

Roberto's Ristorante – A La Carte Menu
Happy Mother's Day

Appetizers

- Lobster Bisque:** Served with homemade herb season croutons. \$8.99
Crispy Fried Calamari: Served with marinara sauce and lemon \$11.99
Polpo in Umido: Octopus stewed with white wine, olive oil, tomatoes, chopped garlic, dill, parsley, red pepper flakes and Gaeta Olives. \$13.99
Polpettine di Ricotta e Vitello: Little meatballs made with veal and ground beef, ricotta and Parmigiano Reggiano shavings in a basil marinara sauce. \$11.99
Chilled Shrimp Cocktail: Served with classic cocktail sauce and lemon. \$13.99
Hot Antipasto for Two: Fried mozzarella, calamari, clams casino and grilled shrimp served with marinara sauce \$22.99
Pane Cotto: Oven baked with garlic, escarole, sun dried tomatoes, extra virgin olive oil, pancetta, seasoned croutons and Parmigiano Reggiano shavings \$11.99

Salads

- Insalata Dell' Orto:** Mixed baby greens with cucumber, cherry stone tomatoes and olives in a balsamic vinaigrette \$6.99
Insalata Di Rucola: Arugula, Radicchio, candied pecans, sliced pears and Goat cheese, tossed in an champagne vinaigrette \$8.99
Caesar Salad: Crisp romaine with Caesar dressing, garlic croutons and parmesan \$9.99

Entrees

- Chicken alla Vodka:** Tossed with penne pasta in a vodka tomato cream sauce \$18.99
Pappardelle Estate: Sautéed wide noodles with basil, cherry stone tomatoes, garlic, pancetta, extra virgin olive oil and shavings of ricotta salata. \$18.99
Cavatelli Pugliese: Sautéed with sweet sausage, broccoli rabbe, garlic, extra virgin olive oil, a hint of red pepper flakes and Parmigiano Reggiano Cheese \$18.99
Veal Parmigiana: Breaded Cutlet topped with marinara sauce and mozzarella cheese served with penne pasta \$23.99
Chicken Oscar: Sautéed and topped with Lobster meat, melted mozzarella, and fresh asparagus in a brandy cream sauce. \$25.99
Seafood Buccaniera: Sautéed Lobster Meat, Jumbo Shrimp and Sea Scallops served in your choice of marinara or scampi sauce served over linguini \$29.99
Branzino Arrostito: "Mediterranean Sea Bass" Pan seared with roasted fennel garlic, cherry stone Tomatoes and Gaeta Olives accompanied with Spinach risotto. \$25.99
Swordfish Adriatico: Pan seared with diced tomatoes, basil, garlic and extra virgin olive oil accompanied with saffron risotto and asparagus. \$27.99
Prime Rib: Oven roasted slowly and seasoned to perfection accompanied with mashed potatoes and mixed vegetable medley. \$29.99
Grilled Filet Mignon: Served with a merlot wine reduction whipped potatoes & mixed vegetable medley \$29.99

Reservations available at 5:00pm or 6:30pm
For Reservations call 268-5723 or email: rgiansanti@aol.com

Due to the holiday an 18% gratuity will be added to the Bill