

PRESS CONTACT: SAM FIRER \* STEVEN HALL \* LISA HAMMER \* 323-782-8877 \* [LisaH@hallpr.com](mailto:LisaH@hallpr.com)

**Hall Company** *New York Los Angeles Tokyo* [www.HallPR.com](http://www.HallPR.com)

161 West 23 Street, 3rd Floor New York, New York 10011 Phone: 212-684-1955 Fax: 917-477-2043

421 Clinton Street Suite 201 West Hollywood, California, 90048 Phone: 323-782-8877

2-14-7-201 Hama-cho, Nihonbashi Chuo-ku, Tokyo JPN zip 150-0001



**Pizza Roma**  
259 Bleecker Street  
NYC  
212-924-1970  
[www.pizza-roma.it](http://www.pizza-roma.it)

## LUNCH AND DINNER MENU

*Executive Chef Monika Lenk*

### Antipasti

**Suppli-Arancini Basket** Fried rice balls with meat and mozzarella cheese stick and fried dough balls 11

**Olive Ascolane** Stuffed fried olives with meat 5

**Pizzottelle Riplene** Stuffed fried dough balls with prosciutto parma ham, parmacotto and mozzarella cheese, 5 pieces 16

**Bruschette al Pomodoro** Home-made bread topped with cherry tomato, 2 pieces 5

**Bruschete Tris** Home-made bread topped with cherry tomato, black olive spread and porcini spread, 3 pieces 10

### Salads

*Extra Virgin Olive Oil and Vinegar on the side*

**Tossed Market Greens** with cherry tomatoes 8

**Monica** Lettuce with avocado, corn, black olive cream and parmesan 11

**Roma** Lettuce with Taleggio cheese and porcini cream 11

**Ricca** Lettuce with sun dried tomato, artichoke, and fiorilatte mozzarella 11

**Rughetta** Cherry tomato, arugula, parmesan cheese

**Caprese** Mozzarella and sliced tomatoes

with **Fiorilatte Mozzarella** 14 / with **Fresh Imported Neapolitan Bufala Mozzarella** 19

### Tagliere di Affettati & Formaggi

*Selection of Cold Cuts and Cheeses*

*Piccolo (1 person) 15 / Grande (2 people) 26*

**Blue Cheese, Fontina, Taleggio, Parmiggiano** 15

**Fresh Imported Neapolitan Mozzarella di Bufala** 18

**Prosciutto di Parma & Mozzarella** with fiorilatte mozzarella 17

with fresh imported Neapolitan bufala mozzarella 22

**Prosciutto di Parma, Slow Cooked Ham "Parmacotto", Salame, Sopressata, Mortadella** 16

### Al Forno

**Lasagna al Forno** 14

**Eggplant Parmigiana** 12

**Calzone** with ham and mozzarella 14

### 96-Hour Pizza

*Made from a unique flavor imported from Rome – the dough is allowed to develop over the course of 96 hours, thus resulting in a lighter, healthier crust*  
(1 person / 2 people)

#### *Classiche*

- Marinara** with tomato sauce and garlic 12.50/23
- Margherita** with tomato sauce and mozzarella cheese 13.50/25
- Margherita Special** with Bufala mozzarella 17.50/33
- Soppresata** 17.50/33
- Parma Ham** with prosciutto and mozzarella cheese 19.50/33
- Boscaiola** with porcini and sausage (no cheese) 17.50/33
- Four Cheese** with selection of cheese 17.50/33
- Porcini** with porcini mushroom and mozzarella cheese 17.50/33
- Artichoke** with mozzarella cheese 17.50/33
- Zucchini** with mozzarella cheese (no tomato sauce) 14.50/26
- Tartufina** with truffle and fontina cheese 19.50/36
- Pizza Tricolore** with pesto and mozzarella cheese 19.50/36
- Pizza of the Day** 19.50/36
- Seasonal Pizza** with seasonal veggies (Vegan, no cheese) 19.50/36
- Pizza Caprese** 19.50/36
- Pizza** with onion and gorgonzola 19.50/36

#### Tradizione Romana

- Crostino** with prosciutto and mozzarella cheese (no tomato sauce) 17.50/33
- Carbonara** with scrambled eggs, bacon and mozzarella cheese 19.50/36
- Cacio & Pepe** with Roman pecorino cheese and black pepper 19.50/36
- Arrabbiata** with cherry tomato, red pepper and mozzarella cheese 17.50/33
- Patate** with potatoes, mozzarella cheese and rosemary (no tomato sauce) 14.50/26

#### Pizza Bianca Ripiena

- Our plain pizza bianca cut in half and stuffed*
- Pizza Bianca** with prosciutto de Parma 19.50/36
- Pizza Bianca** with mortadella 17.50/33
- Pizza Bianca** with parma ham and bufala mozzarella 26/49

#### **Basket of Focaccia 4**

#### **Basket of Homemade Bread 2**

#### Dolci

- Tiramisu 5**
- Panna Cotta 5**
- Pizza Bianca Stuffed with Nutella 5**
- Crostata** fruit jam pie 5

#### Bevande

- Birra Moretti 5**
- Birra Moretti la Rossa 6**
- Birra Heineken 6**
- Sparkling Water 3.50/5.50**
- Still Water 3.50/5.50**
- Italian Soda 3**

**Cappuccino 3.50**

**Caffelatte 3.50**

**Espresso 3**

**Tea 3**

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**BIRRA**

**Moretti (\$6)**

**Moretti La Rosa (\$6)**

**AMA Bionda (\$9)**

**COCKTAIL MENU (\$15)**

**Melonpepe - fresh and spicy**

Lime, basil from the garden, watermelon, ice, white wine and pepper

**Romanella - typical from Rome**

White wine, sparkling water, ice

**Tramonto Romano - Roman sunset**

Pinot Grigio and prosecco rose

**Fragolino - sparkling and sweet**

Lambrusco and strawberry's puree

**Spritz**

Aperol and prosecco brut

**Cilieginio**

Maraschino Luxardo (Cherry Roman Liquor) and prosecco brut

**Morettino**

Moretti beer and prosecco brut

**Sgroppino**

Lemonade, lemon sorbet, prosecco

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WINE MENU

Rossi

**La Battagliola** Lambrusco (Emilia Romagna) -/33

**Ronchi di Cialla** Scioppetto (Friuli) -/89

**Casale del Giglio** Petit Verdot (Lazio) -/55

**Casale del Giglio** Madreselva (Lazio) -/65

**Casale del Giglio** Mater Matuta (Lazio) -/89

**La Murola** Monteucliano (Marche) 12/42

**Oddero** Barolo (Piedmonte) -/85

Nero d'Avola (Sicilia) 9/33

Sangiovese (Toscana) -/33

**San Michele** Chianti (Toscana) -/39

**Pietranera** Rosso di Montalcino (Toscana) -/49

**Pietranera** Brunello di Montalcino 1999 (Toscana) -/126

Merlot (Veneto) 8/26

Cabernet (Veneto) 8/26

Bianchi

Pinot Grigio (Friuli) 8/26

Sauvignon (Friuli) -/33

**Casale Del Giglio from Roman Vineyards** Satrico (Lazio) -/33

Passarina (Marche) -/33

Prosecco (Veneto) 12/42

Prosecco Rose (Veneto) 12/42

Chardonnay (Veneto) 8/26

Vermantino di Gallura (Sardegna) 12/42