

# TRATTORIA ROMANA 561-393-6715

499 E. PALMETTO PARK RD. BOCA RATON, FL. 33432

## ANTIPASTI

(APPETIZERS)

### CRAB CAKE ALLA VODKA

JUMBO LUMP CRAB, PANKO BREADCRUMBS  
BÉCHAMEL, VODKA, TOMATO CREAM

### 18 EGGPLANT PIE

THINLY SLICED ITALIAN EGGPLANT, MARINARA  
MOZZARELLA

16

### VONGOLE OREGANATA

LITTLENECK CLAMS, ITALIAN BREADCRUMBS  
LEMON, WHITE WINE

### 15 ROASTED BEETS

RED & GOLDEN BEETS, OLIVE OIL, GARLIC  
GOAT CHEESE, CANDIED WALNUTS

14

### CALAMARI FRITTI

FRIED SQUID, SPICY MARINARA

### 17 MOZZARELLA CAPRESE

FRESH MOZZARELLA, TOMATO, BASIL, BALSAMIC

15

## ANTIPASTI BAR

### SALUMI

7 EACH OR 3 FOR 18

MORTADELLA  
PROSCIUTTO DI PARMA  
FARMHOUSE CRESPONE (SWEET SALAMI)  
CACCIATORINI (HOT SALAMI)  
SPECK ALTO ADIGE

### FORMAGGI

6 EACH OR CHOOSE 3 FOR 14

PARMIGIANO REGGIANO  
PECORINO  
GORGONZOLA DOLCE  
PECORINO TARTUFO +2

IMPORTED PROVOLONE  
ROBIOLA BOSINA  
MOZZARELLA FRESCA  
BURRATA +5

### VERDURE

6 EACH OR CHOOSE 4 FOR 18

GRILLED EGGPLANT  
GRILLED ASPARAGUS  
PERUVIAN LIMA BEANS

GRILLED FENNEL  
ROASTED RED PEPPERS  
SAUTÉED WILD MUSHROOMS  
IMPORTED OLIVES

GRILLED ZUCCHINI  
LONG HOT PEPPERS  
EGGPLANT CAPONATA

## MINESTRE

(SOUPS)

### MINISTRONE CON RISO

FRESH VEGETABLES & RICE SOUP

### 9 PASTA E FAGIOLI

TUSCAN BEAN, PANCETTA, PASTA SOUP

10

## INSALATE

(SALADS)

### CAESAR

ROMAINE, CROUTONS, CAESAR DRESSING  
GRATED PARMIGIANO

### 11 INSALATA MISTA

ROMAINE, RADICCHIO, STRING BEANS,  
CARROTS, TOMATO, ITALIAN VINAIGRETTE

10

### INSALATA ROMANA

ROMAINE, ENDIVE, HEARTS OF PALMS  
GORGONZOLA, CANNELLINI BEANS, TOMATO  
CAESAR VINAIGRETTE

### 12 INSALATA DI ARUGULA

BABY ARUGULA, LEMON VINAIGRETTE  
SHAVED PARMIGIANO

11

### INSALATA DI FUNGHI 12

SHITAKE, PORTABELLO, CREMINI, OYSTER MUSHROOMS  
RED WINE VINEGAR, GARLIC, OIL

## LE PASTE

(PASTA)

<b>CAPELLINI ASPARAGI E GAMBERI</b> 29 ANGEL HAIR PASTA, FRESH TOMATO, ASPARAGUS, SHRIMP	<b>PAPPARDELLE SHORT RIB</b> 30 PAPPARDELLE PASTA, BRAISED SHORT RIB, RED WINE REDUCTION
<b>RIGATONI ALLA VODKA</b> 25 RIGATONI PASTA, VODKA, TOMATO CREAM ADD JUMBO LUMP CRAB CAKE +12	<b>PENNE ARRABIATA</b> 24 PENNE PASTA, FRESH SPICY TOMATO & BASIL SAUCE
<b>FETTUCCINE BOLOGNESE</b> 25 FETTUCCINE PASTA, ALL BEEF MEAT SAUCE	<b>RAVIOLI AL FILETTO DI POMODORO</b> 23 RICOTTA CHEESE RAVIOLI, FRESH TOMATO & BASIL SAUCE
<b>RIGATONI SICILIANA</b> 25 RIGATONI PASTA, FRESH TOMATO, EGGPLANT MOZZARELLA	<b>LINGUINE VONGOLE MARECHIARA</b> 28 LINGUINE PASTA, BABY CLAMS IN THE SHELL CLAM JUICE, LIGHT TOMATO SAUCE

## SECONDI

(ENTREES)

<b>VITELLO CON FUNGHI</b> 32 VEAL MEDALLIONS, MARSALA MUSHROOM SAUCE	<b>VITELLO PICCATA</b> 32 VEAL MEDALLIONS, WHITE WINE, LEMON
<b>COSTOLETTE DI VITELLO</b> 52 16OZ. GRILLED VEAL RIB CHOP ADD: (PEPPERS & ONIONS) (GORGONZOLA) (SAUTÉED MUSHROOMS) +5 EACH	<b>FILET MIGNON</b> 50 10OZ. GRILLED CENTER CUT ADD: (GORGONZOLA) (ROBIOLA) +5 EACH
<b>COSTOLETTE DI VITELLO MILANESE</b> 48 THINLY CUT VEAL CHOP, PANKO BREADING TRE-COLORE SALAD	<b>COSTOLETTE DI VITELLO ALLA PARMIGIANA</b> 48 THINLY CUT VEAL CHOP, PANKO BREADING MARINARA, MOZZARELLA
<b>POLLO PORTAFOGLIO</b> 26 BREADED CHICKEN BREAST, PROSCIUTTO HAM, PROVOLONE SPINACH, MARSALA MUSHROOM SAUCE	<b>POLLO SCARPARELLO</b> 28 CHICKEN ON THE BONE, SAUSAGE, PEPPERS ONIONS, BLACK OLIVES, BALSAMIC
<b>OSSOBUCCO</b> 40 VEAL SHANK, VEGETABLE RAGU, SAFFRON RICE	<b>FRUTTI DI MARE</b> 40 CLAMS, MUSSELS, SHRIMP, LOBSTER CALAMARI, MARINARA, LINGUINE PASTA
<b>YELLOWTAIL OREGANATA</b> 36 LOCAL YELLOWTAIL SNAPPER, WHITE WINE ITALIAN BREADCRUMBS, LEMON, GARLIC	<b>BRANZINO BONNE FEMME</b> 38 MEDITERRANEAN SEA BASS, WHITE WINE MUSHROOMS, KALAMATA OLIVES



**LANGOSTINO OREGANATA** 65  
NEW ZEALAND LANGOUSTINE TAILS, LEMON, GARLIC,  
WHITE WINE, ITALIAN BREADCRUMBS  
LINGUINE PASTA



## CONTORNI

(SIDES)

<b>SPINACI SALTATI</b> 8	<b>BROCCOLI SALTATI</b> 7
<b>FAGIOLINI PIZZAIOLA</b> 10	<b>BROCCOLI RABE</b> ADD SAUSAGE +5 10

\*CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED BEEF, EGGS, SEAFOOD, PORK, OR POULTRY MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE DECREASED IMMUNITIES AND OR CERTAIN MEDICAL CONDITIONS.

## BASED ON AVAILABILITY

### MENU DELLA SERA

(OUR SIGNATURE DISHES AND DAILY SPECIALS)

#### ANTIPASTI

##### POLPETTONE

LARGE STUFFED MEATBALL FILLED WITH PROSCIUTTO, MUSHROOMS, ONIONS, PEPPERS AND MOZZARELLA TOPPED WITH MARINARA SAUCE.

17

##### MUSSELS ROMANA

STEAMED BLACK MUSSELS WITH WHITE WINE, GARLIC AND BASIL PESTO.

17

##### BURRATA MOZZARELLA

SERVED WITH FRESH TOMATO, ARUGULA & BASIL. DRIZZLED WITH AN AGED BALSAMIC ACETO

19

##### SEAFOOD SALAD

COLD SEAFOOD SALAD WITH SHRIMP, CLAMS, CALAMARI, MUSSELS & SCALLOPS TOSSED WITH OLIVE OIL AND LEMON

21

##### FILET MIGNON CARPACCIO 21

THINLY SLICED FILET TOPPED WITH AN ARUGULA AND FENNEL SALAD, CITRUS VINAIGRETTE, SHAVED PARMESAN AND HORSERADISH CREAM DRIZZLE

#### PASTA

##### PAPPARDELLE COSTA EST

WIDE RIBBON PASTA IN WHITE CLAM SAUCE WITH BABY CLAMS IN THE SHELL, SHRIMP AND JUMBO LUMP CRABMEAT.

32

##### GNOCCHI POMODORO

HOMEMADE GNOCCHI & POMODORO SAUCE SERVED WITH BUFALO MILK RICOTTA

30

#### PESCE

##### DOVER SOLE MEUNIÈRE

SERVED IN A WHITE WINE, BUTTER AND LEMON SAUCE

52

##### SWORDFISH PICCATA

LOCAL GRILLED SWORDFISH LOIN, WHITE WINE, LEMON AND CAPERS SAUCE.

38

##### LOBSTER TAILS GARLIC AND OIL 55

TWIN MAINE LOBSTER TAILS, GARLIC & OLIVE OIL, BASIL AND A TOUCH OF CRUSHED RED PEPPER SERVED OVER LINGUINE GARLIC AND OIL.

##### JUMBO SHRIMP SALTIMBOCCA 46

4 JUMBO SHRIMP WRAPPED WITH PROSCIUTTO, SAUTÉED WITH SAGE, WINE AND BUTTER TOPPED WITH MELTED MOZZARELLA. SERVED OVER A BED OF SPINACH.

#### CARNE

##### POLLO IN PADELLA

BONELESS HALF CHICKEN, WHITE AND DARK MEAT. PAN ROASTED, SERVED OVER SAUTÉED BROCCOLI RABE GARLIC AND OIL.

28

##### VEAL CHOP ROMANA

RIB CHOP, POUNDED THIN, PAN SAUTÉED, LAYERED WITH PROSCIUTTO, EGGPLANT AND MELTED MOZZARELLA, FINISHED IN A WHITE WINE/MARSALA SAUCE WITH PEAS AND MUSHROOMS.

48

##### SCOTTADITA ALLA GRIGLIA 49

FLAME GRILLED DOUBLE CUT COLORADO LAMB CHOPS COOKED TO TEMPERATURE.



##### LANGOSTINO OREGANATA 65

NEW ZEALAND LANGOUSTINE TAILS, LEMON, GARLIC, WHITE WINE, ITALIAN BREADCRUMBS LINGUINE PASTA

