

ROMA

RESTAURANT & WINE BAR



starters

antipasto platter | 15

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

spinach artichoke dip | 11

served with herbed roman flat bread

hummus | 8

chickpeas, garlic, lemon, tahini, herbed flatbread

feta bruschetta | 8

feta, tomatoes, basil, balsamic, olive oil, sea salt served on six crostini

pint of parmesan fries | 6

flatbread strips, trio of dipping sauces:

adobo alfredo, marinara, roasted garlic butter

honey ginger wings | 9

lightly breaded, sweet spring glaze

italian wings | 9

herbs, lightly breaded, marinara, bleu cheese

mussels alla romana | 10

marinara, white wine, garlic, lemon, crostini

salads & soup

* add chicken, steak bites, bacon, or anchovies to any salad | 3

soup of the day served with warm bread

greek feast | 12

romaine, red onion, greek olives, feta, greek peppers, tomato, cucumber, croutons, oregano, herbed vinaigrette, grilled pita

julius caesar | 10

romaine lettuce, parmesan, croutons, tomatoes, caesar dressing

bistecca | 13

steak, caramelized onion, romaine and gourmet greens, cucumbers, tomatoes, croutons, buttermilk ranch

cup | 3 **bowl | 5**

spanish rucola | 13

arugula greens, tomato bruschetta, smokehouse bacon, spanish manchego cheese, champagne vinaigrette, fried egg

pollo | 14

gourmet greens, sautéed chicken and apples, walnuts, brie cheese, creamy calvados dressing

gorgonzola | 12

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

pastas garnished with shaved parmesan and served with a side caesar or market salad.

macaroni & cheese | 14

sautéed chicken, smokehouse bacon, alfredo, american & bleu cheeses, green onions

cheese ravioli | 13

eight jumbo ravioli, creamy marinara rosé sauce

lasagna classico | 13

beef & pork, five cheeses, house-made marinara

spaghetti imperial | 14

house-made meatballs, fresh marinara

carnival linguini | 17

shrimp, chicken, andouille sausage, tomato, onions, spiced cream, lime zest

sausage arabiatta | 14

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

fettuccine alfredo | 15

rich cream sauce, fettuccine, sautéed chicken

gnocchi bolognese | 15

sautéed potato dumplings, beef, pork, meat sauce

shrimp pesto | 17

fettucini, basil, garlic, olive oil, tomatoes, wine

sausage mostaccioli | 15

marinara, alfredo, penne, italian cheeses

specialties & burgers

* substitute a 6 oz chicken breast for any sandwich or burger

greek gyro | 10

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

italian beef | 11

½ lb slow roasted beef, italian herbs & spices, spicy giardiniera, grilled ciabatta roll

bbq meatloaf | 10

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

hot nero | 12

half-pound homemade italian sausage, provolone, marinara, spicy giardiniera relish, grilled ciabatta

two fish tacos | 13

grilled fish of the day, cabbage slaw, radishes, cilantro, chevre cheese

german reuben | 10

corned beef, sauerkraut, baby swiss, 1000 island, grilled dark pumpernickel

tuscan turkey | 11

seared breast, grilled sourdough, roasted tomatoes, basil, mozzarella, chevre cheese

caesar's hoagie | 9

house-made meatballs, mozzarella, marinara, hoagie roll, parmesan cheese

trojan tenderloin | 17

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

steakhouse b.l.t. | 12

thick bacon, lettuce tomato, mayo, parmesan-crusting grilled vienna bread



BIG WOOD pub burger | 10

1/3 lb beef, bacon, cheddar, fried onions, mushrooms, coffee stout special sauce

roma burger | 9

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

gaul burger | 10

1/3 lb beef, pulled pork, smoked bacon, smoked cheese, fried onions, maple aioli

diavolo burger | 10

1/3 lb beef, , avacado, jalapeno bacon, pepperjack cheese, fried egg, aioli

bleu burger | 11

1/3 lb beef, dolce bleu cheese, caramelized onions, balsamic aioli, mixed greens

italian sub | 11

salami, pepperoni, cappicola ham, provolone, mozzarella, lettuce, tomato, red wine vin, hoagie

french dip | 12

boar's head roast beef, swiss cheese, au jus, grilled hoagie roll

gladiator melt | 12

red wine marinated roast beef, english cheddar, aioli, red wine vinaigrette, grilled ciabatta

spanish salsalito | 12

spiced turkey breast, jalapeno bacon, avacado, pepperjack cheese, adobo-ranch, tomato

chicken or tuna salad | 9

your choice white, wheat, sourdough, or pumpernickel, with lettuce & tomato

entrees *available after 5pm

served with chef's vegetables or a side salad and rustic bread

butternut squash ravioli | 15

in a sage & cinnamon cream, mushrooms, raisins

shrimp pomodoro | 17

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

truffle sacchetti | 17

black truffle, ricotta cheese, fontina cream, wild mushrooms, field greens, balsamic

nordic cod & chips | 15

two cracker-crusting fillets, fried potatoes, tartar

beef stroganoff | 19

filet mignon tips, shallots, mushrooms, penne pasta in a rich smetana sauce

chicken parmesan | 14

parmesan-crusting breast, marinara sauce, penne noodles, shaved parmesan

wood fired pizzas & flatbread wraps

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, calabro 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 veggies

vesuvio | 13 | 24

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

gamberetto | 10 | 18

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

carciofi | 12 | 22

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

salumi | 12 | 22

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

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, aged 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

chimichurri | 10 | 18

cilantro-lime sauce, chicken, onions, tomatoes, pizza cheese, green onions

stromboli | 13

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

steak flatbread wrap | 13

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

chicken caesar wrap | 12

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

shrimp diavolo wrap | 15

diced shrimp, jalapeno bacon, avacado, pepperjack, adobo ranch, tomatoes, arugula greens

custom pizzas

small flatbread 10" | \$5
all toppings | \$1 each

large flatbread 14" | \$8
all toppings | \$2 each

sauces: marinara, alfredo, pesto, olive oil, bbq, chimichurri

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

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

meats: pepperoni, sausage, cappicola, chicken salami, steak, pulled pork, thick bacon chorizo, jalapeno bacon, anchovies

beverages | \$2.50

(free refills on sodas and coffee)
cola, diet cola, cherry cola, root beer
lemon lime, alpine mist, lemonade
iced tea, 2% milk, skim milk
chocolate milk, apple juice,
orange juice, coffee, decaf coffee

domestic beers | \$4

(and tall boy cans)
premium, nordeast, coors light,
miller light, budweiser
ace hard cider, bud light, pabst
mich golden light

belgian bottles

duvel golden ale – 8.5%	7
kwak caramel amber – 8.4%	8
tripel karmeliet blonde ale - 8.4%	8
la trappe quadrupel - 10%	8
maredsous dubbel - 8%	7
hoegaarden belgian white - 4.9%	6

craft beers | \$5-7

(and tall boy cans)
grolsch (pint) , guinness (pint),
heineken, newcastle, st. pauli girl,
st. pauli girl N/A, paulaner seasonal, corona,
schell's dark, sam adams boston lager,
leinenkugels honey weiss, leines seasonal

IZZE sparkling juice -
peach or blackberry \$3

italian cream sodas \$4
(ask your server for today's flavors)

<u>tap beers</u>	<u>pint / liter</u>	<u>red wines</u>	<u>gls/btl</u>
bartender's special tap <i>changes daily</i>	blackboard	plane di maggio montepulciano <i>simple italian red, cherry fruit</i>	7 / 25
lift bridge seasonal <i>stillwater, mn</i>	blackboard	castillo de jumilla tempranillo <i>two spanish varietals, black cherry</i>	7 / 25
big wood seasonal <i>white bear lake, mn</i>	blackboard	shannon ridge cabernet sauvignon <i>house cab, sweet cassis fruit, bold</i>	8 / 29
hammerheart seasonal <i>lino lakes, mn</i>	blackboard	montoya pinot noir <i>silky, raspberry, black cherry, vanilla</i>	10 / 37
schells seasonal <i>new ulm, mn</i>	blackboard	chianti colli fiorentini <i>sangiovese, bing cherry, cedar, tannins</i>	12 / 42
rush river bubblejack <i>india pale ale – 6.5%</i>	6 / 11	hyatt vineyards merlot <i>blackberry, plum</i>	8 / 29
stella artois <i>crisp belgian lager - 5%</i>	6 / 11	montoya cabernet sauvignon <i>black currant, eucalyptus, mint</i>	12 / 45
big wood jack pine savage <i>american pale ale - 5%</i>	5 / 9	saint croix frontenac <i>stillwater, mn – robust, earthy, cherry nose</i>	(local) 29
lift bridge farm girl <i>belgian saison - 6%</i>	6 / 11	remejeane cotes du rhone <i>grenache, syrah, & mourvedre</i>	42
birra moretti pilsner <i>golden italian lager – 4.7%</i>	6 / 11	ventrurini valpolicela <i>corvina & rondinella, cherry, cola</i>	37
hacker-pschorr alt (½ liter) <i>munich dark – 4.5%</i>	7 / 13	tre viscovi barbera d' asti <i>toasted oak, blackberry, chocolate, spice</i>	40
		g.d. vajra barolo “albe” <i>nebbiolo from 3 vineyards, roses, cedar</i>	90
		tomasso bussola amarone <i>black fruit, voluminous, complex</i>	99
		<u>white wines</u>	<u>gls / btl</u>
		saint croix pinot gris	8 / 29 <i>(local)</i>
		crow canyon chardonnay	7 / 25
		vicolo pinot grigio	8 / 29
		plane di maggio trebbiano	7 / 25
		pacific rim reisling	9 / 33
		montoya chardonnay	10 / 37
		kroara cortese	7 / 25
		pullus sauvignon blanc	35
		steinfeld gruner veltliner	37
		<u>sparkling</u>	
		champagne	6
		prosecco (italian)	34