

Appetizers

Garlic Bread with Cheese.....	3.75
French Fries	3.00
Rome Hot Wings (10) w/ bleu cheese	8.25
Wing Dings (10)	7.25
Buffalo Chicken Tenders (5) w/ bleu cheese	8.75
Chicken Tenders (5) w/Honey Mustard	8.25
Fried Calamari Rings w/Marinara Sauce & hot pepper 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) crab 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

Pint	4.00	Quart.....	7.50
Seafood Chowder (Fri. only).....	Pint 4.50	Quart 8.50	
Manhattan Chowder (Sat. only).....	Pint 4.50	Quart 8.50	

Marinara Sauce.....	Pint 3.50	Quart 7.00
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Salads

Dressings: House Italian, Lite Italian, Parmesan Pepper, Bleu Cheese, 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 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, Mozzarella Cheese and Bleu Cheese Dressing.	
Portabella Mushroom Salad.....	10.00
Fresh Garden Vegetables with Sliced Grilled Portobella Mushrooms, Roasted Peppers and Mozzarella Cheese.	
Marinated Sirloin Tip	14.50
Fresh Garden Vegetables with Sliced Sirloin Tips, Roasted Red Peppers and Gorgonzola Cheese.	

Pasta

With Gino's Famous Tomato Sauce Recipe Made Daily

<i>Pastas with Meatballs</i>	<i>Lunch</i>	<i>Dinner</i>
<i>Pastas with Sausage</i>	<i>add 1.75</i>	<i>add 3.25</i>
Angel Hair	6.25	8.00
Ziti	6.25	8.00
Fettuccini.....	6.25	8.00
Gnocchi	7.00	9.00
Cheese Ravioli.....	7.00	9.00
Homemade Spaghetti.....	7.00	9.00
Homemade Lasagna (cheese filled).....	10.00	10.75
Penne Pesto.....	Dinner only	10.50
Penne with Basil, Olive Oil, Pinenuts, Romano Cheese, and Scallions & a hint of cream.		
Angel Hair Aglio Oil w/extra virgin olive oil & garlic.....	7.25	9.00
Peppers, Onions, Mushrooms, or Anchovy	add 1.00 each	

Pasta Alfredo

	<i>Lunch</i>	<i>Dinner</i>
Fettuccini Alfredo	8.25	10.00
A Rich Sauce of Butter, Cream, and Romano Cheese.		
Fettuccini Alfredo with Grilled Chicken	14.00	15.75
Fettuccini Alfredo with Shrimp	13.75	17.75
Fettuccini Alfredo with Lobster	16.00	19.00
Any 2 Above Alfredo Combinations.....	17.50	20.50
Fettuccini Primavera.....	Dinner only	13.25
A Rich Sauce of Butter and Cream with Spring Vegetables.		
Carbonara with Homemade Spaghetti	Dinner only	13.50
A Rich Sauce of Butter, Cream, Diced Onions, Bacon, Egg Yolk, and Romano Cheese.		

Add any vegetable 1.00

House Specialties

Served with choice of ziti, angel pasta, or roasted potatoes.
(Add 1.00 for mixed vegetables, gnocchi, ravioli or homemade spaghetti.)

Baked Eggplant Parmigiana.....	Lunch ...sm.	8.75	lg.	11.25
				<i>Dinner.....</i>
				14.75
Sliced Eggplant, Breaded and Baked, Topped with Tomato Sauce and Melted Cheese.				
Chicken & Eggplant Parmigiana.....	Lunch...sm.	11.50.....	lg.	14.50
				<i>Dinner.....</i>
				18.00
Veal & Eggplant Parmigiana	Lunch...sm.	12.25.....	lg.	15.75
				<i>Dinner.....</i>
				19.50
Eggplant Ala Roma.....	Lunch...13.50.....		Dinner	16.75

From the Sea

Fettuccini with Shrimp & Broccoli.....	Dinner only	18.00
Sautéed Shrimp and Broccoli in a lite Garlic, Wine Sauce, over a bed of Fettuccini.		
Lobster with Broccoli over Fettuccini.....	Dinner only	20.50
Sautéed Lobster and Broccoli in a Lite Garlic Wine Sauce, over a bed of Fettucini.		
Shrimp Cacciatore.....	Dinner only	18.00
Sautéed Shrimp with Peppers, Onions and Mushrooms in a lite Marinara Sauce over Ziti		
Clam Sauce with Homemade Spaghetti.....	Dinner only	16.00
A Light Red or White Clam Sauce over a bed of Homemade Spaghetti.		
Calamari.....	Dinner	15.00
Sautéed Squid with Peppers and Onions in a Mild or Spicy Marinara Tomato Sauce.		
Shrimp Scampi.....	Dinner	18.00
Sautéed Shrimp in a Lite Butter Garlic Sauce.		
Scallop & Shrimp Florentine.....	Dinner only	18.00
Sautéed Shrimp & Scallops in a lemon cream sauce with Grilled Ham and baby spinach over angel hair pasta.		

Steak Dishes

Served with choice of ziti, angel hair, or roasted potatoes.
(Add 1.00 for mixed vegetables, gnocchi, ravioli or homemade spaghetti.)

Rib Eye.....	Dinner only	20.00
12 oz. Rib Eye Cooked to Your Desire.		
New York Sirloin.....	Dinner only	19.00
12 oz. Sirloin Cooked to Your Desire.		
Sirloin & Shrimp.....	Dinner only	23.00
Aged Angus 12 oz. Sirloin Cooked to Your Liking, Topped with Shrimp Scampi.		
Marinated Sirloin Tips.....	Dinner only	19.00
Smothered with Peppers, Onions and Mushrooms.		
Beef Tripe.....	Dinner	14.75
Sautéed Honeycomb Beef Tripe with Peppers and Onions in a Mild or Spicy Marinara Tomato Sauce. (Consumer info, Beef tripe is not a steak, ask wait staff for further information)		

Chicken

Served with choice of ziti, angel hair, or roasted potatoes.
(Add 1.00 for mixed vegetables, gnocchi, ravioli or homemade spaghetti.)

Chicken Cutlet Parmigiana.....	Lunch sm.	9.75.....	lg.	12.75
				<i>Dinner.....</i>
				16.00
100% Lean Chicken Breast, Breaded and Topped with Tomato Sauce and Melted Cheese.				
Chicken Ala Roma.....	Lunch	16.00.....	Dinner	19.00
Two layers of Breaded Chicken with Prosciutto and Provolone Cheese, Topped with Mozzarella Cheese and Mushrooms in a Lite Garlic Wine Sauce.				
Oven Roasted Half Chicken.....	Dinner only	12.00		
Oven Roasted Half-Chicken Delicately Seasoned with a Perfect Balance of Herbs and Spices. Served with Cranberry Sauce.				
Boneless Chicken Cacciatore over Ziti.....	Dinner only	16.00		
Tender Chicken Stew with Sautéed Peppers, Onions and Mushrooms in a lite Marinara Tomato Sauce.				
Chicken & Broccoli.....	Dinner only	16.00		
Sautéed Chicken and Broccoli in a lite Garlic Wine Sauce.				

Chicken Marengo.....	Dinner only	17.00
Sautéed 100% lean Chicken Breast in a lite tomtato sauce with fresh mushrooms, herbs, black olives and garlic toast.		

Chicken Marsala	Dinner only	17.00
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Red Bell Peppers in a lite Butter and Marsala Wine Sauce. If served with Panchetta add 2.00		

Chicken Romano.....	Dinner only	18.00
Boneless Chicken Breast, Lightly Coated with Egg and Flour, Topped with Prosciutto and a Creamy Romano Cheese Sauce.		

Pesto with Chicken.....	Dinner only	16.00
Sautéed Chicken Smothered in Penne with Basil, Olive Oil, Pine Nuts, Romano Cheese and Scallion.		

Chicken Piccata.....	Dinner only	17.00
Tenderized Sautéed Boneless Chicken Breast Smothered in Mushrooms and Capers in a lite Butter and Chardonnay Wine Sauce.		

Veal Specials

Served with choice of ziti, angel hair, or roasted potatoes.
(Add 1.00 for gnocchi, ravioli, homemade spaghetti or mixed vegetables.)

Veal Bocconcini.....	Dinner	19.00
Tenderized Veal Sautéed & Smothered with mushrooms, prosciutto and in a garlic and white wine sauce, topped with provolone cheese.		

Veal Cutlet Parmigiana.....	Lunch sm.	12.50.....	lg.	14.25
Breaded 100% Veal Cutlets Topped with Tomato Sauce and Melted Cheese				<i>Dinner</i>
				17.50

Veal Cacciatore	Dinner	16.00
Tender Veal Medallions with Sautéed Peppers, Onions and Mushrooms in a lite Marinara Tomato Sauce.		

Veal Ala Roma.....	Lunch	17.50.....	Dinner only	20.50
Two Layers of Breaded Veal Cutlets with Prosciutto and Provolone, Topped with Mozzarella Cheese and Mushrooms in a lite Garlic Wine Sauce.				

Veal Marsala	Dinner only	18.50
Tenderized Sautéed Veal Smothered in Mushrooms and Red Bell Peppers, in a Lite Butter and Marsala Wine Sauce.		

Veal Piccata.....	Dinner only	18.50
Tenderized Sautéed Veal Smothered in Mushrooms and Capers in a lite Butter and Chardonnay Wine Sauce.		

TAKE OUT DOES NOT INCLUDE SOUP OR SALAD.

Pizza

Cheese.....	7.00
1 Topping.....	add 1.50
Each Additional Topping	add 1.00
Extra Sauce.....	add .50
Extra Cheese.....	add 1.00

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

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 Tomato & Cheese.

Roasted Pepper..... 8.75

Abruzzi Sausage..... 9.50
 Made with Imported Italian Sausage & Cheese.

White Shrimp & Garlic..... 16.00
 Made with Real 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 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.

Mini Pizza

LUNCH ONLY

Cheese.....	5.00
1 Topping.....	5.50
White Garlic	5.50
Tomato & Garlic Bianco.....	6.00
Abruzzi Sausage.....	6.00
Melanzane (Eggplant).....	6.50
Buffalo Chicken.....	8.50
Chicken & Broccoli.....	8.50
Chicken B.B.Q.....	8.50
Chicken Ranch	8.50

Sandwiches

Deluxe comes with French Fries: add 1.00

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 Special (With Peppers, Onions, Mushrooms, Cheese)	9.50
Veal & Eggplant Parmigiana.....	9.50
Chicken & Eggplant Parmigiana.....	8.50
Italian (Provolone, Genoa Salami, Ham, Prosciutto)	7.25
Prosciutto	7.75
Chicken Ranch (Chicken Cutlet, Tomato, Lettuce, Bacon & Ranch Dressing)	8.25
Buffalo Chicken Tender Sandwich (With Lettuce, Tomato, and Bleu Cheese).....	8.50

TOPPINGS:

Peppers, Onions, Mushrooms: add .25 each
 Extra Sauce, Cheese or Extra Cheese: add .50 each

Burgers

LUNCH ONLY

All our Burgers are made from 6 oz. patties. Served with French Fries, Lettuce & Tomato.

Hamburger.....	5.75
Cheeseburger	6.75
Bacon Burger.....	6.75
Bacon Cheeseburger	7.25
Rome Burger (Roasted Peppers, Onions, Mushrooms)	7.75
Mushroom Burger with Cheese	6.75

Children's Menu

Angel Hair or Ziti	6.00
With Meatball.....	7.00
With Sausage	7.50
Cheese Ravioli, Homemade Spaghetti or Gnocchi.....	7.00
With Meatball.....	8.00
With Sausage	8.00
Fettucini Alfredo	7.50
Chicken Parmigiana with Pasta.....	10.50
Hamburger with French Fries (Lunch Only).....	6.25
Cheeseburger with French Fries (Lunch Only).....	7.25
Chicken Tenders (3) with French Fries.....	7.00
Chicken Tenders (5) with French Fries.....	9.00
Wing Dings (6) with French Fries.....	6.75
Pizza Bread with Cheese.....	4.75
with Pepperoni.....	5.25
Macaroni & Cheese	5.50

All of our entrées are made to order, we appreciate your patience.
 Our fried foods are cooked in peanut oil

State Law requires all restaurants to inform the public that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Regarding the safety of these items, information is available upon request. - US Food and Drug Administration (Section 3-603.11 in the 1999 FDA Model Food Code)

THE ROME RESTAURANT

Established in 1965 by Eugenio and Filomena Colace. As the Colace Family enters its second generation, the Colace Brothers (Carminie, 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.



Lunch Served Tues. - Sat. 11:30 am – 4:00 pm
Dinner Served Tues. – Sat. 4:00 pm – 10:00 pm;
Sunday 4:00 pm – 9:00 pm

ROME RESTAURANT
4 EAST CENTRAL STREET ▸ FRANKLIN, MA
TAKE OUT: (508) 528-4740

www.the-rome.com