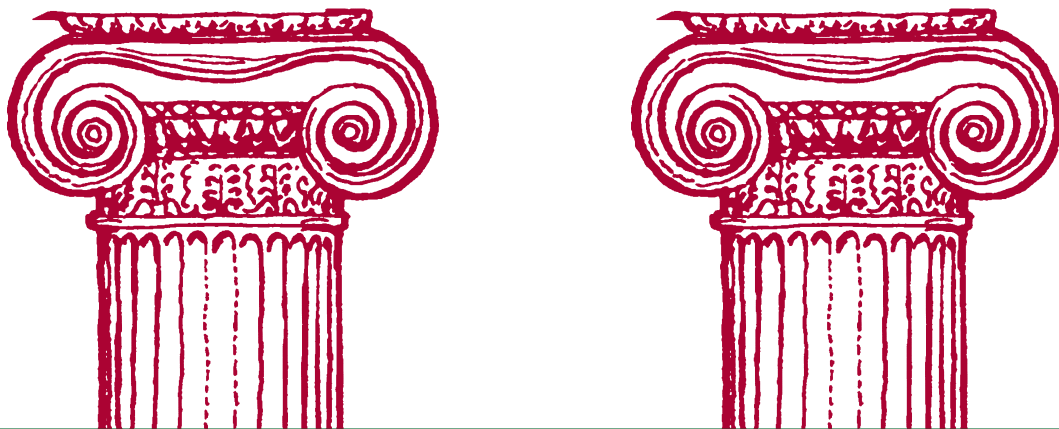


THE ROME RESTAURANT

Established in 1965 by Eugenio and Filomena Colace. As the Colace Family enters its second generation, the Colace Brothers (Carminé, 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	4.50
Onion Rings	4.50
Rome Hot Wings (10) with bleu cheese	9.50
Wing Dings (10)	9.00
Buffalo Chicken Tenders (5) with bleu cheese	10.00
Chicken Tenders (5) w/Honey Mustard	9.50
Fried Calamari Rings topped w/banana peppers, sauteed garlic and olives	9.50
Roasted Sweet Peppers	6.00
Roasted Sweet Peppers with Sharp Provolone Cheese	10.00
Roasted Hot Peppers	6.00
Stuffed Mushrooms (4) with seafood stuffing	10.00
Homemade Meatballs (2)	4.00
Homemade Sausage (2)	4.50
Mozzarella Sticks (6)	7.50
Fried Ravioli (6) with Marinara Sauce	8.00
Garlic Bread with Cheese	4.50

SOUP OF THE DAY

Homemade Soups Made Fresh Daily

Cup 4.00 Bowl 5.00

Seafood Chowder (Fri. only)	cup 5.00 bowl 6.00
Manhattan Chowder (Sat. only)	cup 5.00 bowl 6.00

VEAL SPECIALS

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

Add 2.00 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 3.00 for Gluten Free Penne

Veal Cutlet Parmigiana	19.00
100% Veal Cutlet, Breaded, and Topped with Tomato Sauce and Melted Mozzarella Cheese.	
Veal Ala Roma	22.00
Two Layers of Breaded Veal Cutlets with Prosciutto and Provolone, Topped with Mozzarella Cheese, Mushroom and Red Pepper in a Light Garlic Marsala Wine Sauce.	
Veal & Eggplant Parmigiana	20.50
Veal Cutlet and Eggplant Topped with Tomato Sauce and Melted Mozzarella Cheese.	
☺ Veal Marsala	20.00
Tenderized Veal Sautéed & Smothered in Mushrooms and Red Bell Peppers, in a light Butter and Marsala Wine Sauce.	
☺ Veal Piccata	20.00
Tenderized Veal Sautéed & Smothered in Mushrooms and Capers in a lite Butter, Lemon and Chardonnay Wine Sauce.	

SALADS

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

Anchovies ~ Add 2.00

House Salad	5.00
Small Antipasto	9.00
Large Antipasto	11.50
Marinated Scungilli Salad	14.00
Caesar Salad	6.00
Caesar Salad with grilled chicken	14.00
Rome Chicken Salad	13.00
Fresh Garden Vegetables with Sliced Chicken Cutlet, Roasted Peppers, Mozzarella Cheese and Croutons.	
House Grilled Chicken Salad	13.00
Fresh Garden Vegetables with Sliced Grilled Chicken, Roasted Peppers, Mozzarella Cheese and Croutons. Also available Cajun style.	
Buffalo Chicken Salad	13.00
Sliced Spicy Chicken Tenders with Fresh Garden Vegetables, Hot Pepper Rings, Mozzarella Cheese, Croutons and Bleu Cheese Dressing.	
Portobella Mushroom Salad	11.00
Fresh Garden Vegetables with Sliced Grilled Portobella Mushrooms, Roasted Peppers, Mozzarella Cheese and Croutons.	
Marinated Sirloin Tips Salad	17.00
Fresh Garden Vegetables with Sliced Sirloin Tips, Roasted Red Peppers, Gorgonzola Cheese and Croutons.	

FROM THE SEA

Served with soup or house salad

Add 2.00 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 3.00 for Gluten Free Penne

☺ Shrimp Cacciatore	19.00
Sautéed Shrimp with Peppers, Onions and Mushrooms in a lite Marinara Sauce over Penne.	
☺ Shrimp Bruschetta	20.00
Sautéed Shrimp with Cherry Tomato and Basil, in a Parmesan Wine Sauce, with Balsamic and fresh Mozzarella over Rigatoni Pasta.	
☺ Clam Sauce over Homemade Spaghetti	18.00
A Light Red or White Clam Sauce over Homemade Spaghetti with Little Necks.	
☺ Shrimp Scampi over Homemade Spaghetti	19.00
Sautéed Shrimp, Red Bell Peppers and Scallions with a Light Butter and Lemon Garlic Sauce over Homemade Spaghetti.	
☺ Scallop & Shrimp Florentine	22.00
Sautéed Shrimp & Scallops in a lemon cream sauce with Grilled Ham and Baby Spinach over Spaghetti.	

☺ *Items can be prepared Gluten Free upon request*

20% Gratuity Added To Parties of 8 or More

PASTA

*With Gino's Homemade Tomato Sauce Recipe
Served with choice of soup or house salad*

Vodka Sauce ~ add 3.00
Pasta with Meatball ~ add 4.00
Pasta with Sausage ~ add 4.50

Spaghetti	9.00
Penne	9.00
Rigatoni	10.00
Gluten Free Penne	11.00
Whole Wheat Penne	11.00
Fettuccine	9.00
Gnocchi (potato)	11.00
Cheese Ravioli	11.00
Homemade Spaghetti	11.00
Homemade Lasagna (cheese filled)	13.00
Baked Manicotti	12.00
Spaghetti Aglio Oil	11.00
A Touch of Spices, Romano Cheese with Fresh Garlic and Extra Virgin Olive Oil.	
With Grilled Chicken ~ add 7.00	
With Grilled Veal ~ add 9.00	
With Eggplant ~ add 6.00	
Peppers, Onions, Mushrooms, or Anchovy add 1.50 each	
☺ Penne Pesto	11.00
Penne with Basil, Olive Oil, Pinenuts, Red Peppers, Romano Cheese, Scallions and a hint of Cream.	
☺ Penne with Vodka Sauce	12.00
Creamy Pink Vodka Sauce with Diced Red Bell Peppers, Scallions and Cherry Tomatos.	

PASTA ALFREDO

Served with choice of soup or house salad

Add 2.00 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 3.00 for Gluten Free Penne

☺ Fettuccine Alfredo	12.00
A Rich Sauce of Butter, Cream, and Romano Cheese	
☺ Fettuccine Alfredo with Grilled Veal	22.00
☺ Fettuccine Alfredo with Grilled Chicken	17.75
☺ Fettuccine Alfredo with Shrimp	19.00
☺ Fettuccine Alfredo with Grilled Chicken and Shrimp	22.00
☺ Fettuccine Alfredo with Grilled Sausage	15.00
☺ Carbonara with Homemade Spaghetti	15.50
A Rich Cream Sauce of Butter, Cream, Scallions, Bacon, Egg Yolk, and Romano Cheese.	
With Grilled Chicken ~ add 7.00	
With Grilled Veal ~ add 9.00	
With Shrimp ~ add 8.00	

☺ *Items can be prepared Gluten Free upon request*

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 2.00 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 3.00 for Gluten Free Penne

Chicken Cutlet Parmigiana	17.00
100% Lean Chicken Breast, Breaded and Topped with Tomato Sauce and Melted Mozzarella Cheese.	
Chicken Ala Roma	20.00
Two layers of Breaded Chicken with Prosciutto and Provolone Cheese, Topped with Mozzarella Cheese, Mushroom and Red Pepper with a lite Garlic Marsala Wine Sauce.	
Chicken & Eggplant Parmigiana	19.00
Chicken Cutlet and Eggplant Topped with Tomato Sauce and Melted Mozzarella Cheese.	
☺ Chicken Fra Diavolo	19.00
Tender pieces of Boneless Chicken Breast, Sautéed with Pepper, Onions & Hot Peppers in a Spicy Tomato Sauce Tossed over Potato Gnocchi.	
☺ Boneless Chicken Cacciatore	18.00
Tender pieces of Chicken Breast with Sautéed Peppers, Onions and Mushrooms in a lite Marinara Tomato Sauce, over Penne.	
☺ Chicken Marsala	18.00
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Red Bell Peppers in a lite Butter and Marsala Wine Sauce.	
Chicken Romano	20.00
Boneless Chicken Breast, Lightly Coated with Egg and Flour, Topped with Prosciutto and Provolone with a Creamy Romano Cheese Sauce.	
☺ Oven Roasted Chicken	15.00
Oven Roasted Half-Chicken Delicately Seasoned with a Perfect Balance of Herbs and Spices.	
☺ Pesto with Chicken	17.75
Sautéed Chicken with Basil, Olive Oil, Pine Nuts, Red Peppers, Romano Cheese, Scallion, and a hint of Cream.	
☺ Chicken Piccata	18.00
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Capers in a lite Butter, Lemon and Chardonnay Wine Sauce.	
☺ Rigatoni with Chicken and Broccoli	18.00
In a White Wine Garlic Sauce.	

EGGPLANT

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

Add 2.00 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 3.00 for Gluten Free Penne

Baked Eggplant Parmigiana	15.50
Sliced Eggplant, Breaded and Baked, Topped with Tomato Sauce and Melted Mozzarella Cheese.	
Eggplant Ala Roma	17.50
Two layers of Breaded Eggplant with Prosciutto and Provolone, Topped with Mozzarella Cheese, Mushroom and Red Pepper with a lite Garlic Marsala Wine Sauce.	

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

STEAKS & BEEF

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

Add 2.00 for mixed vegetables, gnocchi, ravioli, homemade spaghetti, wheat pasta.
Add 3.00 for Gluten Free Penne

- ☺ **New York Sirloin** 25.00
14 oz. Aged angus Sirloin Cooked to Your Liking.
- ☺ **Sirloin & Shrimp** 29.00
Aged Angus 14 oz. Sirloin Cooked to Your Liking, Topped with Shrimp Scampi.
- ☺ **Marinated Sirloin Tips** 23.00
Smothered with Peppers, Onions and Mushrooms.
- ☺ **Beef Tripe** 16.00
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)*

JUST FOR KIDS

*Served with drink & ice cream sandwich
(For children under 12 only)*

With Meatballs (1) add 2.00
With Sausage (1) add 2.25

- Spaghetti or Penne** 6.50
with Tomato Sauce or Butter
- Gluten Free Penne** 8.50
- Cheese Ravioli, Homemade Spaghetti or Gnocchi** 7.50
- ☺ **Fettuccine Alfredo** 8.50
- Chicken Parmigiana with Pasta** 10.50
- Hamburger** 8.50
with French Fries or Onion Rings
- Cheeseburger** 9.50
with French Fries or Onion Rings
- Wing Dings (6)** 8.50
with French Fries or Onion Rings
- Chicken Tenders (3)** 8.50
with French Fries or Onion Rings
- Chicken Tenders (5)** 10.50
with French Fries or Onion Rings
- Pizza Bread with Cheese** 5.50
- Pizza Bread with Pepperoni** 6.50
- Grilled Cheese with French Fries** 7.00

☺ *Items can be prepared Gluten Free upon request*

PIZZA

- Cheese** 8.00
- Gluten Free Pizza** 9.00

1 Topping ~ add 1.50

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
Pineapple	Garlic	Jalapeno

PIZZA HOUSE SPECIALS

- Margarita Pizza** 12.00
Made with Sliced Tomato, Fresh Mozzarella & Fresh Basil.
- Hawaiian** 11.50
Made with Virginia Ham and Pineapple.
- Gino Special** 15.00
Made with Abruzzi Sausage, Peppers, Onion, Mushrooms & Black Olives.
- White Garlic** 9.50
Made with Fresh Garlic & Cheese.
- Tomato & Garlic Bianco** 10.50
Made with Fresh Garlic, Sliced Tomatoes & Cheese.
- Roasted Red Pepper** 10.00
- Abruzzi Sausage** 11.50
Made with Imported Italian Sausage & Cheese.
- White Shrimp & Garlic** 17.50
Made with butterflied fresh Shrimp, Fresh Garlic & Cheese.
- Melanzane** 10.75
Made with Eggplant, Roasted Peppers & Cheese.
- Buffalo Chicken** 15.00
Made with Spicy Marinated Chicken, Red Onion & Cheese.
- Chicken & Broccoli** 15.00
Made with Marinated Chicken, Broccoli & Cheese.
- Chicken B.B.Q.** 15.00
Made with B.B.Q. Sauce, Marinated Chicken, Red Onions & Cheese.
- Chicken Ranch** 15.00
Made with Ranch Dressing, Marinated Chicken, Bacon, Chopped Tomato & Cheese.
- Vegetarian** 14.00
Made with Sliced Tomatoes, Broccoli, Onion, Mushrooms & Cheese.

SANDWICHES

Veal Parmigiana	11.50
Chicken Parmigiana	9.50
Eggplant Parmigiana	8.00
Sausage With Tomato Sauce	8.50
Meatball With Tomato Sauce	8.50
Sirloin Steak (Cheese) 7 oz. Sirloin	10.50
Rome Steak Sandwich With Peppers, Onions, Mushrooms and Cheese	12.00
Veal & Eggplant Parmigiana	13.00
Chicken & Eggplant Parmigiana	11.00
Italian Provolone, Genoa Salami, Ham, Prosciutto (lettuce, tomato, onion and peppers)	9.00
Salami With Provolone and Roasted Peppers	9.00
Rome Chicken Ranch Chicken Cutlet, Tomato, Lettuce, Bacon & Ranch Dressing	10.00
Buffalo Chicken Tender Sandwich With Lettuce, Tomato, and Bleu Cheese.	9.50
Grilled Chicken Breast With Lettuce, Tomato and Provolone Cheese	9.50

Toppings: Peppers, Onions, Mushrooms .50 each
Extra Sauce, Cheese, Extra Cheese .75
Add French Fries or Onion Rings 1.50

BEVERAGES

Soda	2.50
Milk	2.50
Juices (apple, cranberry, orange)	2.50
Coffee	2.50
Tea	2.50
Ferrarelle Sparkling Water	5.00
Ferrarelle Spring Water	4.00
Espresso	4.00
Cappuccino	5.00

DOMESTIC BOTTLED BEERS

Miller & Miller Lite	4.00
Budweiser	4.00
Bud Light	4.00
Coors Light	4.00
O'Doul's	4.00
Michelob Ultra	4.75
Sam Adams	4.75
Sam Adams Light	4.75
Mike's Hard Lemonade	4.75
Twisted Tea	4.75

IMPORTED BOTTLED BEERS

Corona	4.75
Corona Light	4.75
Heineken	4.75
Amstel Lite	4.75
Moretti Italian Beer	4.75
Harpoon IPA	4.75
Stella Artois	4.75
St. Pauli Girl Non-Alcoholic	4.75

DRAFT BEER BY THE PINT

(16 oz. Draft Beer)

Guinness Stout	4.75
Sam Seasonal	4.75
Shock Top	4.75
Pabst Blue Ribbon	3.00
Bud Light	3.50
Wormtown Be Hoppy IPA	4.75
Goose Island IPA	4.75

* 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.

ROME

PREMIUM WINES BY THE GLASS

WHITE WINES

Robert Mondavi

Woodbridge Chardonnay 6.50

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

William Hill Chardonnay 8.00

Offers sweet aromas and flavors of pear and stone fruits with hints of toasted oak and caramel.

Kendall-Jackson

“Vintner’s Reserve” Chardonnay 9.00

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 8.00

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 6.50

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

Seaglass Riesling 8.00

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

Pike Road Pinot Gris 8.00

Also known as Pinot Grigio this delicious wine from Oregon has striking flavors of honeydew melon and pear with notes of lemon peel and white tea.

La Marca Prosecco 9.00

BLUSH WINES

Beringer White Zinfandel 6.50

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.

Matua Rosé 8.00

This wonderful rosé is imported from New Zealand offering flavors of citrus fruit and wild berry with nice acidity and balance.

RED WINES

Canyon Road

Cabernet Sauvignon 6.50

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 10.00

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 6.50

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 6.50

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

Lilliano Chianti Classico 10.00

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.

MacMurray Ranch Pinot Noir 10.00

Packed with concentrated flavors of black cherry and strawberry with a compelling fruit finish.

Barossa Shiraz 9.00

Blackberry, pepper and cassis are just some of the flavors you taste when drinking this superb Shiraz from the Barossa Valley in Australia.

Conundrum Red 10.00

Plump and rich with elegance that can’t be matched by other red blends. Fruit forward and easy drinking. A superb red blend.

Alamos Malbec 7.50

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

Trinity Oaks Pinot Noir 6.50

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