

# ROBERTOS

## ANTPASTI

### Fried Calamari

Batter dipped and served with Fra Diavolo sauce. 11.99

### Shrimp Cocktail

Four chilled jumbo shrimp with cocktail sauce on a bed of greens. 13.99

### Clams Casino

Stuffed with peppers, onions, bread crumbs and crabmeat topped with bacon. 11.99

### Polpettine di Ricotta e Vitello

Little meatballs made with veal & ground beef, ricotta and Parmigiano-Reggiano in a light marinara sauce with fresh basil. 11.99

### Mozzarella in Carozza

Sliced mozzarella cheese, layered between sliced bread then deep fried with marinara sauce. 8.99

### Bruschetta

Diced tomatoes, fresh basil, Gorgonzola and eggplant topped with fresh mozzarella cheese served over crostini. 8.99

### Cold Italian Antipasto

Prosciutto, provolone cheese, sopressata, artichoke hearts, roasted red peppers, and tomatoes served over baby greens. 10.99

### Broccoli Rabbe & Sausage

Sauteed with hot cherry peppers, garlic & oil. 10.99

### Pane Cotto

Oven baked with garlic, broccoli rabbe, sun dried tomatoes, extra virgin olive oil, pancetta and seasoned croutons and parmigiano reggiano. 9.99

### Hot Antipasto for Two

Fried calamari, clams casino, grilled shrimp and fried mozzarella. 22.99

### Polpo in Umido

"A Southern Dish from Puglia" Stewed octopus, white wine, olive oil, tomatoes, chopped garlic, fresh dill, fresh parsley, red pepper flakes and Gaeta olives. 12.99

**Soup** Pasta Fagiole 7.50  
Tortellini in Brodo 7.50

## INSALATA

### Caprese Salad

Fresh mozzarella, tomatoes and fresh basil drizzled with a balsamic reduction and extra virgin olive oil. 8.99

### Caesar Salad

Crisp romaine with homemade Caesar dressing, parmesan cheese and garlic croutons. 9.99

### Seafood Salad

Clams, calamari, scallops and shrimp mixed with celery and onion tossed in balsamic vinaigrette. 15.99

### Arugula & Pear Salad

Baby arugula and sliced pears with cherry stone tomatoes, walnuts and goat cheese in a Chianti vinaigrette. 8.99

### Add to any Salad

Gorgonzola 2.99 ◊ Grilled Chicken 5.99  
Grilled Shrimp 3.50 each

## PASTA

### Linguini or Penne Pomodoro

Sautéed in a fresh tomato sauce and meatballs. 16.99

### Cappellini Puttanesca

Angel Hair Pasta with diced plum tomatoes, a hint of anchovies, garlic, extra virgin olive oil, capers, Gaeta olives and parmigiano reggiano cheese. 16.99

### Spaghetti Bolognese

Sauteed with ground beef, diced tomatoes, onions, garlic, olive oil and parmesan cheese. 17.99

### Pappardelle Estate

"A light dish" made of wide pasta noodles sautéed with fresh basil, cherry stone tomatoes, garlic, pancetta, extra virgin olive oil and shavings of ricotta salata. 17.99

### Chicken alla Vodka

Sautéed with penne in a tomato cream sauce, and parmesan cheese. 18.99

### Chicken alla Gorgonzola

Sautéed in a gorgonzola sauce with penne, cherry peppers, garlic and white wine. 18.99

### Linguini con Vongole

Sauteed with white or red sauce with whole and chopped clams, olive oil, garlic, shallots and parsley. 19.99

### Luigi's Gnocchi

"Homemade Potato pasta dumpling made in a light pomodoro sauce with grated Parmigiano reggiano topped with fresh basil. 18.99

### Cavatelli Pugliese

Sautéed with broccoli rabbe, garlic, extra virgin olive oil, white wine, sweet sausage, a hint of red pepper flake and parmigiano reggiano cheese. 19.99

# PIATTI PRINCIPALI

## POLLO

### Chicken Parmigiana

Breaded cutlet topped with marinara sauce and mozzarella cheese. 18.99

### Chicken Scarpariello

Sautéed with sausage, minced garlic, onions, sweet and hot cherry peppers in a dry sherry wine sauce. 19.99

### Chicken Balsamico

Grilled and marinated in balsamic vinaigrette with mixed vegetables. 18.99

### Chicken Marsala

Sautéed chicken breast with mushrooms and marsala wine sauce. 18.99

### Chicken Piccata

Sautéed chicken breast with capers, tomatoes, a touch of butter, white wine and lemon. 18.99

### Chicken Monte Bianco

Sautéed chicken breast with mushrooms topped with cheese and a brandy cream sauce. 19.99

### Eggplant Parmigiana

Breaded eggplant layered with mozzarella cheese and tomato sauce. 16.99

## VITELLO

### Vitello Capricciosa

Veal Scaloppini breaded and topped with arugula, Cherry stone Tomatoes and onions tossed white vinegar accompanied with roasted potatoes. 21.99

### Scaloppini Ai Funghi

Veal Scaloppini sautéed with a trio of mushrooms in a port wine demi-glace accompanied with red bliss potatoes. 21.99

### Veal Parmigiana

Breaded veal topped with marinara sauce and mozzarella cheese. 21.99

### Veal Francese

Sautéed veal scaloppini dipped in egg batter with a lemon white wine butter sauce. 21.99

## LA GRIGLIA

### \*Abbacchio alla Romana

Grilled double lamb chop seasoned with rosemary, white wine, extra virgin olive oil, salt and garlic served with roasted Roman style potatoes and a fresh lemon wedge. Market price

### \*Pork Chop Italiano

"Double cut " grilled with hot cherry peppers, onions, mushrooms, white wine and tomatoes. 22.99

### \*Steak alla Roberto

*Certified Angus Beef*® New York strip with mushrooms and a port wine sauce. Market price



There are many brands of beef, but only one Angus brand exceeds expectations. The *Certified Angus Beef*® brand a cut above all other Angus beef.

## PESCE

### Zuppa Di Pesce

Lobster tail, gulf jumbo shrimps, clams, calamari and last catch sea scallops in your choice marinara, scampi or Fra diavolo sauce. 28.99

### Branzino con Finocchio Arrostito

"Mediterranean Sea Bass" Pan seared filet with roasted fennel, garlic, cherry stone tomatoes and Gaeta olives accompanied with a parmesan spinach risotto. 24.99

### Grilled or Poached Salmon

All natural Faore Isle Salmon in a seasoned broth with white wine served with spinach and potato. 22.99

### Broiled Sea Scallops

Lightly seasoned with lemon and white wine served with vegetables and potatoes. 23.99

### Shrimp Scampi

Sauteed with garlic, white wine & herb butter sauce over linguini. 23.99

### Clams and Shrimp Fra Diavolo

Sautéed Jumbo Shrimp with whole clams in a spicy marinara sauce served over linguini. 22.99

## Sides

Garden salad 6.99 ◇ Penne with a pomodoro sauce 7.99 ◇ Penne with vodka, alfredo, Amatriciana or bolognese 9.99  
Mixed vegetable medley 7.99 ◇ Sautéed broccoli rabbe 9.99 ◇ Roasted potatoes 6.99  
Meatballs 7.99 ◇ sausage 7.99