INSALATA

Add roasted chicken to any salad. 6

Arugula Frutto
Gorgonzola cheese, toasted walnuts, local apples, white balsamic. 13

Misticanza
Crispy leafy greens, roasted sunflower seeds, parmigiano reggiano, sherry vinaigrette. 12



ROMAN FOCACCIA SANDWICHES

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

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

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

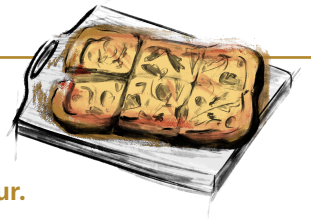
Turkey Arrosta
House-roasted turkey breast, fontina cheese, dressed arugula, pickled shallots, roasted tomato bomba, dijon aioli. 17

Arthur Ave
Prosciutto cotto, sweet soppressata, mortadella, pickled shallots, dressed arugula, giardiniera, provolone. 18

Manzo
House-roasted "eye of the round" beef, roasted red peppers, provolone, dressed arugula, tomato bomba, horseradish crema. 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 | 15

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

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

Pizza of the Moment
An ever-changing pizza based on what's good right now. Ask your server for specifics. 12 | 17

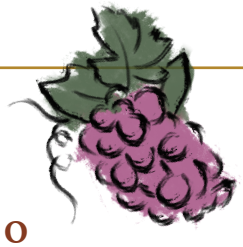
All pizzas are finished with fresh grated pecorino and extra virgin olive oil.

SEASONAL SIDES

Chickpea with Tomato & Cucumber
5

Caprese Pasta Salad
5

Fall Vegetable Salad with Farro
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

full-bodied

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





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*

BOTTLES & CANS

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*

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