

**soup of the day** cup | 3 bowl | 6

**\*complementary breads served with meal. Extra breads at your request | 2**

## **appetizers**

### **antipasto platter | 15**

cured meats, imported cheeses, fresh and candied fruits, crostini, crackers

### **spinach artichoke dip | 12**

with herbed flatbread

### **roasted garlic hummus | 9**

with herbed flatbread

### **feta bruschetta | 8**

tomatoes, basil, balsamic, olive oil, sea salt, feta cheese, on rustic crostini

### **pint of parmesan fries | 9**

flatbread strips, dipping sauces: adobo ranch, marinara, roasted garlic butter

### **chicken wings | 9**

7 wings, Italian dry rub w/marinara

### **mussels alla romana | 11**

marinara, wine, garlic, lemon, crostini

### **fonduta | 10**

cave aged cheese dip with toast points

### **cheese curds | 8**

adobo-ranch & marinara dipping sauces

### **chicken strips basket | 10**

3 strips with fries & honey dijon

## **salads**

*add chicken, steak, 3 shrimp, ahi tuna, or a whole avocado to any salad | 4*

### **julius caesar | 12**

romaine, shaved parmesan, roasted tomatoes, croutons, creamy caesar dressing

### **rucola | 14**

arugula greens, tomato bruschetta, bacon, manchego cheese, champagne vinaigrette, 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, seared 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 caesar or market salad*

### **spaghetti imperial | 15**

house-made meatballs, fresh marinara, shaved parmesan

### **cheese ravioli | 14 (v)**

eight jumbo ravioli, creamy 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, five jumbo shrimp

## **signature pastas**

*served with a side caesar or market salad*

### **sausage arabiatta | 16**

italian sausage spiked with black pepper, crushed chili marinara, linguine

### **macaroni & cheese | 16**

sauteed chicken, smokehouse bacon, alfredo, cheddar & bleu cheeses, green onions

### **shrimp pomodoro | 18**

jumbo shrimp, garlic, rosemary, tomatoes, white wine, lemon beurre blanc, angel hair pasta

### **gnocchi bolognese | 16**

sauteed potato dumplings, rich meat sauce

### **sausage mostaccioli | 16**

alfredo, marinara, penne, italian cheeses

### **carnival linguini | 19**

shrimp, chicken, andouille sausage, spiced cream

### **scallops puttanesca | 19**

red wine marinara, olive tapenade, linguini, parmesan

## **dinner entrees** *(available after 5pm)*

*- served with a side salad*

### **fish & chips | 17**

beer battered cod, cole slaw, fries, tartar

### **filet mignon | 28**

8oz beef tenderloin, herbed butter, sauteed onions & mushrooms, chef's vegetables, potatoes o'brien

### **walleye divina | 21**

8oz fillet, cracker crust, chef's vegetables, creamy risotto, lemon wedge

### **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

## **burgers & specialties**

*in-house ground beef chuck served with kettle chips, fresh fruit, pickle spear*  
\*Sub fries for \$2

### **BIG WOOD pub burger | 12**

1/3 lb beef, bacon, swiss, crispy fried onion straws, coffee stout special sauce

### **roma burger | 11**

1/3 lb beef, thick bacon, cheddar, lettuce, tomato, aioli sauce

### **portobello burger | 11 (v)**

sauteed mushroom cap, provolone, red pepper, wild mushrooms, greens, aioli

### **ITALIAN BEEF | 14**

**chicago-style** - with spicy giardiniera

**french dip** - with swiss cheese & au jus'

**gladiator** – english cheddar, red wine vinaigrette, aioli

### **greek gyro | 13**

grilled beef and lamb, warm pita, lettuce, tomato, onion, cucumber, tzatziki sauce

### **fish tacos | 16**

blackened ahi tuna steak, poppyseed cole slaw

### **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 | 14**

half pounder , smoked thick bacon, smoked gouda, sweet & spicy bbq sauce

### **trojan tenderloin | 19**

filet mignon steak, french hoagie, grilled onions, portabella mushrooms, provolone, au jus

### **sandwich and soup | 10**

chicken salad croissant with lettuce, tomato, and a cup of today's soup

## **brunch features-**

*(available 11am-2pm)*

### **spanish hash | 14**

roasted potatoes, sauteed onion & bell peppers, chorizo sausage, italian cheeses, 2 fried eggs

### **sunrise flatbread | 13**

rose' sauce, pizza cheese, scrambled eggs, sausage, bacon, onion, cheddar

### **chicken & waffles | 12**

two crispy fried chicken breast over belgian waffles, maple syrup

### **croissant melt | 11**

cappicola ham, smokehouse bacon, fried egg, gloucester & american cheeses. served with potatoes o'brien

## hand tossed pizzas

small 10" / large 14"

### **formaggio | 8 | 14 (v)**

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, giardiniera

### **vesuvio | 13 | 24**

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

### **gamberetto | 10 | 18**

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

### **firenze | 14 | 26**

horseradish, marinara, pizza cheese, shrimp, lump crab, green onion, shaved parmesan, mixed greens, oil

### **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, pizza cheese, 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

## flat bread wraps

### **steak wrap | 15**

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

### **spicy tuna wrap | 17**

cajun-spiced seared tuna, arugula greens, tomatoes, cabbage slaw

### **chicken caesar wrap | 14**

chicken, four cheeses, roma tomatoes, caesar dressing, shaved parmesan

### **stromboli | 14**

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

## -build your own-

### **americano custom pizzas**

small 10" | \$5

large 14" | \$8

**all toppings | \$1 each on 10"**

**all toppings | \$2 each on 14"**

### **sauces:**

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, spanish chorizo, sopresatta, anchovies, jumbo shrimp

### **garden:**

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

Find Us On Facebook & Instagram for More Fun!

## n/a beverages

san pellegrino | 3  
regular or blood orange

izzy 's soda | 3  
\*ask server for today's flavors

italian sodas | 4  
\*ask server for today's flavors

juice | 2  
orange, apple, pineapple, cranberry

milk | 2.50  
white or chocolate

sodas | 2.50  
(free refills)

hot coffee or tea | 2.50  
(free refills)

\*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.

Hours:  
Sunday-Thursday 11-9  
Fri & Sat 11 – 10  
[www.roman-market.com](http://www.roman-market.com)