

# TRATTORIA ROMANA

*Bar & Grill*



*Buon Appetito*

*Lunch*

Chef Luciano Canova was born in 1949, on a small farm just outside of Rome, Italy. Luciano grew up with his parents and grandparents. Food has always been the staple that kept his family together. His passion for food was instilled in him as a small child in his home.

Luciano attended the Culinary Institute of Italy. After graduating he worked all around the world including Switzerland, Germany and on a cruise line.

Luciano's passion has always been for food & people. His dream was to open an Italian Trattoria in the United States. Finally, his dream has come true with the Trattoria Romana family of restaurants.

The concept and overall experience at Trattoria Romana is to offer a pleasant and comfortable dining experience with moderate pricing. Combine with this the gracious service from his attentive staff and you'll realize you've found a truly wonderful dining experience. When you eat here, you will enjoy homemade Italian food cooked with the finest and freshest ingredients. The beautiful decor will make you feel as if you are in a Roman café.

At Trattoria Romana you will occasionally see Luciano in the dining room, greeting customers and keeping a watchful eye on things. Much to his delight, he has been called upon to help in the kitchen on occasion! For Luciano, it's all about the food and the people.

Buon Appetito!



The Torre Restaurant Group and Trattoria Romana gift cards are not accepted at the Trattoria Romana Tiverton location.

Visit our website at: [www.trattoria-romana.com](http://www.trattoria-romana.com)  
Book your next event with us.

## *Traditional Italian Cocktails*

### **AMARETTO SOUR**

*Luxardo Amaretto, Jim Beam Bourbon,  
Fresh Citrus Juice, Egg White Foam,  
Angostura Bitters*

### **APEROL SPRITZ**

*Aperol, Ruffino Prosecco,  
Soda Water, Fresh Citrus Zest*

### **NEGRONI**

*Tanqueray 10 Gin, Campari,  
Carpano Antica, Fresh Orange Slice*

### **BELLINI**

*Ruffino Prosecco,  
Peach Puree, Fresh Citrus Zest*

## *Trattoria Romana Signature Cocktails*

### **TRATTORIA ROMANA BLOODY MARY**

*Our Signature Bloody Mary made with Tito's  
Vodka, marinated with an array of Fresh Vegetables.  
Served with Olive, Cucumber & Pepper Relish*

### **THE JULIET**

*Absolut Vanilia Vodka, Ruffino Prosecco,  
Passionfruit Puree, Lemon Juice, Lemon Swirl*

### **TRATTORIA HOUSEMADE SANGRIA**

*Italian Wine, DeKuyper Triple Sec,  
Fresh Fruits, our own special ingredient. Love.*

### **WATERMELON CUCUMBER PUNCH**

*Bacardi Superior Rum, Watermelon Puree,  
Fresh Lemon Juice, Agave Syrup,  
Cucumber Bitter, Fresh Cucumber, Mint Sprig*

### **ITALIAN MULE**

*Ketel One Vodka, Montenegro Amaro,  
Fresh Lime, Goslings Ginger Beer*

### **RHODY BERRY BASKET**

*Hendrick's Gin, Blueberry Puree, Basil Syrup,  
Fresh Pineapple Juice, Fresh Basil & Cucumber Relish*

### **CAPRI SUNRISE**

*House Made Limoncello, Don Q Anejo Rum,  
Passionfruit Puree, Fresh Orange Juice,  
Soda Water, Lemon Sugar Rim*

### **IRISH EYE'S**

*Jameson Irish Whiskey,  
St. Germain Elderflower Liqueur, Fresh Lemon Juice,  
Simple Syrup, Lemon Sugar Rim, Mint Sprig*

### **BLUEBERRY BOURBON BUZZ**

*Bulleit Rye Bourbon, Luxardo Amaretto,  
Blueberry Puree, Fresh Lemon Juice,  
Simple Syrup, Fresh Blueberries*

### **TRATTORIA ROMANA FROZE**

*Rose Wine, Bacardi Dragon Berry Rum,  
Strawberry Puree, Cointreau, Lemon Juice, Rose Water*

### **THE FALL TIME ROCKER**

*Jack Daniel's Fire, Maker's Mark Bourbon,  
Pumpkin Puree, Fresh Cream,  
Cinnamon & Nutmeg dusting*

### **RAMBLE ON**

*Grey Goose Vodka, Tempus Fugit Crème de  
Banane Liqueur, Ginger Syrup, Blackberry Syrup,  
Lime Juice, Fresh Lime & Blackberries*

## *Non-Alcoholic Italian Treats*

### **BLACK CHERRY SODA - 6.95**

*Black Cherry, Fresh Lime, San  
Pellegrino Sparkling Water*

### **PEACH SODA - 6.95**

*Peach, Fresh Lemon,  
San Pellegrino Sparkling Water*

### **BLUEBERRY SODA - 6.95**

*Blueberry, Fresh Lemon,  
San Pellegrino Sparkling Water*

### **PASSIONFRUIT SODA - 6.95**

*Passionfruit, Fresh Lime,  
San Pellegrino Sparkling Water*

## *Antipasti*

### **CALAMARI FRITTI 12.95**

Delicate tender calamari rings, pan fried until golden crisp, topped with hot cherry peppers, served with our house made cocktail sauce and lemon garnish

### **MOZZARELLA CAPRESE 11.95**

Fresh sliced buffalo mozzarella and vine-ripe tomatoes with Vidalia onion and fresh basil, finished with a drizzle of extra virgin olive oil

### **COZZE ALLA MARINARA 11.95**

Prince Edward Island mussels simmered in a garlic & wine marinara sauce with garlic crostini

### **SICILIAN CHICKEN WINGS 12.95**

Caramelized onions, rosemary and balsamic

## *Zuppa*

### **ZUPPA DE CIPOLLE 4.95**

Sweet onions in a savory broth with Italian bread crouton, baked with fresh mozzarella and Swiss cheese

### **PASTA E FAGIOLI 4.95**

Our classic Italian soup made with cannellini beans and pasta

### **CLAM CHOWDER 5.95**

A New England classic

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Please inform your server of any food allergies or dietary restrictions.

# *Insalate*

## **INSALATA ALLA GRECO 6.95**

Chopped Romaine, beefsteak tomato, cucumber, red onion and Kalamata olives dressed with red wine vinaigrette, croutons and feta cheese

## **POLLO CAESAR SALAD 9.95**

Fresh crisp Romaine tossed with homemade Caesar dressing, croutons and Parmigiano-Reggiano cheese, topped with fresh anchovy fillets and grilled chicken

## **BLACKENED POLLO SALAD 12.95**

Spicy chicken strips served over a bed of Iceberg lettuce with artichoke hearts, black olives, cucumbers, tomatoes and sliced cheese with your choice of dressing

## **CHEF SALAD 12.95**

Sliced turkey, ham and cheese served over Iceberg lettuce with tomato, hard-boiled egg, cucumbers, Bermuda onion, black olives and your choice of dressing

## **BLACKENED SALMON SALAD 15.95**

Fresh salmon coated with a spicy rub, served over a mixed green salad, finished with extra virgin olive oil and balsamic vinegar

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## *Pannini*

Served on an Italian baguette with French Fries

### **CAPRESE 11.95**

Fresh Italian baguette with sliced beefsteak tomatoes, buffalo mozzarella, fresh basil and imported Prosciutto di Parma, drizzled with extra virgin olive oil

### **GRILLED PHILLY STEAK SANDWICH 11.95**

Shaved New York sirloin steak grilled with peppers, mushrooms, onions and cheese

### **ITALIAN 9.95**

Prosciutto di Parma, mortadella, capicola, salami, sopressatta and provolone cheese topped with tomato, lettuce, oil & vinegar

### **CHICKEN OR VEAL PARMESAN 11.95**

San Marzano tomato sauce and melted provolone

### **EGGPLANT PARMESAN 10.95**

Breaded eggplant cutlets, San Marzano tomato sauce and melted provolone

### **MEATBALL ALLA CORINNA 11.95**

Luciano's mother's famous Italian meatballs, San Marzano tomato sauce and melted provolone

### **TUSCAN SANDWICH 10.95**

Rosemary chicken breast with Swiss cheese, bacon, lettuce & tomato

### **RABE & SAUSAGE 10.95**

Sweet Italian Sausage, broccoli rabe, caramelized onions and roasted peppers with melted provolone

### **FRENCH DIP 11.95**

Thinly sliced roast beef, double dipped in au jus with sauteed mushrooms and onions with melted Swiss cheese

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## *Pasta*

Pasta is made fresh daily – whole wheat or gluten free pasta available for an additional 2.50

### **FETTUCINE ALFREDO 12.95**

Homemade ribbon pasta sautéed in a rich cream sauce with imported Parmigiano-Reggiano cheese

### **PAPPARDELLE ALLA BOLOGNESE 12.95**

Wide egg-noodle pasta served with Luciano's famous meat sauce made with ground veal, beef and sweet Italian sausage finished with a dash of cream and Parmigiano-Reggiano cheese

### **TORTELLONI RIPIENI PRIMAVERA 12.95**

Ring-shaped pasta stuffed with ricotta cheese and asparagus sautéed with button mushrooms and tender baby peas in a San Marzano marinara sauce with a dash of cream and Parmigiano-Reggiano cheese

### **SPAGHETTI ALLA VONGOLE VERACI 13.95**

Spaghetti pasta sautéed with fresh littleneck clams available in either a light marinara sauce or a garlic and white wine sauce with Italian parsley

### **SPAGHETTI E POLLO GENOVESE 12.95**

Spaghetti pasta sautéed with basil, garlic, pine nuts topped with grilled chicken and finished with Parmigiano-Reggiano

### **SPAGHETTI E POLPETTA ALLA CORINNA 12.95**

Spaghetti tossed with extra virgin olive oil in a homemade San Marzano tomato sauce with fresh basil served with Luciano's mother's famous Italian meatballs finished with Parmigiano-Reggiano cheese and Italian parsley

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## *Black Angus Sirloin Burgers*

All of Trattoria Romana's burgers are served on a fresh sesame seed bun with lettuce, tomato, onion, pickle & French fries.

### **CHEDDAR CHEESE BURGER 10.95**

Aged Black Angus ground beef grilled to your liking & topped with cheddar cheese

### **BLUE CHEESE & BACON BURGER 11.95**

Aged Black Angus ground beef grilled to your liking & topped with fresh blue cheese & crispy bacon

### **SWISS CHEESE & MUSHROOM BURGER 11.95**

Aged Black Angus ground beef grilled to your liking & topped with sautéed mushrooms & Swiss cheese

## *pollo*

All Trattoria Romana chicken dishes are prepared with boneless, skinless breast of chicken

### **POLLO FRANCESE 12.95**

Chicken medallions dipped in flour and egg, pan seared with fresh lemon juice, white wine, butter, imported capers and Italian parsley served over capellini pasta

### **POLLO MARSALA 13.95**

Chicken breast sautéed with button mushrooms and a Marsala wine demi-glaze for a sweet flavor and caramel color, served over capellini pasta

### **POLLO CARCIOFI 13.95**

Chicken breast, artichoke hearts and black olives sautéed with fresh garlic, lemon juice and sherry wine, finished with a touch of cream and our rich demi-glaze, served over capellini pasta

### **BOCCONCINI DELLA NON AL VIN SANTO 16.95**

Chicken breast stuffed with fresh mozzarella cheese, imported baby porchetta and fresh sage sautéed in a Vin Santo and sherry wine demi-glaze with button mushrooms served over parmesan risotto and finished with Parmigiano-Reggiano

### **COTOLETTA DI POLLO ALLA PARMIGIANA 13.95**

Lightly breaded boneless breast of chicken topped with fresh mozzarella cheese and baked with San Marzano tomato sauce, finished with Parmigiano-Reggiano cheese served with capellini pasta

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## *Vitello*

All of Trattoria Romana's veal dishes are prepared with tender milk-fed Provimi Veal medallions hand-cut in house daily

### **VITELLO MARSALA 16.95**

Tender veal medallions sautéed with mushrooms and Marsala wine demi-glaze served over capellini pasta

### **COTOLETTA DI VITELLO ALLA PARMIGIANA 16.95**

All natural Provimi veal lightly pounded and breaded topped with fresh mozzarella and baked with San Marzano tomato sauce finished with Parmigiano-Reggiano served with capellini pasta

### **VITELLO PICATTA 15.95**

Tender veal medallions pan-seared with fresh lemon, white wine, butter, imported capers and Italian parsley served over capellini pasta

### **VITELLO FRANCESE 15.95**

Veal medallions dipped in flour and egg, pan seared with fresh lemon juice, white wine, butter, imported capers and Italian parsley over capellini pasta

### **VITELLO SALTIMBUCCA ALLA ROMANA 17.95**

Veal medallions topped with imported Prusciutto di parma, mozzarella cheese and fresh sage pan-seared in a marsala wine sauce and served over pappardelle pasta finished with Parmigiano-Reggiano

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