

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

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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