

Cafe' Roma

CUCINA RUSTICA ITALIANA

MOTHER'S DAY SUNDAY, MAY 12, 2019

STARTERS

Lobster Bisque – classic Main lobster soup	12
Bruschetta – toasted bread topped with tomato, garlic, olive oil, and basil	8
Minestrone – Tuscan style hearty vegetable soup	9
Carpaccio – raw beef with capers, light mustard, arugula, and parmesan	14
Eggplant Terrine – goat cheese, marinara roasted pepper emulsion, mozzarella	12
Crab Cakes – Dungeness and blue crab cakes, panko breaded, spicy aioli	15
Gamberi Fritti al Prosecco – prosecco fried gulf prawns with a sweet chili sauce	16
Garlic, Balsamic, Olive Oil and Parmesan – bread dipping sauce	4

SALADS

Insalata Mista – mixed local greens with tomato, carrots, fennel	8
Bietole – local red and gold beets, butter lettuce with avocado and gorgonzola	12
Caesar – classic recipe with croutons and shaved parmesan	11
Warm Spinach – balsamic vinaigrette, ricotta salata, pancetta and walnuts	13
Insalata Caprese – fresh mozzarella, tomato, basil and olive oil	14

PASTA

Bucatini Carbonara – with egg, house made pancetta and pecorino cheese	18
Cappellini Pomodoro – angel hair pasta with marinara tomato sauce and basil	9/16
Lasagna – house-made spinach pasta with béchamel and Bolognese meat ragu	19
Tortelli di Zucca – house-made squash filled ravioli, parmesan cream sauce	20
Ravioli – house-made and meat filled with Bolognese meat ragu	18
Rotolo di Parma – pinwheel pasta filled with prosciutto cotto, mozzarella, tomato	18
Pappardelle Café Mare – salmon, scallops, shrimp, creamy tomato, topped with crab meat	24

MEATS & FISH

Seabass al Cartoccia – fresh seabass baked with shrimp, clams, scallops, tomato	35
Salmon Piccata – pan-seared king salmon with lemon, capers, white wine	26
Pollo Saltimbocca – natural chicken breast topped with prosciutto, sage, Fontina	26
Scaloppine Piccata – sautéed veal scaloppini with white wine, capers and lemon	28
Chateaubriand – beef tenderloin with bearnaise sauce, potatoes, veggies	36
Veal Marsala – scaloppini with sautéed mushroom, Marsala wine, potatoes, veggies	28
Scampi Spumante – Gulf shrimp with prosecco, garlic, shallots, and potatoes, veggies	26
Braised Lamb Shank – finished with a vegetable gremolata, mashed potatoes and veggies	30



If you have food allergies, please inform your waiter to discuss menu options and reasonable accommodations.