

TRATTORIA ROMANA 561-393-6715

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

ANTIPASTI

(APPETIZERS)

POLPETTONE PROSCIUTTO, MUSHROOMS, ONIONS, PEPPERS AND MOZZARELLA TOPPED WITH MARINARA SAUCE	18	MUSSELS ROMANA STEAMED BLACK MUSSELS, WHITE WINE, GARLIC AND BASIL PESTO	17
BURRATA MOZZARELLA FRESH TOMATO, ARUGULA & BASIL AGED BALSAMIC ACETO	19	SEAFOOD SALAD SHRIMP, CLAMS, CALAMARI, MUSSELS & SCALLOPS TOSSED WITH OLIVE OIL AND LEMON	21
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	16	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	16
FILET MIGNON CARPACCIO		21	
ARUGULA AND FENNEL SALAD, CITRUS VINAIGRETTE, SHAVED PARMESAN AND HORSERADISH CREAM			

ANTIPASTI BAR

SALUMI 7 EACH OR 3 FOR 18	FORMAGGI 6 EACH OR CHOOSE 3 FOR 14
MORTADELLA PROSCIUTTO DI PARMA FARMHOUSE CRESPONE (SWEET SALAMI) CACCIATORINI (HOT SALAMI) SPECK ALTO ADIGE	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	11
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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)

PAPPARDELLE COSTA EST WHITE CLAM SAUCE WITH BABY CLAMS IN THE SHELL SHRIMP AND JUMBO LUMP CRABMEAT	32	GNOCCHI DELLA CASA HOMEMADE GNOCCHI & POMODORO SAUCE SERVED WITH BUFALO MILK RICOTTA	30
CAPELLINI ASPARAGI E GAMBERI ANGEL HAIR PASTA, FRESH TOMATO, ASPARAGUS, SHRIMP	29	PAPPARDELLE SHORT RIB PAPPARDELLE PASTA, BRAISED SHORT RIB, RED WINE REDUCTION	32
RIGATONI ALLA VODKA RIGATONI PASTA, VODKA, TOMATO CREAM ADD JUMBO LUMP CRAB CAKE +12	26	PENNE ARRABIATA PENNE PASTA, FRESH SPICY TOMATO & BASIL SAUCE	25
FETTUCCINE BOLOGNESE FETTUCCINE PASTA, ALL BEEF MEAT SAUCE	26	RAVIOLI AL FILETTO DI POMODORO RICOTTA CHEESE RAVIOLI, FRESH TOMATO & BASIL SAUCE	24
RIGATONI SICILIANA RIGATONI PASTA, FRESH TOMATO, EGGPLANT MOZZARELLA	26	LINGUINE VONGOLE MARECHIARA LINGUINE PASTA, BABY CLAMS IN THE SHELL CLAM JUICE, LIGHT TOMATO SAUCE	28

SECONDI

(ENTREES)

CARNI

(MEATS)

VITELLO CON FUNGHI VEAL MEDALLIONS, MARSALA MUSHROOM SAUCE	34	VITELLO PICCATA VEAL MEDALLIONS, WHITE WINE, LEMON	34
COSTOLETTE DI VITELLO 1 6OZ. GRILLED VEAL RIB CHOP ADD: (PEPPERS & ONIONS) (GORGONZOLA) (SAUTÉED MUSHROOMS) +5 EACH	52	VEAL CHOP ROMANA THINLY CUT VEAL CHOP, PROSCIUTTO, EGGPLANT MOZZARELLA, WHITE WINE/MARSALA SAUCE, PEAS AND MUSHROOMS.	48
COSTOLETTE DI VITELLO MILANESE THINLY CUT VEAL CHOP, PANKO BREADING TRE-COLORE SALAD	48	COSTOLETTE DI VITELLO ALLA PARMIGIANA THINLY CUT VEAL CHOP, PANKO BREADING MARINARA MOZZARELLA	48
OSSOBUCCO VEAL SHANK, VEGETABLE RAGU, SAFFRON RICE	40	POLLO PORTAFOGLIO BREADED CHICKEN BREAST, PROSCIUTTO HAM, PROVOLONE SPINACH, MARSALA MUSHROOM SAUCE	28
POLLO IN PADELLA PAN ROASTED HALF CHICKEN, WHITE & DARK MEAT SAUTÉED BROCCOLI RABE GARLIC AND OIL	30	POLLO SCARPARIELLO CHICKEN ON THE BONE, SAUSAGE, PEPPERS ONIONS, BLACK OLIVES, BALSAMIC	29
SCOTTADITA ALLA GRIGLIA FLAME GRILLED DOUBLE CUT COLORADO LAMB CHOPS COOKED TO TEMPERATURE	49	FILET MIGNON 1 0OZ. GRILLED CENTER CUT ADD: (GORGONZOLA) (ROBIOLA) +5 EACH	50

PESCE

(FISH & SEAFOOD)

YELLOWTAIL OREGANATA LOCAL YELLOWTAIL SNAPPER, WHITE WINE ITALIAN BREADCRUMBS, LEMON, GARLIC	38	FRUTTI DI MARE CLAMS, MUSSELS, SHRIMP, LOBSTER CALAMARI, MARINARA LINGUINE PASTA	42
LANGOSTINO OREGANATA NEW ZEALAND LANGOUSTINE TAILS, LEMON, GARLIC WHITE WINE, ITALIAN BREADCRUMBS, LINGUINE	66	BRANZINO BONNE FEMME MEDITERRANEAN SEA BASS, WHITE WINE MUSHROOMS KALAMATA OLIVES	39
DOVER SOLE MEUNIERE HOLLAND DOVER SOLE, WHITE WINE, BUTTER AND LEMON	53	SWORDFISH PICCATA LOCAL SWORDFISH, WHITE WINE, LEMON AND CAPERS	39
LOBSTER TAILS GARLIC AND OIL MAINE TAILS, GARLIC, OLIVE OIL, BASIL AND CRUSHED RED PEPPER SERVED OVER LINGUINE GARLIC AND OIL	56	JUMBO SHRIMP SALTIMBOCCA SHRIMP, PROSCIUTTO, SAGE, WHITE WINE AND BUTTER TOPPED WITH MELTED MOZZARELLA OVER SPINACH	48