

ROME

PREMIUM WINES BY THE GLASS

White Wines

Robert Mondavi

Woodbridge Chardonnay 6
Pleasantly fruity with ripe pear and apple flavors with a nice oaky finish. Perfect with poultry, seafood, and lighter fare.

Hess Select Chardonnay 7.5

This California favorite is beautifully balanced with pear, apple, and citrus flavors. Makes a superb partner with salads, chicken, pasta with white sauces, and lighter fare.

Kendall-Jackson

“Vintner’s Reserve” Chardonnay 8.5
This award winning Chardonnay is loaded with oak and fruit flavors it’s a perfect companion with antipastos, chicken, seafood, and appetizers.

Oyster Bay Sauvignon Blanc 7.5

Superb flavors of grapefruit and citrus make this New Zealand Sauvignon Blanc one of America’s favorites. Try a glass and see.

Di Lenardo Pinot Grigio 6

Beautifully balanced with aromas of peaches, honey, and pear. This palate pleaser is perfect with chicken, seafood, and creamy pasta dishes.

Seaglass Riesling 7.5

This California favorite has intense flavors of honey & apricot with a slight sweet finish that brings you back for more.

Blush Wine

Beringer White Zinfandel 6

This classic White Zinfandel is loaded with strawberry and watermelon flavors and a touch of cream. It is a superb companion with seafood, poultry dishes, and appetizers.

Red Wines

Canyon Road

Cabernet Sauvignon 6
This accessible Cabernet Sauvignon exhibits enticing aromas of fresh red cherries and sweet oak. Perfect with grilled meats, prime rib, and beef stew.

Hess Select Cabernet Sauvignon 9

This beautifully defined Cabernet is smooth, rich, and perfectly balanced. It’s loaded with black cherry and blueberry flavors. It’s a perfect partner for grilled and BBQ meats and lightly sauced pasta dishes.

Bogle Merlot 6

This smooth medium-bodied Merlot offers fresh, cherry like aromas with hints of tobacco and spice, and lingering flavors of cherries and plum. It’s perfect with roasted chicken, grilled steaks, lamb, pork, and lightly sauced pasta dishes.

Vecchia Cantina Chianti 6

Soft and elegant with nice berry and red raspberry flavors and a medium-body. Perfectly matched with red sauces & hard cheeses.

Lilliano Chianti Classico 9

Treat yourself to this delicious red that has loads of raspberry and cherry flavors that linger on the palate. A perfect partner with pasta and red sauce or just on its own.

19 Crime Shiraz 7.5

Producer from Australia offers up wonderful flavors of spice with a intense smoky finish.

Alamos Malbec 7.5

Focused and refined with dynamic flavors of blackberry and mocha on the backdrop.

Trinity Oaks Pinot Noir 7.5

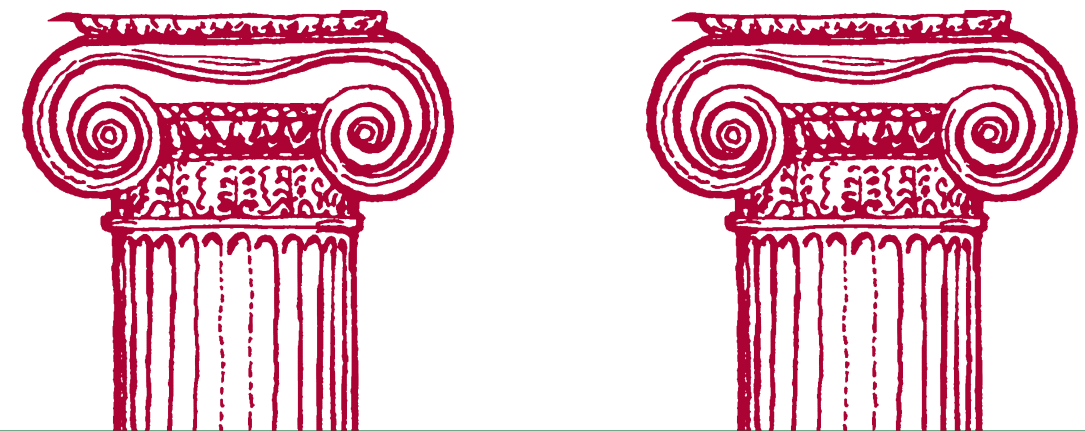
This lip smacking red has superb flavors of strawberry and cherry that really deliver.

THE ROME RESTAURANT

Established in 1965 by Eugenio and Filomena Colace. As the Colace Family enters its second generation, the Colace Brothers (Carmin, Richard, James, Mario, Daniel) are proud to carry on the tradition of serving quality Italian cuisine at an affordable price.

We never use preservatives or additives and all of our soups, sauces and pizzas are made fresh in our kitchens daily. We serve all of our entrées from only the freshest ingredients possible.

We take pride in making our homestyle Italian cooking to be among the best.



Appetizers

- French Fries 4
- Onion Rings 4
- Rome Hot Wings (10) with bleu cheese 9
- Wing Dings (10) 8.5
- Buffalo Chicken Tenders (5) with bleu cheese 9.5
- Chicken Tenders (5) w/Honey Mustard 9
- Fried Calamari Rings 9.5
- Roasted Sweet Peppers 5.5
- Roasted Sweet Peppers with Sharp Provolone Cheese 9.75
- Roasted Hot Peppers 5.5
- Stuffed Mushrooms (4) (seafood stuffing) 10
- Homemade Meatballs (2) 4
- Homemade Sausage (2) 4.5
- Mozzarella Sticks (5) 7
- Fried Ravioli with Marinara Sauce (6) 8
- Garlic Bread with Cheese 4.5

Soup of the Day

Homemade Soups Made Fresh Daily
Cup 3.5 Bowl 4.5

- Seafood Chowder (Fri. only) cup 4.5 bowl 5.5
- Manhattan Chowder (Sat. only) cup 4.5 bowl 5.5

Salads

Dressings: House Italian, Lite Italian, Bleu Cheese, Honey Mustard, Caesar, Ranch, Balsamic Vinaigrette, Parmigiana Pepper

- House Salad 4.5
- Small Antipasto 8.5
- Large Antipasto 10.5
- Marinated Scungilli Salad 12
- Caesar Salad 5.5
- Caesar Salad with grilled chicken 14
- Rome Chicken Salad 13
 - Fresh Garden Vegetables with Diced Chicken Cutlet, Roasted Peppers and Mozzarella Cheese.
- House Grilled Chicken Salad 13
 - Fresh Garden Vegetables with Sliced Grilled Chicken, Roasted Peppers and Mozzarella Cheese. Also available Cajun style.
- Buffalo Chicken Salad 13
 - Sliced Spicy Chicken with Fresh Garden Vegetables, Hot Pepper Rings, Mozzarella Cheese and Bleu Cheese Dressing.
- Portobella Mushroom Salad 11
 - Fresh Garden Vegetables with Sliced Grilled Portobella Mushrooms, Roasted Peppers and Mozzarella Cheese.
- Marinated Sirloin Tips Salad 16
 - Fresh Garden Vegetables with Sliced Sirloin Tips, Roasted Red Peppers and Gorgonzola Cheese.

Anchovies ~ Add 2.00

Veal Specials

Served with soup or house salad and choice of penne, spaghetti, or roasted potatoes.

(Add 1.50 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 2.00 for Gluten Free Penne)

- Veal Cutlet Parmigiana 18**
100% Veal Cutlet, Breaded, and Topped with Tomato Sauce and Melted Mozzarella Cheese.
- Veal Ala Roma 21**
Two Layers of Breaded Veal Cutlets with Prosciutto and Provolone, Topped with Mozzarella Cheese and Mushrooms in a Light Garlic Marsala Wine Sauce.
- Veal & Eggplant Parmigiana 19.5**
Veal Cutlet and Eggplant Topped with Tomato Sauce and Melted Mozzarella Cheese.
- ☺ **Veal Marsala 19**
Tenderized Veal Sautéed & Smothered in Mushrooms and Red Bell Peppers, in a light Butter and Marsala Wine Sauce.
- ☺ **Veal Piccata 19**
Tenderized Veal Sautéed & Smothered in Mushrooms and Capers in a lite Butter, Lemon and Chardonnay Wine Sauce.

From the Sea

Served with soup or house salad.

(Add 1.50 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 2.00 for Gluten Free Penne)

- ☺ **Shrimp Cacciatore 19**
Sautéed Shrimp with Peppers, Onions and Mushrooms in a lite Marinara Sauce over penne.
- ☺ **Shrimp & Mussels Marinara 19**
Sautéed Shrimp, Mussels, Peppers & Onions in a light Marinara Sauce over Homemade Spaghetti.
- ☺ **Clam Sauce over Homemade Spaghetti 17.5**
A Light Red or White Clam Sauce over Homemade Spaghetti with Little Necks.
- ☺ **Shrimp Scampi over Homemade Spaghetti 19**
Sautéed Shrimp with a Light Butter and Lemon Garlic Sauce over Homemade Spaghetti.
- ☺ **Scallop & Shrimp Florentine 20**
Sautéed Shrimp & Scallops in a lemon cream sauce with Grilled Ham and baby spinach over spaghetti.

☺ Items can be prepared Gluten Free upon request

Pasta

With Gino's Homemade Tomato Sauce Recipe
Vodka Sauce add 2

Served with choice of soup or house salad

- Pasta with Meatball add 4
- Pasta with Sausage add 4.5
- Spaghetti 9**
- Penne 9**
- Gluten Free Penne 11**
- Whole Wheat Penne 10.5**
- Fettuccine 9**
- Gnocchi (potato) 10**
- Cheese Ravioli 10**
- Homemade Spaghetti 10**
- Homemade Lasagna (cheese filled) 12**
- Baked Manicotti 11**
- Spaghetti Aglio Oil 10**
A Touch of Spices, Romano Cheese with Fresh Garlic and Extra Virgin Olive Oil
 - With Grilled Chicken add 7
 - With Grilled Veal add 9
 - With Eggplant add 6
 - Peppers, Onions, Mushrooms, or Anchovy add 1.5 each
- ☺ **Penne Pesto 11**
Penne with Basil, Olive Oil, Pinenuts, Red Peppers, Romano Cheese, Scallions and a hint of Cream.
- ☺ **Penne with Vodka Sauce 11**

Pasta Alfredo

Served with choice of soup or house salad

(Add 1.50 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 2.00 for Gluten Free Penne)

- ☺ **Fettuccine Alfredo 11**
A Rich Sauce of Butter, Cream, and Romano Cheese
- ☺ **Fettuccine Alfredo with Grilled Chicken 16.75**
- ☺ **Fettuccine Alfredo with Shrimp 18.75**
- ☺ **Fettuccine Alfredo with Grilled Chicken and Shrimp 21.5**
- ☺ **Fettuccine Alfredo with Grilled Sausage 15**
- ☺ **Carbonara with Homemade Spaghetti 15.5**
A Rich Cream Sauce of Butter, Cream, Scallions, Bacon, Egg Yolk, and Romano Cheese.

Add any vegetable for 1.5

Before placing your order, please inform your server if a person in your party has a food allergy.

Chicken

Served with soup or house salad and choice of penne, spaghetti, or roasted potatoes.

(Add 1.50 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 2.00 for Gluten Free Penne)

- Chicken Cutlet Parmigiana 16**
100% Lean Chicken Breast, Breaded and Topped with Tomato Sauce and Melted Mozzarella Cheese.
- Chicken Ala Roma 19**
Two layers of Breaded Chicken with Prosciutto and Provolone Cheese, Topped with Mozzarella Cheese and Mushrooms with a lite Garlic Marsala Wine Sauce.
- Chicken & Eggplant Parmigiana 18**
Chicken Cutlet and Eggplant Topped with Tomato Sauce and Melted Mozzarella Cheese.
- ☺ **Chicken Fra Diavolo 18**
Tender pieces of Boneless Chicken Breast, Sautéed with Pepper, Onions & Hot Peppers in a Spicy Tomato Sauce Tossed over Potato Gnocchi.
- ☺ **Boneless Chicken Cacciatore 17**
Tender pieces of Chicken Breast with Sautéed Peppers, Onions and Mushrooms in a lite Marinara Tomato Sauce, over Penne.
- ☺ **Chicken Marsala 17**
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Red Bell Peppers in a lite Butter and Marsala Wine Sauce.
- Chicken Romano 19**
Boneless Chicken Breast, Lightly Coated with Egg and Flour, Topped with Prosciutto and Provolone with a Creamy Romano Cheese Sauce.
- ☺ **Oven Roasted Chicken 14**
Oven Roasted Half-Chicken Delicately Seasoned with a Perfect Balance of Herbs and Spices.
- ☺ **Pesto with Chicken 17**
Sautéed Chicken with Basil, Olive Oil, Pine Nuts, Red Peppers, Romano Cheese, Scallion and a hint of Cream.
- ☺ **Chicken Piccata 17**
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Capers in a lite Butter, Lemon and Chardonnay Wine Sauce.

Eggplant

Served with soup or house salad and choice of penne, spaghetti, or roasted potatoes.

(Add 1.50 for mixed vegetables, gnocchi, ravioli, homemade spaghetti or wheat pasta,
Add 2.00 for Gluten Free Penne)

- Baked Eggplant Parmigiana 14.75**
Sliced Eggplant, Breaded and Baked, Topped with Tomato Sauce and Melted Mozzarella Cheese.
- Eggplant Ala Roma 16.75**
Two layers of Breaded Eggplant with Prosciutto and Provolone, Topped with Mozzarella Cheese and Mushrooms with a lite Garlic Marsala Wine Sauce.

☺ Items can be prepared Gluten Free upon request

20% Gratuity Added To Parties of 8 or More

All of our entrées are made to order, we appreciate your patience.

Just For Kids

Served w/drink & ice cream sandwich
(For children under 12 only)

- Spaghetti or Penne with Tomato Sauce or Butter 6
- Gluten Free Penne 8
- Cheese Ravioli, Homemade Spaghetti or Gnocchi 7
- With Meatballs (1) add 2
- With Sausage (1) add 2.25

☺ Fettuccine Alfredo 8

- Chicken Parmigiana with Pasta 10.5
- Hamburger with French Fries or Onion Rings 7.5
- Cheeseburger with French Fries or Onion Rings 8.5
- Wing Dings (6) with French Fries or Onion Rings 8
- Chicken Tenders (3) with French Fries or Onion Rings 8
- Chicken Tenders (5) with French Fries or Onion Rings 10
- Pizza Bread with Cheese 5
- Pizza Bread with Pepperoni 6
- Grilled Cheese with French Fries 6

Steaks & Beef

Served with soup or house salad and choice of penne, spaghetti, or roasted potatoes.
(Add 1.50 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 2.00 for Gluten Free Penne)

- New York Sirloin 21
14 oz. Aged Angus Sirloin Cooked to Your Desire
- ☺ Sirloin & Shrimp 25
Aged Angus 14 oz. Sirloin Cooked to Your Liking, Topped with Shrimp Scampi.
- Marinated Sirloin Tips 20
Smothered with Peppers, Onions and Mushrooms.
- Beef Tripe 15
Sautéed Honeycomb Beef Tripe with Peppers and Onions in a Marinara Tomato Sauce. (Consumer info, beef tripe is not a steak. Ask wait staff for further information)

☺ Items can be prepared Gluten Free upon request

Pizza

- Cheese 7.5
- Gluten Free Pizza 9
- 1 Topping add 1.5
- Each Additional Topping add 1.00
- Extra Sauce add .50
- Extra Cheese add 1.00

TOPPINGS

Pepperoni	Sausage Bits	Meatball
Green Pepper	Homemade Sausage	Broccoli
Onion	Mushrooms	Black Olive
Anchovy	Hamburger	Bacon
Ham	Salami	Hot Pepper
Roasted Garlic	Garlic	Jalapeno
		Pineapple

Pizza House Specials

- Margarita Pizza 11.5
Made with Sliced Tomatoe, Fresh Mozzarella & Fresh Basil.
- Hawaiian 11
Made with Virginia Ham and Pineapple.
- Gino Special 14.50
Made with Abruzzi Sausage, Peppers, Onion, Mushrooms & Black Olives.
- White Garlic 9
Made with Fresh Garlic & Cheese.
- Tomato & Garlic Bianco 10
Made with Fresh Garlic, Sliced Tomatoes & Cheese.
- Roasted Red Pepper 9.5
- Abruzzi Sausage 11
Made with Imported Italian Sausage & Cheese.
- White Shrimp & Garlic 17
Made with fresh Shrimp, Fresh Garlic & Cheese.
- Melanzane 10.25
Made with Eggplant, Roasted Peppers & Cheese.
- Buffalo Chicken 14.5
Made with Spicy Marinated Chicken, Red Onion & Cheese.
- Chicken & Broccoli 14.5
Made with Marinated Chicken, Broccoli & Cheese.
- Chicken B.B.Q. 14.5
Made with B.B.Q. Sauce, Chicken, Red Onions & Cheese
- Chicken Ranch 14.5
Made with Ranch Dressing, Chicken, Bacon, Chopped Tomato & Cheese.
- Vegetarian 13.5
Made with Sliced Tomatoes, Broccoli, Onion, Mushrooms & Cheese.

Sandwiches

- Veal Parmigiana 11
 - Chicken Parmigiana 9
 - Eggplant Parmigiana 8
 - Sausage 8.5
 - Meatball 8
 - Sirloin Steak (Cheese) 8 oz. Sirloin 10
 - Rome Steak Sandwich 11.5
With Peppers, Onions, Mushrooms and Cheese
 - Veal & Eggplant Parmigiana..... 12
 - Chicken & Eggplant Parmigiana..... 10
 - Italian 8.75
Provolone, Genoa Salami, Ham, Prosciutto (lettuce, tomato, onion and peppers)
 - Prosciutto w/provolone 9.5
 - Rome Chicken Ranch 9.5
Chicken Cutlet, Tomato, Lettuce, Bacon & Ranch Dressing
 - Buffalo Chicken Tender Sandwich 9.5
With Lettuce, Tomato, and Bleu Cheese.
 - Grilled Chicken Breast 9.5
With Lettuce, Tomato and Provolone Cheese
- Toppings: Peppers, Onions, Mushrooms: add .50 each
Extra Sauce, Cheese, Extra Cheese: add .75
Deluxe comes w/French Fries or Onion Rings: add 1.50

Beverages

- Soda 2.5
- Milk 2.5
- Juices (apple, cranberry, orange)..... 2.5
- Coffee 2.5
- Tea 2.5
- Ferrarelle Sparkling Water..... 5
- Ferrarelle Spring Water 4
- Espresso..... 4
- Cappuccino 5

Domestic Bottled Beers

- Miller & Miller Lite 3.75
- Budweiser 3.75
- Bud Light 3.75
- Coors Light 3.75
- O'Doul's 3.75
- Michelob Ultra 4.5
- Sam Adams 4.5
- Sam Adams Light 4.5
- Mike's Hard Lemonade 4.5

Imported Bottled Beers

- Corona 4.5
- Corona Light 4.5
- Heineken 4.5
- Amstel Lite 4.5
- Moretti Italian Beer 4.5
- Harpoon IPA 4.5

Draft Beer by the Pint (16 oz. Draft Beer)

- Guinness Stout..... 4.5
- Sam Seasonal 4.5
- Shock Top..... 4.5
- Pabst Blue Ribbon..... 2.5
- Bud Light 3

* Ask your server about other seasonal brews on tap *

Dinner Hours:

Sunday - Wednesday: 4:00 pm - 9:00 pm
Thursday - Saturday: 4:00 pm - 10:00 pm

Visit: www.the-rome.com

Take Out Entrees Do Not Include Soup or Salad

All of our entrées are made to order, we appreciate your patience.