEPA/Hazy, Buffalo NY. 8

PRISON CITY MASS RIOT - NEIPA/Hazy, Auburn NY. 9

BALADIN L'IPPA - IPA, Piedmonte, Italy. 12

CRITZ FARMS DOUBLE VISION CIDER

- Cider, Cazenovia, NY. 7

ATHLETIC BEER CO. - Non-Alcoholic, Milford CT. 6

BOTTLES & CANS

ROSSA

Piedmonte

DOLCETTO RISERVA DOP

Pecchenino - Served chilled. Pinot Noir lovers, this is your Italian twin: Silky, fruit-forward, crushable. 13 | 50

Abruzzo

MONTepULCIANO - #3

Madiat - Soft, approachable, crowd pleaser. 10 | 40

Tuscany

CHIANTI CLASSICO DOCG

Viticio - From the hills above Florence, a classic Sangiovese that goes great with everything. 12 | 46

Piedmonte

BARBERA D'ASTI

Coppo Camp du Rouss - Piedmont's perfect table wine: Juicy, smooth, bright, and extremely food-friendly. 13 | 50

Sicily

NERO D'AVOLA

Tenuta Regaleali - Sicily's answer to Cabernet: Elegant, savory, well-structured. 11 | 42

Campania

AGLIANICO

Riserva Janare - Think Cabernet intensity. Big, bold, and beautiful with a volcanic smoky edge. 12 | 46

ROSÉ & BUBBLES

Veneto

ROSÉ

Bardolino Classico - Light, dry, and fresh, with a strawberry vibe. 11 | 42

Veneto

PROSECCO

Torresella - Extra dry, clean, light, easy bubbles. 10 | 40

Emilia-Romagna

LAMBRUSCO

Cleto Chiarli - Fresh, fruity, semi-sweet, lightly sparkly. Served chilled. 12 | 46

Piedmonte

MOSCATO DI ASTI DOCG

Stella Rosa - Sweet, delicate, fruity, smooth, lightly bubbly. Low alcohol content. 12 | 46



SOFT DRINKS

S.PELLEGRINO SPARKLING WATER 3 | 8 (1L)

ACQUA PANNA STILL 8 (1L)

SANPELLEGRINO ARANCIATA 3

SANPELLEGRINO LIMONATA 3

MEXICAN COKE 5 **PURE LEAF ICED TEA** 4

FIJI WATER 3

FOUNTAIN SODA

COLA 2.5 **DIET COLA** 2.5 **GINGER ALE** 2.5

ASK ABOUT OUR ITALIAN COFFEES