

BAR ROMA

ANTIPASTI FREDDI

BRUSCHETTE CON CARCIOFI & POMODORI 7

Bruschetta, artichoke, tomato, lemon, pecorino romano

INSALATA DI MISTICANZA 7

Mixed greens, tomato, red onion, fresh mozzarella, balsamic

INSALATA DI JULIUS 8

Romaine hearts, parmigiana, rustic croutons, white anchovy

INSALATA DI RUCOLA 10

Baby arugula, seasonal fruit, pecorino, pine nuts, imported speck

INSALATA DI MARE 13

Shrimp, calamari, octopus, celery, pepper, lemon vinaigrette

CRUDO DI MARE MP

Thinly sliced raw fish or shellfish of the day

ANTIPASTO MISTO 14

Chef's selection of Italian meats, cheese, olives, fruit mostarda

POLPETTE THE BALLS

MANZO 9

Ground beef, braised beef cheeks, pomodoro, whipped herb ricotta

MAIALE 8

Spicy pork belly, garlic, rapini, red pepper

ABBACCHIO 10

Lamb merguez style sliders, caprino, pickled cucumber

VITELLO 10

Veal, sweetbreads, wild mushroom, leek, marsala cream

POLLO 8

Chicken, pistachio, caramelized onion, white wine sauce, ricotta salata

Add a fried egg +2

ANTIPASTI CALDI

ZUPPA DEL GIORNO 7

Chef's seasonal soup of the day

SUPPLI AL TELEFONO 7

Risotto croquettes, fresh mozzarella, pomodoro sauce

TRIPPA ALLA ROMANA 9

Braised tripe, tomato sauce, mint, pecorino

CARCIOFI ALLA GIUDIA 10

Fried baby artichokes, lemon

VONGOLE AL FORNO 11

Baked littleneck clams, garlic herb breadcrumbs, lemon

FRITTO MISTO 12

Fried calamari, shrimp, smelt, zucchini, lemon

COZZE ALLA MARINARA 12

Mussels, white wine, soffritto, tomatoes, grilled ciabatta

HOUSE MADE PASTA

CACIO E PEPE 15

Spaghetti alla chitarra, pecorino, fresh ground black pepper

PAPPARDELLE CON CODA ALLA VACCINARA 19

Wide ribbon noodles, braised oxtail ragu, aged pecorino

SPAGHETTI AL POMODORO 13

Tomato, garlic, basil

**add chicken, shrimp or meatballs 5*

GNOCCHI ALA ROMANO 14

Baked semolina cakes, pomodoro, rapini, goat cheese

TORTELLONI DI ZUCCA 15

Butternut squash, pumpkin seeds, sage, balsamic butter

BOMBOLOTTI ALL' AMATRICIANA 18

Imported tubular pasta, spicy pork cheek ragu, pecorino

RAVIOLI AL FORMAGGIO 15

Ricotta, fresh mozzarella, provolone, parmigiano, spinach, tomato cream sauce

FETTUCCINE ISABELLA 22

Squid ink pasta, shrimp, mussels, calamari, cherry tomato, lemon, garlic, white wine sauce

(gluten free pasta available upon request)

PESCE E CARNE

FILETTI DI BACCALA 18

Light tempura coated cod fish, grilled rapini, spicy giardinera mayo

BRANZINO SCOTTATO 23

Pan seared sea bass, brussel sprouts, creamy polenta, olive vinaigrette

PESCE DEL GIORNO MP

Fresh fish of the day

PARMIGIANA DI MELANZANE 15

Baked eggplant parmesan, mozzarella, provolone, baby arugula

PETTI DI POLLO AL BURRO 18

Butter basted chicken breasts, spinach, pine nuts, raisins, lemon

SALTIMBOCCA ALLA ROMANO 24

Sautéed veal scallopine, prosciutto, sage, spinach, white wine sauce

BISTECCA ALLA GRIGLIA 25

Wood grilled hanger steak, garlic herb butter, chickpea fries

ABBACCHIO A SCOTTADITO 28

Wood grilled lamb chops, roman gnocchi

BRACIOLA DI MAIALE 20

Porkchop, white beans, rapini, Italian sausage, agrodolce

CONTORNI

SAUTEED BABY SPINACH W/ GARLIC | ROASTED BRUSSEL SPROUTS W/ PANCETTA | ROASTED GOLDEN POTATOES
SAUTEED RAPINI | MASCARPONE POLENTA | PANELLA- CRISPY CHICKPEA FRIES WITH PARMESAN 5

Gratuity will be added to parties of six or more. Bar Roma is committed to using only the freshest quality ingredients.

BAR
ROMA

DOLCI

PIATTO DI FORMAGGI 10

Assorted Italian cheeses, grilled ciabatta, fruit mostardo

TIRAMISU 8

Rum & espresso soaked lady fingers, mascarpone, chocolate, Kahlua crème

BUDINO DI PANE 8

Bread pudding, warm dark chocolate, tart cherry, vanilla bean gelato

CREMA BRUCIATA 8

Chocolate hazelnut custard, frangelico cream

TORTA AL FORMAGGIO 8

Ricotta Cheesecake with Strawberry rhubarb sauce

CANNOLI 5

Sweet ricotta filling, dark chocolate, tart cherry, pistachios

AFFOGATO 5

Espresso, vanilla gelato

LIMONE UBRIACO 8

Lemoncello & lemon sorbet

GELATO AND SORBETTO 5

Spumoni, vanilla, lemon sorbet

BAR
ROMA

BAR MENU



CARCIOFI ALLA GIUDIA 10

Fried baby artichokes, lemon

MANZO 9

Ground beef, braised beef cheeks, pomodoro, whipped herb ricotta

SUPPLI' AL TELEFONO 7

Risotto croquettes, fresh mozzarella, pomodoro sauce

COZZE ALLA MARINARA 12

Mussels, white wine, soffritto, tomatoes, grilled ciabatta

VONGOLE AL FORNO 11

Baked littleneck clams, garlic herb breadcrumbs, lemon

ANTIPASTO MISTO 14

Chef's selection of Italian meats, cheese, olives, fruit mostarda

FRITTO MISTO 12

Fried calamari, shrimp, smelt, zucchini, lemon

BAR ROMA WINES BY THE GLASS



SPARKLING, WHITES & REDS BY THE GLASS / 8OZ

NV PROSECCO Terre Gale Prosecco (Veneto)	9
2015 VERMENTINO Pariglia Contini (Sardegna)	15
2015 PINOT GRIGIO Terredirai (Venezie)	10
2015 SAUVIGNON BLANC Alta Luna IGT (Vigneti delle Dolomiti)	13
2015 CHARDONNAY Piazza Armando D.O.C. (Piedmonte)	13
2014 ROSÉ Planeta (Sicilia)	14
2014 PINOT NOIR Stema (Veneto)	11
2013 VALPOLICELLA Ripasso Latium Campo dei Ciliegi DOC (Verona)	16
2013 CHIANTI COLLI SENESI Montenedoli (Toscana)	15
2015 NERO D'AVOLA Tenuta Rapitala Campo Reale (Sicily)	11
2014 LIANTE SALICE Salentino, Castello Monaci, (Puglia)	13
2011 PRIMITIVO Polvanera Gioia Del Colle D.O.C. (Puglia)	14
2010 BAROLO Molino (Piedmonte)	23

SWEET WINES

2015 MOSCATO DI ASTI Centorri DOC (Piedmonte)	10
2007 VIN SANTO Malmantico "DOC. (Toscana)	16

COCKTAIL MESTIERE



10

SIGNORA CHURCHILL Rye, carpano antica, walnut bitters
ROMAN OLD FASHIONED Bourbon, luxardo cherry, demerara
TOMMASO COLLINS Grappa, lemoncello, lemon, st.germain.
HEMINGWAY 1919 Rum, lime, apricot luxardo, grapefruit
ROMULUS OR REMUS Classic Negroni or Boulevardier
BAR ROMA SPRITZ Blood orange amara, aperol, prosecco
BELLINI White peach, prosecco
SKID ROW Old tom gin, Ramazzotti, apricot liqueur
CIN-CYN London dry gin, carpano, cynar
FIG N Honey Fig, grappa, honey, lemon, prosecco
SLICE BOOT SMASH Vodka, aperol, mint

BIRRE



PERONI Light Lager	6
MORRETTI Light Lager	6
MORRETTI Rossa	6
TWO TOWNS Dry Cider	8
BADERBRAU – XMAS BLISS Baltic Porter	8
ATB SILK ROAD American Pale Ale	8
TEN-NINETY HALF WIT Wheat	
FIVE RABBITS – FIVE GRASS Dessert Pale Ale	8

BOTTLED WATER

Aqua Panna / San Pellegrino 7

"Gratitude is not only greatest of the virtues, but parent of all others." - Marcus Tullius Cicero (famous Roman philosopher and lawyer)

BAR ROMA