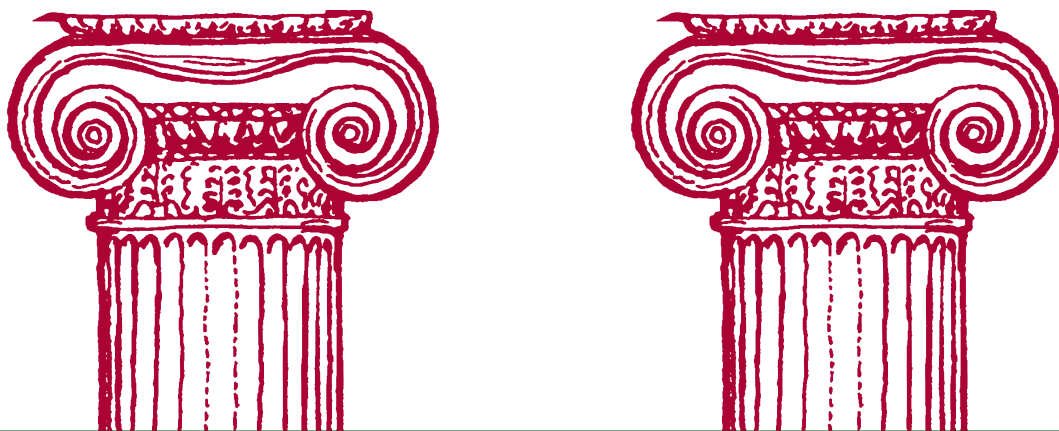


THE ROME RESTAURANT

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

- Mozzarella Sticks (5) 5.75**
Garlic Bread with Cheese 3.75
French Fries 3.00
Onion Rings 3.00
Rome Hot Wings (10) with bleu cheese 8.25
Wing Dings (10) 7.25
Buffalo Chicken Tenders (5) with bleu cheese 8.75
Chicken Tenders (5) w/Honey Mustard 8.25
Fried Calamari Rings 9.25
Roasted Sweet Peppers 4.75
**Roasted Sweet Peppers with
Sharp Provolone Cheese 8.75**
Roasted Hot Peppers 4.25
Stuffed Mushrooms (4) (seafood stuffing) 8.00
Fried Ravioli (6) w/marinara sauce 7.25
Homemade Meatballs (2) 3.25
Homemade Sausage (2) 3.75

Soup of the Day

Homemade Soups Made Fresh Daily

Cup 3.00 Bowl 4.00

- Seafood Chowder (Fri. only) cup 3.75 bowl 4.75**
Manhattan Chowder (Sat. only) cup 3.75 bowl 4.75

Salads

**Dressings: House Italian, Lite Italian, Bleu Cheese,
Honey Mustard, Parmesan Pepper,
Ranch, Balsamic Vinaigrette**

- House Salad 3.75**
Small Antipasto 7.50
Large Antipasto 9.50
Marinated Snail Salad 8.75
Rome Chicken Salad 12.00
Fresh Garden Vegetables with Diced Chicken Cutlet,
Roasted Peppers and Mozzarella Cheese.
House Grilled Chicken Salad 12.00
Fresh Garden Vegetables with Sliced Grilled Chicken,
Roasted Peppers and Mozzarella Cheese. Also available
Cajun style.
Buffalo Chicken Salad 12.00
Sliced Spicy Chicken with Fresh Garden Vegetables, Hot
Pepper Rings, Mozzarella Cheese and Bleu Cheese Dressing.
Portobella Mushroom Salad 10.00
Fresh Garden Vegetables with Sliced Grilled Portobella
Mushrooms, Roasted Peppers and Mozzarella Cheese.
Marinated Sirloin Tips Salad 14.50
Fresh Garden Vegetables with Sliced Sirloin Tips,
Roasted Red Peppers and Gorgonzola Cheese.

Anchovies ~ Add 1.00

Veal Specials

*Served with soup or salad and choice of
penne, spaghetti, or roasted potatoes.
(Add 1.00 for mixed vegetables, gnocchi,
ravioli or homemade spaghetti.)*

- Veal Cutlet Parmigiana 17.50**
100% Veal Cutlet, Breaded, and Topped with Tomato Sauce and
Melted Mozzarella Cheese.
Veal Ala Roma 20.50
Two Layers of Breaded Veal Cutlets with
Prosciutto and Provolone, Topped with Mozzarella Cheese and
Mushrooms in a Light Garlic Marsala Wine Sauce.
Veal Bocconcini 19.00
Tenderized Veal Sautéed & Smothered with mushrooms,
prosciutto and in a garlic and white wine sauce, topped with
provolone cheese.
Veal & Eggplant Parmigiana 19.50
Veal Cutlet and Eggplant Topped with Tomato Sauce
and Melted Mozzarella Cheese.
Veal Marsala 18.50
Tenderized Veal Sautéed & Smothered in Mushrooms and Red
Bell Peppers, in a light Butter and Marsala Wine Sauce.
Veal Cacciatore 16.00
Tender Veal Stew with Sautéed Peppers and Onions in a
Marinara Tomato Sauce.
Veal Piccata 18.50
Tenderized Veal Sautéed & Smothered in Mushrooms and
Capers in a lite Butter and Chardonnay Wine Sauce.

From the Sea

Served with soup or salad.

- Fettuccine with Shrimp and Broccoli 18.00**
Sautéed Shrimp and Broccoli in a light Garlic Wine Sauce over a
bed of Fettuccine.
Shrimp Cacciatore 18.00
Sautéed Shrimp with Peppers, Onions and Mushrooms in a lite
Marinara Sauce over penne.
Calamari (mild or spicy) 15.00
Sautéed Squid with Peppers and Onions in a Marinara
Tomato Sauce. Served over penne.
Clam Sauce with Homemade Spaghetti 16.00
A Light Red or White Clam Sauce over a bed of Homemade Spaghetti.
Shrimp Scampi with Homemade Spaghetti 19.00
Sautéed Shrimp with a Light Butter Garlic Sauce over a bed
of Homemade Spaghetti.
Scallop & Shrimp Florentine 18.00
Sautéed Shrimp & Scallops in a lemon cream sauce with Grilled
Ham and baby spinach over spaghetti.

20% Gratuity Added To Parties of 8 or More

Pasta

With Gino's Homemade Tomato Sauce Recipe

Made Daily

Served with choice of soup or salad

- Pasta with Meatball add 3.25
Pasta with Sausage add 3.75
Spaghetti 8.00
Penne 8.00
Gluten Free Penne 10.50
Fettuccine 8.00
Gnocchi (potato) 9.00
Cheese Ravioli 9.00
Homemade Spaghetti 9.00
Homemade Lasagna (cheese filled) 11.50
Spaghetti Aglio Oil 9.00
A Touch of Spices, Romano Cheese with Fresh Garlic and Extra Virgin Olive Oil
With Grilled Chicken add 7.00
With Grilled Veal add 8.50
Peppers, Onions, Mushrooms, or Anchovy add 1.00 each
- Penne Pesto 10.50**
Penne with Basil, Olive Oil, Pinenuts, Romano Cheese, Scallions & a hint of Cream

Pasta Alfredo

Served with choice of soup or salad

- Fettuccine Alfredo 10.00**
A Rich Sauce of Butter, Cream, and Romano Cheese
- Fettuccine Alfredo with Grilled Chicken 15.75**
- Fettuccine Alfredo with Shrimp 17.75**
- Fettuccine Alfredo with Grilled Chicken and Shrimp 20.50**
- Fettuccine Primavera 13.25**
A Rich Sauce of Butter and Cream with Fresh Vegetables.
- Carbonara with Homemade Spaghetti 13.50**
A Rich Cream Sauce of Butter, Cream, Scallions, Bacon, Egg Yolk, and Romano Cheese.
- Add any vegetable for 1.00*

Before placing your order, please inform your server if a person in your party has a food allergy.

Chicken

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

(Add 1.00 for mixed vegetables, gnocchi, ravioli or homemade spaghetti.)

- Chicken Cutlet Parmigiana 16.00**
100% Lean Chicken Breast, Breaded and Topped with Tomato Sauce and Melted Mozzarella Cheese.
- Chicken Ala Roma 19.00**
Two layers of Breaded Chicken with Prosciutto and Provolone Cheese, Topped with Mozzarella Cheese and Mushrooms with a lite Garlic Marsala Wine Sauce.
- Chicken & Eggplant Parmigiana 18.00**
Chicken Cutlet and Eggplant Topped with Tomato Sauce and Melted Mozzarella Cheese.
- Chicken Marengo 17.00**
Sautéed 100% lean Chicken Breast in a lite tomato sauce with fresh mushrooms, herbs, black olives and garlic toast.
- Boneless Chicken Cacciatore 16.00**
Tender pieces of Chicken Breast with Sautéed Peppers, Onions and Mushrooms in a lite Marinara Tomato Sauce.
- Chicken Marsala 17.00**
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Red Bell Peppers in a lite Butter and Marsala Wine Sauce.
- Chicken Romano 18.00**
Boneless Chicken Breast, Lightly Coated with Egg and Flour, Topped with Prosciutto and Provolone with a Creamy Romano Cheese Sauce.
- Oven Roasted Chicken 12.00**
Oven Roasted Half-Chicken Delicately Seasoned with a Perfect Balance of Herbs and Spices.
- Pesto with Chicken 16.00**
Sautéed Chicken with Basil, Olive Oil, Pine Nuts, Romano Cheese and Scallion & a hint of Cream .
- Chicken Piccata 17.00**
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Capers in a lite Butter, Lemon and Chardonnay Wine Sauce.
- Chicken & Broccoli 16.00**
Sautéed Chicken and Broccoli in a lite Garlic Wine Sauce.

Eggplant

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

(Add 1.00 for mixed vegetables, gnocchi, ravioli or homemade spaghetti.)

- Baked Eggplant Parmigiana 14.75**
Sliced Eggplant, Breaded and Baked, Topped with Tomato Sauce and Melted Mozzarella Cheese.
- Eggplant Ala Roma 16.75**
Two layers of Breaded Eggplant with Prosciutto and Provolone, Topped with Mozzarella Cheese and Mushrooms with a lite Garlic Marsala Wine Sauce.

Just For Kids

Served w/drink & ice cream cup
(For children under 12 only.)

Spaghetti or Penne with Tomato Sauce or Butter 6.00

Gluten Free Penne 8.00

Cheese Ravioli, Homemade Spaghetti
or Gnocchi 7.00

With Meatballs (1) add 1.00

With Sausage (1) add 1.50

Fettuccine Alfredo 7.50

Chicken Parmigiana with Pasta 10.50

Hamburger
with French Fries or Onion Rings 6.25

Cheeseburger
with French Fries or Onion Rings 7.25

Wing Dings (6)
with French Fries or Onion Rings 6.75

Chicken Tenders (3)
with French Fries or Onion Rings 7.00

Chicken Tenders (5)
with French Fries or Onion Rings 9.00

Pizza Bread with Cheese 4.75

Pizza Bread with Pepperoni 5.25

Macaroni & Cheese 5.50

Steaks & Beef

Served with soup or salad and choice of
penne, spaghetti, or roasted potatoes.
(Add 1.00 for mixed vegetables, gnocchi,
ravioli or homemade spaghetti.)

New York Sirloin 19.00
12 oz. Aged angus Sirloin Cooked to Your Desire

Sirloin & Shrimp 23.00
Aged Angus 12 oz. Sirloin Cooked to Your Liking, Topped
with Shrimp Scampi.

Marinated Sirloin Tips 19.00
Smothered with Peppers, Onions and Mushrooms.

Beef Tripe 14.75
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)

Pizza

Cheese 7.00

1 Topping add 1.50

Each Additional Topping add 1.00

Extra Sauce add .50

Extra Cheese add 1.00

TOPPINGS

Pepperoni	Sausage	Meatball
Green Pepper	Mushrooms	Broccoli
Onion	Hamburger	Black Olive
Anchovy	Salami	Bacon
Ham	Garlic	Hot Pepper
	Pineapple	Jalapeno

Pizza House Specials

Margarita Pizza 10.50

Made with Sliced Tomatoe, Fresh Mozzarella & Fresh Basil.

Hawaiian 10.50

Made with Virginia Ham and Pineapple.

Gino Special 13.50

Made with Abruzzi Sausage, Peppers, Onion, Mushrooms
& Black Olives.

White Garlic 8.50

Made with Fresh Garlic & Cheese.

Tomato & Garlic Bianco 9.50

Made with Fresh Garlic, Sliced Tomatoes & Cheese.

Roasted Pepper 8.75

Abruzzi Sausage 9.50

Made with Imported Italian Sausage & Cheese.

White Shrimp & Garlic 16.00

Made with fresh Shrimp, Fresh Garlic & Cheese.

Melanzane 9.75

Made with Eggplant, Roasted Peppers & Cheese.

Buffalo Chicken 13.75

Made with Spicy Marinated Chicken, Red Onion & Cheese.

Chicken & Broccoli 13.75

Made with Garlic Marinated Chicken, Broccoli & Cheese.

Chicken B.B.Q. 13.75

Made with B.B.Q. Sauce, Chicken, Red Onions & Cheese.

Chicken Ranch 13.75

Made with Ranch Dressing, Chicken, Bacon,
Chopped Tomato & Cheese.

Italian Salsicce 9.75

Made with Homemade Sausage, Roasted Peppers & Cheese

Vegetarian 12.50

Made with Sliced Tomatoes, Broccoli, Onion, Mushrooms & Cheese.

sandwiches

Veal Parmigiana	8.50
Chicken Parmigiana	7.50
Eggplant Parmigiana	6.50
Sausage.....	6.50
Meatball	6.25
Sirloin Steak (Cheese) 7 oz. Sirloin	8.50
Rome Steak Sandwich	9.50
With Peppers, Onions, Mushrooms and Cheese	
Veal & Eggplant Parmigiana.....	9.50
Chicken & Eggplant Parmigiana.....	8.50
Italian	7.25
Provolone, Genoa Salami, Ham, Prosciutto (lettuce, tomato, onion and peppers)	
Prosciutto w/provolone	7.75
Rome Chicken Ranch	8.50
Chicken Cutlet, Tomato, Lettuce, Bacon & Ranch Dressing	
Buffalo Chicken Tender Sandwich	8.50
With Lettuce, Tomato, and Bleu Cheese.	
Grilled Chicken Breast	7.50
With Lettuce, Tomato and Provolone Cheese	

Toppings: Peppers, Onions, Mushrooms: add .25 each
Extra Sauce, Extra Cheese: add .50
Deluxe comes w/French Fries or Onion Rings: add 1.00

Beverages

Soda	2.00
Milk	2.00
Juices (apple, cranberry, orange).....	2.00
Coffee	2.00
Tea	2.00
Ferrarelle Sparkling Water.....	4.25
Ferrarelle Spring Water	3.00
Espresso.....	3.50
Cappuccino	4.50

Domestic Bottled Beers

Miller & Miller Lite	3.50
Budweiser & Bud Lite	3.50
Coors Lite	3.50
O'Doul's	3.50
Michelob Ultra	3.50
Sam Adams	4.00
Sam Adams Lite	4.00
Mike's Hard Lemonade	4.00
Twisted Tea	4.00

Imported Bottled Beers

Corona.....	4.00
Heineken	4.00
Heineken Light	4.00
Becks.....	4.00
Amstel Lite.....	4.00
Moretti Italian Beer	4.00

Draft Beer by the Pint (16 oz. Draft Beer)

Guinness Stout.....	4.25
IPA	4.25
Sam Seasonal	4.25
Blue Moon Ale	4.25
Pabst Blue Ribbon.....	2.00

Dinner Hours:

Tuesday - Saturday: 4:00 pm - 10:00 pm

Sunday: 4:00 pm - 9:00 pm

Visit: www.the-rome.com

Take Out Entrees Do Not Include Soup or Salad

ROME

PREMIUM WINES BY THE GLASS

White Wines

Robert Mondavi

Woodbridge Chardonnay 5.50

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

Hess Select Chardonnay 7.00

This California favorite is beautifully balanced with pear, apple, and citrus flavors. Makes a superb partner with salads, chicken, pasta with white sauces, and lighter fare.

Oyster Bay Sauvignon Blanc 7.00

Superb flavors of grapefruit and citrus makes the New Zealand Sauvignon Blanc one of America's favorites. Try a glass and see.

Di Lenardo Pinot Grigio 5.50

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

Kendall-Jackson

"Vintner's Reserve" Chardonnay 8.00

This award winning Chardonnay is loaded with oak and fruit flavors its a perfect companion for antipastos, chicken, seafood, and appetizers.

Robert Mondavi

Private Selection Riesling 6.50

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

Blush

Beringer White Zinfandel 5.50

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.

Red Wines

Robert Mondavi

Woodbridge Cabernet Sauvignon 5.50

This accessible Cabernet Sauvignon exhibits enticing aromas of fresh red cherries and sweet oak. Perfect with grilled meats, prime rib, and beef stew.

Bogle Merlot 5.50

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 5.50

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

Hess Select

Cabernet Sauvignon 8.50

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.

Lilliano Chianti Classico 8.50

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.

Trinity Oaks Pinot Noir 6.50

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