

ROMA

ITALIANO RISTORANTE

DINNER MENU



678-957-8761 | 770-495-7417
3455 Peachtree Industrial Blvd. Suite 840

APPETIZERS

Fried Zucchini

Served with Marinara Sauce 8

Fried Mozzarella

Served with Marinara Sauce 8

Bruschetta

Toasted Italian Bread, Fresh Mozzarella, Fresh Diced Tomatoes, Garlic, Olive Oil and Fresh Basil 8

Fried Ravioli

Breaded Cheese Ravioli Served with Marinara Sauce 8

Eggplant Rollatini

Two Egg Plants Filled with Ricotta Cheese, Topped with a Light Tomato Sauce and Cheese 8

***Ocean Mussels**

In Garlic, White Wine Lemon Sauce, Served with Garlic Bread 10

Fried Calamari

Served with Garlic Aioli, Marinara 11

SOUPS

Pasta Fagioli 5 | Tomato Basil 5 | Soup of the Day 5

SALADS

ROMA'S Salad

Mixed Greens, Cherry Tomatoes, Olives, Roasted Peppers, Fresh Mozzarella in our Raspberry Vinaigrette 7

Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion and Julienne Carrots with Balsamic Vinaigrette 7

Wedge Salad

Wedge of Iceberg with Diced Tomatoes, Onions, Bacon, Gorgonzola Cheese Crumbles and Blue Cheese Dressing 7

Italian Chef

Mixed Greens, Grape Tomatoes, Cucumber, Carrots, Red Onions, Sliced Rolls of Provolone, Mozzarella, Salami, Ham, Prosciutto and Balsamic Vinaigrette 9

Classic Caesar

Crisp Romaine, Roasted Garlic Dressing, Homemade Croutons, Shaved Parmigiano Reggiano 7

Greek Salad

Crisp Romaine, Tomatoes, Cucumbers, Onions, Green Peppers, Kalamata Olives, Feta Cheese, Drizzled with Extra Virgin Olive Oil Lemon Vinaigrette 7

Warm Chicken Salad

Grilled Chicken Breast marinated in Balsamic Vinaigrette with Sundried Tomatoes, Mushrooms, Served over a Bed of Romaine Lettuce 9

Caprese

Roma Tomatoes, Fresh Mozzarella, Fresh Basil, E.V.O.O and Aged Balsamic Reduction 9

Salad Add-ons:

*Chicken 5 | Shrimp 7 | *Salmon 8*

BAKED PASTA

Baked Zitti

Penne Pasta Tossed with Ricotta, Parmigiano, Mozzarella and Marinara Sauce 12

Baked Ravioli

Jumbo Cheese Ravioli, Marinara, Topped with Mozzarella 14

Chicken Spinach Shells

Pasta Shells stuffed with Grilled Chicken Strips, Fresh Spinach, Ricotta, Parmigiano, Mozzarella Cheese, Tomato Cream Sauce 14

Beef Lasagna

Ricotta, Meat Sauce, Topped with Mozzarella 14

Tortellini Romano

Cheese Stuffed Pasta in Parmesan Cream Sauce, Topped with Marinara, and Mozzarella Cheese 15

Baked Zitti Alla Siciliana

Penne Pasta Tossed with Mushrooms, Eggplant, Meat Sauce, Ricotta and Mozzarella 15

Cheese Tortellini Milano

Three Cheese Sauce with Ham and Sweet Peas 15

Add to any Specialty Pasta

Grilled or Blackened:

*Chicken 5 | Shrimp 7 | *Salmon 8*

***ITEMS MARKD WITH AN ASTERISK* MAYBE SERVED RAW OR UNDER-COOKED;
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

PASTA DI ROMA

Choice of:

*Spaghetti, Linguini or Penne with:
Marinara 12/ Meatballs 13 / Meat Sauce 13*

Penne

Broccoli, Sausage in Garlic and Oil 14

Cappellini Primavera

Seasonal Julienne Vegetables in Garlic Oil 14

Rigatoni Rosso Romano

Grilled Chicken, Sun Dried Tomatoes, Caramelized Onions, Pink Sauce 16

Fusilli

Homemade Sausage, Asparagus, and Onions in Parmigiano Butter Sauce 15

Spaghetti Carbonara

Diced Applewood Bacon and Onions in a Parmigiano Cream Sauce 16

Penne Alla Vodka

Shallots, Italian Plum Tomatoes, Mushrooms in a Vodka Cream Sauce 16

Rigatoni Bolognese

Ground Beef with Mushrooms and Sweet Peas in a Light Pink Sauce 16

Fettuccini Alfredo

An old favorite with a fresh taste 15

*Add to any Specialty Pasta Grilled or Blackened:
Chicken 5 / Shrimp 7 / * Salmon 8*

12" SPECIALTY PIZZAS

Please No substitutions

Cheese

A Build your own starter– Mozzarella cheese 9

Margherita

Tomato, Fresh Basil, Fresh Mozzarella 12

Bianca

Ricotta Cheese, Mozzarella, Garlic, & Parmigiano 15

Billys Pizza

Fresh Mozzarella, Fresh Tomatoes, Arugula 15

Vegetarian

Mushrooms, Olives, Green Peppers, Zucchini, Yellow Squash 15

Meatlover

Sausage, Bacon, Ground Meat, Pepperoni 15

Grilled Chicken

Tomatoes, Mozzarella cheese and grilled chicken breast 15

Choice of Toppings for Pizza Pies

Pepperoni | Sausage | Ham | Mushrooms | Peppers | Onions
Anchovies | Black Olives | Sundried Tomatoes | Artichokes

2.00 per toppings

Calzone

Ricotta, Mozzarella, and Romano 9

Stromboli

Sausage, Pepperoni, Ham,
Green Pepper and Onions 10

Each Topping 1.00

FLAT BREADS

Thin crust – 12.00

Roma

Fresh Mozzarella, Roma Tomatoes, Light Tomato Sauce, Fresh Basil, Provolone, Extra Virgin olive oil

Chicken, Spinach, & Bacon

Grilled chicken, Creamy Spinach, Applewood Bacon, Green onions, Mozzarella, Provolone

Prosciutto and Arugula

Prosciutto Di Parma, Pomodoro, Fresh Mozzarella, Arugula, Shaved Parmigiano Reggiano

Rustica

Homemade Sausage, Caramelized onions, roasted peppers, Mozzarella, Marinara, Fresh Basil, Ricotta, Pepperoncini Calabrese

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CHICKEN

Alla Parmigiana, Spaghetti 16

Marsala

Mushrooms, Marsala Wine, Roasted Potatoes 16

Florentino

Chicken Breast, Mushrooms, Topped with Spinach and Mozzarella Cheese, Mashed Potatoes 16

Cacciatore

Mushrooms, Peppers, Onions, White Wine, Herbs, Tomato Sauce, Spaghetti 16

Sorrentino

Topped with Eggplant Prosciutto and Mozzarella, White Wine, Fresh Tomato Sauce, Spaghetti 16

Pavarotti

Chicken breast, Asparagus, Artichoke Hearts, Roasted Peppers in Marsala Cream Sauce, Roasted Potatoes 16

Picatta

Artichoke Hearts, White Wine, Lemon, Butter Sauce, Capers, Cappellini 16

Francese

Egg Battered, White Wine, Butter, Lemon, Sauce, and a Cappellini with Spinach 16

Santorini

Garlic, Herbs, Fresh Tomatoes, Marinara and Feta Cheese Sauce, Cappellini 16

VEAL & STEAK

Veal Alla Parmigiana, Spaghetti 18

Veal Picatta

Artichoke Hearts, White Wine, Lemon, Butter Sauce, Capers, Cappellini 18

Veal Saltinbocca

Topped with Prosciutto and Mozzarella in a Sage, Red Wine Sauce, Spinach 18

Veal Pizzaiola

Plum Italian Tomatoes, Garlic, Fresh Herbs, White Wine Sauce, Spaghetti 18

Veal Al Capriccio

Mushrooms, Fresh Tomatoes, Capers, White Wine, Lemon Sauce, Cappellini 18

**14 oz Ribeye Steak*

Served with Julienne Vegetables, Mashed Potatoes and Demiglaze 24

BEVERAGES

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Fruit Punch, Lemonade, Orange, Root beer 2.25

Iced Tea (Sweet or Unsweet) 2.25

San Pellegrino Sparkling Water or Panna Still Water 3.00

HOT BEVERAGES

	<i>Single</i>	<i>Double</i>
<i>Espresso</i>	2.25	3.25
<i>Machiato</i>	2.25	3.25
<i>Capuccino</i>	2.25	3.25
<i>Coffee</i>	2.25	
<i>Hot Tea</i>	2.25	

EGGPLANT

Alla Parmigiana, Cappellini 14

Rollatini, Cappellini 14

SEAFOOD

Clams Sauce (Red or White)

Chopped Clams in a Garlic White Wine Sauce or Marinara Sauce, Served over Linguini 17

Shrimp Scampi

Garlic, Lemon, White Wine, Butter Sauce, Served over Cappellini 18

Shrimp Fra Diavolo

Jumbo Shrimp in Garlic and Herb White Wine, Spicy Marinara Sauce, Served over Linguini 18

** Salmon in Cream Picatta*

Grilled Salmon Fillet with Capers, Lemon Cream Butter Sauce, Mashed Potatoes and Asparagus 18

Filet of Sole Francese

Sautéed with Lemon Butter White Wine Sauce with a Spinach-Mashed Potato 18

Frutta Di Mare Alla Romana

Shrimp, Mussels, Clams, and Calamari, Simmered in White Wine, Saffron and Tomato Sauce, Served over Linguini with Garlic Bread 23

Shrimp Mama Theresa

Roasted Peppers, Fresh Asparagus, Sautéed in Garlic, White Wine Sauce with Fettuccine 18

SIDES

<i>Italian French Fries</i>	3	<i>Spinach / Garlic & Oil</i>	4
<i>Roasted Potatoes</i>	4	<i>Broccoli / Garlic & Oil</i>	4
<i>Mashed potatoes</i>	4	<i>Mix Vegetables</i>	4
<i>Spaghetti Marinara</i>	4	<i>Meatballs</i>	6
<i>Sausage</i>	6	<i>Meat Sauce</i>	6

DESSERTS

<i>Tiramisu</i>	6
<i>NY Cheese Cake</i>	6
<i>Cannoli w/ Pistachio Cream</i>	6
<i>Chocolate Mousse</i>	6
<i>Vanilla Gelato</i>	6
<i>Pistaccio Gelato</i>	6
<i>Lemon Serbetto</i>	6

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