



GRADUATION WEEKEND MENU – JUNE 14 THRU 16, 2019

All entrees include a choice of starter and dessert.

STARTERS

- Classis Caesar – classic Roma recipe with croutons and shaved parmesan
Insalata Mista – mixed local greens with tomatoes, carrots, fennel
Caprese Salad – fresh mozzarella, tomato, basil, and olive oil
Pappa al Pomodoro – hearty Tuscan tomato soup

ENTREES

- Grilled Vegetable Ravioli – filled with grilled vegetables in fresh tomato sauce, Grana Padano 38
Tortelli di Zucca –squash filled ravioli with parmesan cream sauce 38
Ravioli – beef filled with Bolognese meat sauce 38
Linguine Tuttomare – mixture of shellfish and seafood with a spicy tomato broth 40
Seabass al Cartoccia – fresh seabass baked with shrimp, clams, scallops, tomato 42
King Salmon – pan-seared salmon fennel beurre blanc and farro salad 44
Pollo Saltimbocca – natural chicken breast with prosciutto, sage, and Fontina cheese 40
Arista di Maiale – herb roasted pork loin served on top of cannellini beans 40
Beef Short Ribs – braised in red wine, with mashed potatoes and veggies 44
Osso Buco – two braised veal shanks served over mashed potatoes 44
Chateaubriand – beef Filet Mignon roasted with bearnaise sauce, potatoes, veggies 49

LITTLE ROMANS MENU – children under 10 years old

- Penne Pasta – choice of alfredo sauce, marinara, or bianco (butter & parmesan) 12
Ice Cream for dessert

+ No substitutions or split orders.

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