

Hot Specialty Sandwiches

Served with kettle chips, fresh grapes and a pickle spear.

- Hercules Prime** - Tender, smoked prime rib on a deli bun with horseradish cheddar, balsamic aioli, and greens. **15**
- Greek Gyros** - Grilled beef and lamb served on a warm pita with lettuce, tomato, red onion, cucumber, and fresh yogurt sauce. Try one with our Mediterranean hot sauce! **9**
- Italian Beef** - 8 oz of "Chicago-style" slow roasted beef seasoned with Italian herbs and spices. Topped with Giardiniera and served on fresh ciabatta. **10**
- Italian Sub** - Capicola ham, salami, pepperoni, mozzarella, and provolone, stacked on a hoagie and oven toasted. Finished with lettuce, tomato, and Italian vinaigrette. **11**
- German Reuben** - Corned beef and sauerkraut topped with baby Swiss cheese and 1000 Island dressing. Served on grilled dark pumpernickel. **10**
- French Dip** - Thinly sliced tender roast beef and baby Swiss cheese, served on a grilled French roll with au jus. **12**
- Tuscan Turkey Melt** - Oven-baked turkey layered on grilled sourdough bread with roasted tomatoes, basil, mozzarella and goat cheese. **10**
- Hot Dago** - Our homemade Italian sausage patty with melted provolone cheese, marinara sauce, and spicy Giardiniera served on a grilled ciabatta. **10**
- Trojan Tenderloin** - 7oz. Filet mignon, seasoned and seared, sliced and served on a French hoagie with grilled onions portabella mushrooms, provolone cheese, and au jus. **17**

Flatbread Wraps

Served with kettle chips, fresh grapes and a pickle spear.

- Venetian Turkey** - Oven-baked turkey, Applewood smoked bacon, roasted red pepper, fresh basil, smoked mozzarella, romaine lettuce and garlic aioli. **13**
- Chicken Caesar** - Tender chicken, romaine lettuce, five Italian cheeses, roma tomatoes, classic Caesar dressing and parmesan cheese. **11**
- Garlic Steak** - Pan seared tender Angus steak with romaine lettuce, gourmet greens, tomato, red onion, four cheeses and buttermilk ranch dressing. **14**
- Italian Combo** - Capicola ham, hard salami, pepperoni, mozzarella and provolone rolled in with lettuce, tomato and Italian vinaigrette. **13**
- Diavolo Shrimp** - Tender shrimp are rolled into our Roman flat bread with jalapeño bacon, avocado Colby jack and tomato. Finished with rocket and adobo-ranch sauce. **15**
- Stromboli** - Pizza dough stuffed with hard salami, pepperoni, four cheeses and fresh basil. Served with marinara. **13**
- Grilled Walleye** - Lite cracker - crusted fillet with arugula, havarti dill and Italian cheeses, tomato, and tartar sauce. **14**

* A \$2.00 split charge will apply to all salad, pastas and sandwiches split in half

Beverages \$2

- | | |
|-------------|----------------|
| Coke | Lemonade |
| Diet Coke | Iced Tea |
| Cherry Coke | 2% Milk |
| Lemon Lime | Skim Milk |
| Root Beer | Chocolate Milk |
| Alpine Mist | Orange Juice |
| | Apple Juice |

Specialty Beverages

Italian Cream Sodas \$3

- | | |
|-----------------|-------|
| Tangerine | Lemon |
| Pink Grapefruit | |

Twelve \$4

Lightly sparkling blend of organic tea and fruit juice



**460 Stillwater Rd
Willernie, MN 55090**

(651) 653-4733

**Check out our catering menu at
www.roman-market.com**

MON-THU	11-9
FRI-SAT	11-10
SUN	11-8

ROMA

RESTAURANT - BAR - MARKET

DINNER

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REV 2/1/12

* Parties of 8 or more will have an 18% Gratuity added.

Small Plates

Antipasto Classico - Cured Italian and Spanish meats, imported cheeses and marinated vegetables.	13
Cheese/Fruit Plate - Brie, gorgonzola, fontina and Chèvre with dried figs, apple, cherry and grapes.	11
Spinach-Artichoke Dip - Our homemade favorite served with Roman flatbread.	9
Spirito - Tomato, basil pesto, and chèvre spreads served With Roman flatbread.	9
Mussels alla Romana - Tender steamed mussels in garlic, white wine, lemon and lite marinara, served with toast points.	9
Caprese - Fresh sliced tomato, mozzarella and fresh basil with sea salt, olive oil, and balsamic.	7
Italian Wings - Woodfired herb-cruste wings, served with bleu cheese and marinara.	9
Hummus - Puree of chickpeas with garlic, lemon, tahini and herbs, served with Roman flatbread.	8
Bruschetta - Classic tomato, basil, garlic and olive oil.	Half 4 Full 8
Italian Dunkers - 4 Grilled garlic bread smothered in cheese and served with a cup of marinara.	7
Fonduta - Decadent cave aged fontina served with toast points.	9
Colosseum Fries - Herbed flat bread with 5 Italian cheeses baked in our wood-fired oven and served with homemade marinara sauce.	10

Salads

All salads served with a warm ciabatta roll.

Add pan seared chicken breast to any salad. **3**

Gorgonzola - Gourmet greens tossed with a warm apple - maple dressing. Topped with fresh pears, spiced walnuts, and gorgonzola.	10
Julius Caesar - Romaine leaf tossed with parmesan, croutons, tomatoes, and Royal Caesar dressing.	9
Greek Feast - Romaine leaf with calamata olives, feta, pepperoncini, red onion, tomato, cucumber, croutons, and finished with herb vinaigrette and grilled pita.	11
Bistecca - Seared angus steak and caramelized onion on a bed of romaine and gourmet greens with cucumbers, tomatoes, croutons, and buttermilk dressing.	13
Pollo - Mixed greens with sautéed chicken and apples, candied walnuts, brie cheese and a creamy calvados dressing.	12
Rucola - Arugula, bacon, tomato, champagne vinaigrette and poached egg, topped with Spanish Manchego cheese.	10
Fragola - Fresh baby spinach and strawberries with kiwi, candied almonds, and chevre. Tossed with raspberry poppyseed dressing and aged balsamic.	10



Woodfire Pizzas 10" / 14"

Formaggio	11 / 16
Five Italian cheeses and fresh marinara sauce.	
Muffuletta	14 / 22
Mortadella, cappicola ham, salami, Italian cheeses, and olive tapenade with light marinara.	
Margherita	12 / 18
Crushed plum tomato sauce, fresh basil, roma tomatoes, fresh mozzarella and extra virgin olive oil.	
Giardiniera	14 / 22
"The Garden" - Five cheeses, marinara sauce, onion, mushroom, peppers, olives, roma tomatoes and our G-veggies.	
Vesuvio	14 / 22
Italian sausage, pepperoni, capicola ham, onions, sport peppers, five cheeses and spicy marinara sauce.	
Balsamico	14 / 22
Candied figs, gorgonzola, and prosciutto finished with an aged balsamic reduction, gourmet greens, and fig molasses.	
Gamberetto	13 / 20
Sautéed garlic shrimp, roasted tomatoes and chavrie and fresh mozzarella top our creamy pesto sauce.	
Sparta	15 / 24
Onions, roma tomatoes, calamata olives, spinach, gyro meat, Greek peppers, fresh mozzarella and feta cheese on a bed of creamy tomato sauce.	
Carciofi	13 / 20
Sausage, onions, artichokes, five cheeses, fresh marinara sauce, fresh oregano.	
Bianco	14 / 22
Grilled chicken, garlic, roasted tomatoes, asparagus, artichokes and five cheeses with creamy Alfredo sauce.	
Salumi	14 / 22
Calabrese and Soppressata salami, five cheese, marinara, caramelized onion, pepperoncini, and chèvre finished with arugula, virgin olive oil and sea salt.	

Americano 10 (*14 inch only. Pick your sauce, cheese, etc.)

<u>Meats - 2</u>	<u>Cheese - 2</u>	<u>Toppings - 2</u>	<u>Toppings - 2</u>
Sausage	Pizza Cheese	Marinara Sauce	Onions
Pepperoni	Cheddar	Alfredo Sauce	Bell Peppers
Capicola Ham	Swiss	Sparta Sauce	Sport Peppers
Prosciutto	Fresh Mozz.	BBQ Sauce	Romas
Gyros	Smoked Mozz.	Olive Oil	Mushrooms
Shrimp	Chavrie	Balsamic	Pepperoncini
Steak	Feta	Pesto	Green Olives
Salami	Provolone	Calamata Olives	Fresh Basil
Chicken	Gorgonzola	Giardiniera	Spinach
Turkey	Parmesan	Fresh Oregano	Anchovies

Pastas & Entrées

All pastas and entrees served with a side Caesar or Market salad with choice of dressing and warm ciabatta roll.

Spaghetti Imperial - Classic with our own marinara and meatballs.	14
Gnocchi Bolognese - Potato dumplings in our rich meat sauce.	15
Lasagna Classico - Classic with beef & pork, five cheeses and marinara.	13
Lasagna Bianco - Prosciutto, asparagus, and roasted tomato with five cheeses in alfredo.	14
Fettuccine Alfredo - Chef's authentic sauce topped with chicken.	15
Sausage Arabiatta - Hot Italian sausage spiked with black pepper and crushed chili in our marinara sauce tossed with linguini.	15
Walleye Divine - Cracker crusted fillet drizzled with a lite limoncello cream and served with potato cakes and sauteed vegetables.	19
Pesto Shrimp - Sauteed shrimp and linguini tossed in a pesto cream sauce with tomato.	17
Carnival Linguini - Shrimp, chicken, and andouille sausage with tomato in a spiced cream with a hint of lime.	17
Filet Rossa - Grilled 8 oz. filet mignon in a rich bordelaise sauce of red wine, shallot and demi-glace. Served with roasted red pepper risotto and grilled asparagus.	28
Wild Mushroom Ravioli - in sherry cream with shallots and portobello.	17
Sacchetti - Black truffle and ricotta cheese-filled pasta served in a fontina cream with wild mushrooms, greens and balsamic.	17
Scallops Puttanesca - Jumbo sea scallops seasoned and seared, served over a bed of spaghetti with olives, garlic, capers, red wine and marinara sauce.	22
Chicken Saltimbocca - Boneless chicken seared and topped with prosciutto ham, sage, four cheeses and a white wine cream, served with crisp potato cakes, and vegetable of the day.	18

* Ask about our Gluten free menu*