

## VITELLO

### Vitello Capricciosa

Veal Scaloppini breaded and topped with arugula, Cherry stone Tomatoes and onions tossed with white vinegar accompanied with broccoli rabe and 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 scallopini dipped in egg batter with a lemon white wine butter sauce. 21.99

## LA GRIGLIA



### Steak alla Roberto

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

### \*Pork Chop Italiano

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

### \*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

## PESCE

### 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

### 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

## Bar Appetizers

### Buffalo Wings or BBQ Wings

Tossed in a spicy Buffalo sauce or smoky BBQ Sauce with celery and blue cheese dressing. 10.99

### Balsamic Calamari

Lightly floured, deep fried and tossed in a balsamic reduction. 12.99

### Gourmet Pizza

Small 9.99 or Large 12.99

### Choice of Toppings

#### Additional Price For Toppings

Mushrooms, Onions, Bacon, Ricotta Cheese, Grilled Chicken, Pepperoni, Peppers, Gorgonzola Cheese, Broccoli Rabe, Black Olives, Garlic, Chopped Clams, Spinach, Chicken Cutlet, Extra Cheese, Tomatoes, Sausage, Shrimp

### Margherita

Fresh tomatoes, basil and fresh mozzarella cheese  
Small - 11.99 & Large - 17.99

### Primavera

Zucchini, mushrooms, broccoli, peppers, onions and garlic  
Small - 11.99 & Large - 17.99

### Roberto's Pie

Chicken, hot peppers and gorgonzola  
Small - 12.99 & Large - 19.99

### Chicken Pesto Pizza

Topped with chicken, fresh mozzarella buffalo and sliced tomatoes in a pesto sauce.  
Small - 14.99 & Large - 21.99

### White Clam Pizza

Clams, garlic, oregano and mozzarella.  
Small - 15.99 & Large - 24.99

## Burgers & Grinders

### Roberto's Prime Burger

Fresh prime beef burger topped with bacon Gorgonzola and sautéed onions on a brioche bun 12.99

### Parmigiana Grinders

Choice of Chicken, eggplant or meatball with marinara sauce. 9.99 \* Veal is 3.00 extra

### Grilled Chicken Balsamico

Grilled Chicken with eggplant, roasted red peppers and fresh mozzarella, extra virgin olive oil & balsamic reduction. 9.99

### Sausage Meatball & Peppers

With sautéed onions in a Marinara Sauce. 9.99

### Italian Style Steak & Cheese:

Shredded Certified Angus Beef® NY Steak with sautéed onions, peppers, mozzarella and mushrooms. 16.99

All sandwiches are served with French Fries  
Substitute sweet potato fries add 2.00

# ROBERTO'S

## Restaurant & Banquet Facilities

505 Main Street, Monroe, CT 06468  
Telephone- 203-268-5723  
[robertosmonroe.com](http://robertosmonroe.com)

Monday-Thursday 4pm-10pm  
Friday-Saturday 4pm-11pm  
Sunday 12pm-9pm



For over 20 years, Roberto's has been offering excellent food and exceptional service for weddings and other banquets. Our staff will tend to your every detail and make your special event a cherished memory.

Off Premise Catering Services are also available. Our friendly and knowledgeable staff will be happy to assist you in planning your special event.

We can customize any wedding package to suit your needs. We accommodate one wedding at a time to insure that our attention is focused on serving you and your guests. Contact us for information on our wedding packages.

# 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

### Pane Cotto

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

### 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

### 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

### 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

### Add to any Salad

Gorgonzola 2.99 Ω Grilled Chicken 5.99  
Grilled Shrimp 3.50 each

## INSALATA

### Seafood Salad

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

### Tuscan Salad

Baby arugula & kale blend with Pecorino Romano, cherry stone tomatoes, pecans & goat cheese in Chianti vinaigrette. 8.99

## 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

## PASTA

### Linguini or Penne Pomodoro

Sautéed in a fresh tomato sauce and meatballs 16.99

### Cappellini Puttanesca

Angel hair pasta with diced tomatoes, artichoke hearts, garlic, extra virgin olive oil, capers, Gaeta olives and parmesan cheese. 16.99

### Spaghetti Bolognese

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

### Eggplant Parmigiana

Breaded eggplant layered with mozzarella cheese and tomato sauce. 16.99

### Linguini con Vongole

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

### 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

### Luigi's Gnocchi

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

## 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 ◇ Sweet potato fries 7.99