

Roberto's Ristorante
Happy Valentine's Day a la Carte Menu
February 14, 2012

Appetizers

- New England Clam Chowder:** Served with homemade herb season croutons. \$6.95
Crispy Fried Calamari: Served with marinara sauce and lemon \$10.95
Stuffed Mushrooms: Baked with a sausage, spinach and cheese stuffing. \$10.95
Calamari Balsamico: Crispy fried and tossed with hot cherry peppers and Balsamic reduction \$11.95
Maryland Crab Cakes: Pan fried and served with a lobster cream sauce & baby Arugula. \$12.95
Chilled Shrimp Cocktail: Served with classic cocktail sauce and lemon. \$12.95
Hot Antipasto for Two: Fried mozzarella, fried calamari, clams casino and grilled shrimp served with marinara sauce \$21.95

Salads

- Insalata Mista:** Baby Lettuces, sliced tomatoes, grilled red onion and garlic croutons with a roasted shallot~champagne vinaigrette.
\$8.95
Caesar Salad: Crispy Romaine hearts, Homemade Caesar dressing, foccacia croutons and shaved Parmigiano Reggiano.
\$9.95

Entrees

- Chicken alla Vodka:** Tossed with penne pasta in a vodka tomato cream sauce
\$18.95
Orecchiette alla Frosinone: Sautéed with sausage, Broccoli Rabbe, garlic, extra virgin olive oil, red pepper flakes and parmesan cheese
\$19.95
Chicken D' Amore: Sautéed with sun dried tomatoes & shiitake mushrooms in a garlic white wine & extra virgin olive oil sauce accompanied with spinach and homemade gnocchi
\$19.95
Veal Parmigiana: Breaded Cutlet topped with marinara sauce and mozzarella cheese served with penne pasta
\$22.95
Salmon Adriatico: Pan seared with fresh basil, diced tomatoes, extra virgin olive oil, & white wine served with saffron risotto and fresh asparagus
\$23.95
Short Rib Osso Buco: Braised Beef shank served with saffron risotto, mixed vegetables and Natural Jus.
\$24.95
Shrimp Scampi: Sautéed with garlic, white wine and a herb butter sauce over linguini.
\$24.95
Chicken Oscar: Sautéed and topped with Lobster meat, melted mozzarella, and fresh asparagus in a brandy cream sauce.
\$25.95
Lobster Ravioli: Served with a lobster brandy tomato cream sauce & sautéed shrimp.
\$26.95
Seafood Buccaniera: Lobster meat, shrimp, and scallops served in your choice of scampi or marinara sauce over linguini.
\$26.95
Chilean Sea Bass: Pan seared with a lemon white wine butter sauce accompanied with saffron risotto and fresh asparagus.
\$29.95

Grilled Filet Mignon: Served with a merlot wine reduction whipped potatoes & mixed vegetable medley

\$29.95

Due to the holiday an 18% gratuity will be added to the bill.