

Roberto's Ristorante
Happy Valentine's Day a la Carte Menu
Wednesday February 14, 2018

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 gaeta olives, white wine, olive oil, garlic, and dill \$12.99
Chilled Shrimp Cocktail: Served with classic cocktail sauce and lemon. \$13.99
Veal Meatballs: Served with ricotta and parmigiano reggiano shavings in a light marinara sauce. \$12.99
Maryland Crab Cakes: Pan seared and seared with a remoulade sauce and baby greens \$12.99
Hot Antipasto for Two: Fried mozzarella, fried calamari, clams casino and grilled shrimp served with marinara sauce \$23.99

Salads

- Insalata Mista:** Baby Greens, Cherry tomatoes, cucumbers, olives and garlic croutons with balsamic vinaigrette.
\$6.99
Insalata Dell' Orto: Mixed baby arugula, radicchio, cherry stone tomatoes, sliced pears, pecans and goat cheese in a champagne vinaigrette \$8.99
Caesar Salad: Crispy Romaine hearts, Homemade Caesar dressing, foccacia croutons and shaved Parmigiano Reggiano.
\$9.99

Entrees

- Chicken alla Vodka:** Tossed with penne pasta in a vodka tomato cream sauce
\$21.99
Cavatelli Pugliese: Sautéed with sausage, Broccoli Rabbe, garlic, extra virgin olive oil, red pepper flakes, cavatelli pasta and parmesan cheese
\$21.99
Chicken D' Amore: Sautéed with sun dried tomatoes & shiitake mushrooms in a garlic white wine & extra virgin olive oil sauce accompanied with spinach over pappardelle
\$23.99
Veal Parmigiana: Breaded Cutlet topped with marinara sauce and mozzarella cheese served with penne pasta
\$24.99
Salmon Avignon: Pan seared salmon filet topped with a chive crème fraiche served with a potato crisp and fresh asparagus
\$26.99
Shrimp Scampi: Sautéed with garlic, white wine and an herb butter sauce over linguini.
\$25.99
Chicken Oscar: Sauteed and topped with Lobster meat, melted mozzarella, and fresh asparagus in a brandy cream sauce.
\$27.99
Lobster Ravioli: Served with a lobster brandy tomato cream sauce & sautéed shrimp.
\$27.99
Seafood Buccaniera: Lobster meat, shrimp, and scallops served in your choice of scampi or marinara sauce over linguini.
\$29.99
Branzino con Finocchio Arrostito: "Mediterranean Sea Bass" Pan seared filet with roasted fennel, garlic, cherry stone tomatoes and Gaeta olives accompanied with spinach risotto.
\$27.99
Steak Gorgonzola: "Angus Certified NY Strip" Grilled and seasoned to perfection with a melted gorgonzola crust accompanied with whipped potatoes & trio of mushrooms
\$29.99
Colorado Lamb Chops: Pan seared and roasted packed with fresh herbs, served with a roasted garlic demi glace accompanied with roman style roasted potatoes. \$34.99
Grilled Filet Mignon: Served with a merlot wine reduction whipped potatoes & mixed vegetable medley
\$33.99

Voted Best Family Dining in Best Restaurants of Connecticut Reader's Choice Awards 2016 for Connecticut Magazine.