Trattoria Romana

Antipasti

Calamari Fritti ~ 10.95
Delicate, tender calamari rings, pan-fried until golden crisp, topped with hot cherry peppers and served with our house made cocktail sauce. Served with a lemon garnish.

Gamberi Cocktail ~ 10.95
Colossal shrimp served ice cold with our house made zesty cocktail sauce and lemon wedge.

Mozzarella Caprese ~ 7.95
Fresh sliced Buffalo mozzarella and vine-ripe tomatoes with Bermuda onion and fresh basil, finished with a drizzle of extra virgin olive oil.

Antipasto Della Casa ~ 9.95
Prosciutto di Parma, Genoa salami, mortadella, provolone, olives, artichoke hearts, roasted peppers, pepperoncini and roasted vegetables finished with extra virgin olive oil.

Margarita Pizza~ 13.95
Fresh sliced tomato, fresh basil, mozzarella and parmigiano-reggiano cheese.

Zuppa

French Onion Soup ~ 4.95
Sweet onions in savory broth with a French bread crouton, topped and baked with fresh mozzarella and Swiss cheese.

Pasta Fagoli Soup ~ 4.95
Our classic Italian soup is made with cannellini beans and pasta.

Rhode Island law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies or dietary restrictions.
For parties of 8 or more, a 20% gratuity will be dded to the total amount of the check.

Insalata

Pollo Salad Alla Romana ~ 8.95

Iceberg lettuce, shredded chicken, toasted almonds, crunchy oriental noodles, pineapples and Mandarin oranges, tossed in a poppy seed dressing.

Pollo Caesar Salad ~ 8.95

Fresh crisp Romaine tossed with homemade Caesar dressing, croutons and parmigiano-reggiano cheese, topped with fresh anchovy filets and grilled chicken.

Blackened Pollo Salad ~ 8.95

Spicy chicken strips served over a bed of iceberg lettuce with artichoke hearts, black olives, cucumbers, tomatoes and sliced cheese with your choice of dressing.

Chef Salad ~ 8.95

Sliced turkey, ham and cheese served over iceberg lettuce with tomato, hard-boiled egg, cucumbers, Bermuda onion, black olives and your choice of dressing.

Blackened Salmon Salad ~ 14.95

Fresh salmon coated with a spicy rub, served over a mixed green salad, finished with extra virgin olive oil and balsamic vinegar.

Cake Cutting Fee $2.00 per person.

Prices do not include 8% Rhode Island meal tax.
Prices are subject to change without notice.

Panini

Caprese ~ 8.95
Fresh ciabatta roll with sliced beefsteak tomatoes, Buffalo mozzarella, fresh basil and imported Prosciutto di Parma, drizzled with extra virgin olive oil and served with French fries.

Pesto Pollo ~ 8.95
Breast of chicken, charbroiled with basil pesto sauce and served on a fresh ciabatta roll with provolone cheese, sliced beefsteak tomato and baby arugula. Served with French fries.

Grilled Philly Steak Sandwich ~ 9.95
Shaved New York Sirloin steak, grilled with green peppers, mushrooms, onions and cheese. Served on a fresh ciabatta roll and served with French fries.

Grilled Portabella ~ 8.95
Marinated, grilled portabella mushroom cap with roasted red peppers, mixed greens and provolone cheese on a fresh ciabatta roll and served with French fries.

Tuna Insulata ~ 8.95
Albacore tuna with mayonnaise and Bermuda onion on a fresh ciabatta roll with lettuce and tomato, served with French fries.

Pollo Insulata ~ 8.95
Shredded white meat chicken with mayonnaise and celery on a fresh ciabatta roll with lettuce and tomato, served with French fries.

Black Angus Sirloin Burgers
All of Trattoria Romana's burgers are served on a fresh sesame seed bun with lettuce, tomato, onion, pickle and French fries.

Cheddar Cheese Burger ~ 8.95
10 oz. aged Black Angus ground beef grilled to your liking and topped with cheddar cheese.

Blue Cheese & Bacon Burger ~ 9.95
10 oz. aged Black Angus ground beef grilled to your liking and topped with fresh blue cheese and crispy bacon.

Swiss Cheese & Mushroom Burger ~ 9.95
10 oz. aged Black Angus ground beef grilled to your liking and topped with sautéed mushrooms and Swiss cheese.

Split Plate Charge $5.00

Advisory: Consumption of raw or under-cooked foods of animal origin may increase your risk of food borne illness.

Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

Pasta

Pasta is made fresh daily.

Fettuccini Alfredo ~ 10.95

Homemade ribbon pasta sautéed in a rich cream sauce with imported parmigiano cheese.

Pappardelle Alla Bolognese ~ 11.95

Wide egg-noodle pasta served with Luciano's famous meat sauce made with ground veal, beef and sweet Italian sausage. Finished with a dash of cream and parmigiano-reggiano cheese.

Tortelloni Ripieni Primavera ~ 10.95

Ring-shaped pasta stuffed with ricotta cheese and asparagus sautéed with domestic mushrooms and tender baby peas in a tomato cream and parmigiano-reggiano cheese.

Spaghetti Alla Vongole ~ 11.95

Spaghetti pasta sautéed with fresh littleneck clams. Available "Red" in a light marinara sauce or "White" in a garlic white wine sauce with Italian parsley.

Rigatoni Zingara ~ 10.95

Homemade tube-like pasta sautéed with sweet Italian sausage, fresh domestic mushrooms and black olives in a San Marzano tomato sauce with a dash of rich cream and finished with pecorino Romano cheese.

Homemade Canneloni Bolognese ~ 11.95

Homemade sheets of pasta stuffed with ground beef, veal, sweet Italian sausage, parmigiana cheese, fresh Italian parsley and topped with a Bolognese sauce. Finished with a rich Bechamel cheese sauce and parmigiano-reggiano cheese.

Trenette e Pollo Genovese ~ 10.95

Spaghetti pasta sautéed with basil, garlic, pine nuts and cream. Topped with grilled chicken and finished with parmigiano-reggiano cheese.

Split Plate Charge $5.00

Pollo

All Trattoria Romana chicken dishes are prepared
with boneless, skinless breast of chicken.

Pollo Francese ~ 11.95

Chicken medallions dipped in flour and egg, pan-seared
with fresh lemon juice, white wine, butter, imported capers
and Italian parsley. Served over capellini pasta.

Pollo Marsala ~ 11.95

Chicken breast sautéed with button mushrooms and a Marsala wine demi
glaze for a sweet flavor and a caramel color. Served over capellini pasta.

Pollo Carciofi ~ 11.95

Chicken breast, artichoke hearts and black olives sautéed with fresh
garlic, lemon juice and sherry wine. Finished with a touch of cream
and our rich demi glaze and served over capellini pasta.

Bocconcini della Nona al Vin Santo ~ 12.95

Chicken breast stuffed with fresh mozzarella cheese, imported
baby porchetta & fresh sage, sautéed in a Vin Santo &
Sherry wine demi glaze with button mushrooms.

Served over parmesan risotto & finished with parmigiano-reggiano cheese.

Cotoletta di Pollo Melanzana Alla Parmigian ~ 11.95

Breaded chicken cutlet and breaded eggplant cutlet topped with fresh
mozzarella cheese and tomato basil sauce, baked to perfection and finished
with parmigiano-reggiano cheese. Served over capellini pasta.

Vitello

All Trattoria Romana veal dishes are prepared with tender
milk-fed Provimi veal medallions hand-cut in-house.

Vitello Marsala ~ 15.95

Veal medallions sautéed with domestic mushrooms and a Marsala wine demi
glaze for a sweet flavor and a caramel color. Served over capellini pasta.

Vitello Francese ~ 15.95

Veal medallions dipped in flour and egg, pan-seared with fresh lemon juice, white
wine, butter, imported capers and Italian parsley. Served over capellini pasta.

Cotoletta di Vitello Melanzana Alla Parmigian ~ 15.95

Pan-fried breaded veal cutlet topped with eggplant and fresh
mozzarella, baked with San Marzano tomato sauce. Finished with
parmigiano-reggiano cheese and served over capellini pasta.

Vitello Carciofi ~ 15.95

Veal medallions, artichoke hearts and black olives sautéed with
fresh garlic, lemon juice and sherry wine. Finished with a touch of
cream and our rich demi glaze, served over capellini pasta.

Veal Picatta ~ 15.95

Tender veal medallions pan-seared with fresh lemon, white wine, butter,
imported capers & Italian parsely. Served over capellini pasta.

Split Plate Charge $5.00

Pesce

Trattoria Romana pruchases and serves only the finest seafood available on a daily basis.

Gamberi Scampi ~ 14.95

Fresh jumbo shrimp sautéed with garlic in extra virgin olive oil, a dash of white wine, lemon juice and Italian herbs. Served over capellini pasta.

Gamberi alla Cardinale ~ 15.95

Jumbo shrimp sautéed with shallots, garlic and fresh San Marzano tomato sauce with a dash of cognac and cream. Served over capellini pasta and finished with parmigiano-reggiano cheese.

Filet of Salmon Alla Siciliano ~ 15.95

Poached salmon topped with artichokes, capers, black olives, raisins, pine nuts and chopped tomato in garlic and oil. Served over capellini and finished with parmigiano-reggiano cheese.

Tilapia Francese ~ 13.95

Fresh filet of Tilapia sautéed with lemon, butter and capers. Served with mashed potatoes.

Carne Di Manzo

All the steak and beef served at Trattoria Romana is all-natural from corn-fed Black Angus cattle that are free from all additives, artificial flavors or colors and preservatives. We choose all-natural Black Angus beef because it yields the most tender, juicy and best-tasting steaks.

Petite Filet Mignon ~ 24.95

8 oz. tenderloin of Black Angus Beef grilled to your liking, served with a side of Béarnaise sauce, mashed potato and vegetable.

Petite Filet Maxwell ~ 27.95

8 oz. tenderloin of Black Angus Beef grilled to your liking and served with mashed potatoes and vegetable. Topped with fresh lobster meat and asparagus sautéed in a sherry cream sauce. Finished with Béarnaise sauce.

New York Sirloin Steak ~ 24.95

14 oz. Black Angus boneless New York Strip steak grilled to perfection and topped with fried onion strings. Served with mashed potatoes and vegetable.

Book Your Next Event With Us.

**We can accommodate parties up to 80 people.
Ask for a copy of our banquet menu
at the Front Desk.**

Split Plate Charge $5.00

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