

Café Roma

2017 Christmas Eve Dinner Menu

Starters

Ribolita – hearty Tuscan vegetable soup from local farmers’ market produce...	9
French Onion Soup – classic recipe with a gruyere cheese crostino...	9
Insalata Mista - mixed lettuces with creamy Italian herb dressing...	9
Caesar Salad – hearts of romaine lettuce and croutons with Roma original recipe...	11
Bietole – roasted beat salad with avocado and gorgonzola crumbles...	12
Burrata e Prosciutto - burrata cheese with Parma prosciutto and arugula...	14
Calamari – fried and served with a side of warm spicy tomato sauce...	14
Pizza Margherita – tomato, fresh mozzarella, and basil...	14
Pizza Siciliana – tomato, mozzarella, olives, anchovies, capers, and oregano...	15
Polpo Mediterraneo – grilled octopus served over a warm cannellini bean salad...	16
Antipasto – cured Italian meats and cheeses served with roasted peppers & olives...	18

Main Entrees

Capellini Pomodoro – thin spaghetti pasta with tomato and garlic...	16
Tortelli di Zucca – house made butternut squash ravioli with butter and sage...	18
Lasagna della Casa – house made spinach pasta lasagna with meat sauce...	18
Linguini & Clams - classic recipe with garlic, white wine, and parsley...	20
King Salmon – fresh King Salmon with dill chardonnay sauce...	30
Alaskan Halibut- Livornese style with tomatoes, olives, and capers...	32
Cioppino -classic Italian fish stew with clams, crab, shrimp, mussels, and cod...	36
Short Ribs- braised in red wine and mushrooms and served with creamy polenta...	28
Lamb Shank – braised with veggies and served with Tuscan cannellini beans...	30
Filet Mignon - with gorgonzola butter and zinfandel wine reduction sauce...	36
Veal Chop – bone on natural chop with roasted garlic, rosemary and brandy...	40