

ROMA

RESTAURANT - CRAFT BAR - EVENTS

soup of the day cup | 3 bowl | 6
with rustic bread

appetizers

smoked bbq ribs | 9
4 grilled ribs glazed with bbq and green scallions

antipasto platter | 15
cured meats, imported cheeses, fresh and candied fruits,
crostini, crackers

flatbread | 11
choose SPINACH ARTICHOKE DIP or
SPIRITO w/pesto, chevre, & bruschetta spreads

roasted garlic hummus | 9
with herbed flatbread

feta bruschetta | 8
tomatoes, basil, balsamic, oil, sea salt, feta on six crostini

pint of parmesan fries | 9
flatbread strips, trio of dipping sauces:
adobo ranch, marinara, roasted garlic butter

chicken wings | 9
7 wings, Italian dry rub w/marinara

mussels alla romana | 11
marinara, white wine, garlic, lemon, crostini

fonduta | 10
cave aged cheese dip with 12 toast points

salads

add chicken, steak, avocado or 3 shrimp to any salad | 4

julius caesar | 12
romaine, shaved parmesan, roasted tomatoes, croutons,
tossed in our caesar dressing

rucola | 14
arugula greens, tomato bruschetta, bacon,
manchego cheese, champagne vin, fried egg

fragola | 13
spinach, chevre cheese, candied almonds, kiwi,
strawberries, balsamic vinegar, raspberry vinaigrette

pollo | 15
gourmet greens, sautéed chicken, apples,
walnuts, brie cheese, creamy calvados

gorgonzola | 14
gourmet greens, warm apple-maple dressing,
fresh pears, candied walnuts, dolce gorgonzola

bistecca | 15
steak tips, caramelized onions, mixed greens,
cucumbers, tomatoes, croutons, buttermilk ranch

greek feast | 14
red onion, olives, feta, greek peppers, tomato,
cucumber, croutons, oregano, vinaigrette, pita

traditional pastas

served with a side salad

spaghetti imperial | 15
house-made meatballs, fresh marinara, shaved parmesan

cheese ravioli | 14
eight jumbo ravioli, creamy marinara rosé sauce

lasagna classico | 14
beef & pork, five cheeses, house-made marinara

fettuccine alfredo | 16
rich cream sauce, fettuccine, sauteed chicken

pesto shrimp linguini | 17
garlic, basil, olive oil, cream, five jumbo shrimp

signature pastas

served with a side caesar or market salad

sausage arabiatta | 15
italian sausage spiked with black pepper,
crushed chili marinara, linguine

macaroni & cheese | 16
sauteed chicken, smokehouse bacon, alfredo,
american & bleu cheeses, green onions

shrimp pomodoro | 18
jumbo shrimp, garlic, rosemary, tomatoes,
white wine, lemon juice, angel hair pasta

gnocchi bolognese | 16
sauteed potato dumplings, rich meat sauce

sausage mostaccioli | 16
marinara, alfredo, penne, italian cheeses

carnival linguini | 19
shrimp, chicken, andouille sausage, spiced cream

entrees

available after 5pm - served with a side salad

filet mignon | 28
8oz beef tenderloin, rich demi glace, sauteed onions &
mushrooms, chef's vegetables, mashed potatoes

walleye divina | 21
8oz fillet, cracker crust, amaretto butter,
chef's vegetables, creamy risotto

truffle sacchetti | 18 (v)
wild mushrooms, ricotta cheese, fontina cream,
field greens, balsamic

roasted cauliflower steak | 15 (v)
risotto primavera, balsamic drizzle

chicken parmesan | 15
marinara, penne noodles, parmesan

scallops puttanesca | 19
red wine marinara, olive tapenade, linguini, parmesan

burgers & specialties

served with kettle chips, fresh fruit, and a pickle



BIG WOOD pub burger | 12
1/3 lb beef, bacon, swiss, crispy fried
onion straws, coffee stout special sauce

roma burger | 11
thick bacon, cheddar, lettuce, tomato, aioli sauce

portobello burger | 10
sauteed mushroom cap, provolone, red pepper, greens, aioli

ITALIAN BEEF | 13
CHICAGO-STYLE with spicy giardiniera
FRENCH DIP with swiss & aujus
GLADIATOR english cheddar, red wine vin, aioli

greek gyro | 13
grilled beef and lamb, warm pita, lettuce,
tomato, onion, cucumber, fresh yogurt sauce

two fish tacos | 16
tortilla-crusted grilled tilapia, pineapple salsa

tuscan chicken | 13
seared breast, grilled sourdough, roasted
tomatoes, basil, mozzarella & chevre cheeses

german reuben | 13
corned beef, sauerkraut, swiss, 1000 island, marble rye

HOT NERO | 13
half-pound homemade italian sausage, provolone,
marinara, spicy giardiniera relish, grilled ciabatta

barbecue meatloaf | 13
half pounder, smoked thick bacon, smoked
mozzarella, sweet & spicy bbq sauce

trojan tenderloin | 19
filet mignon steak, french hoagie, grilled onions, portabella
mushrooms, provolone, au jus

sandwich and soup | 9
half chicken salad sandwich with lettuce,
tomato, and a cup of today's soup

hand tossed pizzas
small 10” / large 14”

formaggio | 8 | 14

marinara sauce, italian pizza cheeses,
calabro fresh mozzarella

supremo | 13 | 24

marinara sauce, pizza cheese, pepperoni,
sausage, green peppers, caramelized onions,
roasted red peppers, fresh mozzarella

margherita | 11 | 20

olive oil, marinara, pizza cheese, fresh basil,
roma tomatoes, fresh mozzarella, sea salt

giardiniera | 13 | 24 (the garden)

marinara sauce, pizza cheese, onions, mushrooms,
peppers, olives, roma tomatoes, calabro mozzarella,
spicy giardiniera

vesuvio | 13 | 24

spicy marinara sauce, pizza cheese, italian
sausage, pepperoni, cappicola ham, onions,
sport peppers, and fresh mozzarella

gamberetto | 10 | 18

creamy pesto sauce, sautéed garlic shrimp,
roasted tomatoes, chèvre and fresh mozz

salumi | 12 | 22

marinara, pizza cheese, calabrese and soppressata
salami, caramelized onions, pepperoncini,
chèvre cheese

carciofi | 12 | 22

marinara sauce, pizza cheese, sausage,
onions, artichokes, fresh mozz, oregano

bianco | 13 | 24

alfredo sauce, pizza cheese, grilled chicken,
garlic, roasted tomatoes, asparagus,
artichokes, calabro

balsamico | 12 | 22

olive oil, candied figs, dolce gorgonzola,
prosciutto di parma, balsamic reduction,
gourmet greens, fig molasses

sparta | 13 | 24

creamy marinara sauce, pizza cheese, onions,
roma tomatoes, kalamata olives, spinach,
gyro meat, greek peppers, feta cheese

-build your own-

americano custom pizzas

small 10” | \$5

large 14” | \$8

all toppings | \$1 each on 10”

all toppings | \$2 each on 14”

saucés:

fresh marinara, alfredo, pesto, olive oil, barbecue,
adobo ranch, spicy marinara

cheeses:

pizza blend, fresh mozz, provolone, cheddar, swiss,
american, feta, chevre, gorgonzola

meats: pepperoni, sausage, cappicola

ham, chicken, salami, thick bacon, calabrese,
sopresatta, anchovies

garden:

tomatoes, onions, greek peppers, roasted red peppers,
artichokes, green peppers, portabella, asparagus, sport
peppers, figs, truffle oil, smoked mushrooms, fresh basil,
roasted tomatoes, spinach, green olives, kalamata olives

flat bread wraps

steak wrap | 15

5 oz seared steak, romaine, gourmet greens,
tomato, red onion, four cheeses,
buttermilk ranch dressing

fish wrap | 17

grilled talapia, brie & pizza cheeses, tomatoes,
arugula greens, apple-avacado aioli

chicken caesar wrap | 14

chicken breast, romaine lettuce, four cheeses,
roma tomatoes, caesar dressing,
shaved parmesan cheese

stromboli | 14

pizza dough stuffed with hard salami, pepperoni,
ham, four cheeses, fresh basil, marinara,
served with hot marinara dipping sauce

N/A beverages

san pellegrino | 3

regular or blood orange

izzy soda | 3

peach or blackberry

italian sodas | 4

vanilla, orange, raspberry, seasonal

juice | 2

orange, apple, pineapple, cranberry

milk | 2.50

white or chocolate

soda pops | 2.50

(free refills)

hot coffee or tea | 2.50

(free refills)

Hours:

Sunday-Thursday 11-9

Fri & Sat 11 – 10

www.roman-market.com

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of food-borne illness. *Parties of 6 or more may be
subject to an automatic gratuity of 18%.
\$15 corking fee, \$2 cake fee per person.