

APPETIZERS

MOZZARELLA STICKS ~ 6.49

panko breaded

BADA BING ~ 10

crispy shrimp tossed in a spicy sauce

SPANAKOPITA ~ 9

a Greek pastry, spinach, feta, onion

CHICHARONES ~ 10

pork rinds, whipped yogurt, za'atar spice

CRISPY CALAMARI ~ 10

flashed fried

FALAFEL ~ 7

chick pea fritters, tahini, tzatziki, cucumbers, sun-dried tomatoes, lemon zest

CAST IRON CRAB DIP ~ 10

cream cheese, panko, crostini

WOOD-FIRED WINGS ~ 9

bourbon BBQ, mild or thai chili

SALADS

ITALIAN CHOPPED SALAD ~ 10

crisp pancetta, Greek olives, mushrooms, tomatoes, gorgonzola, onion straws, creamy lemon basil

WOOD-FIRED SALMON SALAD* ~ 13

baby spinach, tomatoes, capers, roasted peppers, hard boiled egg, mustard vinaigrette

GREEK SALAD ~ 9

Greek olives, feta, tomatoes, onions, pepperoncini, house dressing

BERRY SALAD* ~ 10

chicken, strawberries, spinach, gorgonzola, pecans, *raspberry vinaigrette

CHICKEN CAESAR* ~ 10

grilled chicken, Greek olives, pecorino, croutons, *Caesar dressing

ROMA GREEN SALAD* ~ 8

mixed greens, artichokes, white beans, sun-dried tomatoes, pecorino, *creamy garlic dressing

GREEK FLAMING CHEESE SAGANAKI ~ 9

Oopah!

SOUPS

Half or Full Bowl

CHICKEN SOUP AVGOLEMONO

roasted chicken, egg, rice, lemon
4.49 | 5.49

SIDES

GREEK FRIES ~ 5

feta, lemon, oregano

BATTERED ONION RINGS ~ 4

BAKED MEATBALL ~ 5

pomodoro, demi glace, Italian cheeses

CAST IRON BRUSSELS ~ 5

pancetta, sweetened balsamic glaze

WOOD-FIRED PIZZA

We burn locally sourced seasoned oak

Due to the extreme temperatures charring of the crust may occur

LUNCH PIZZA SPECIAL, (11am - 3pm Daily)

our simple cheese with one topping served with your choice of garden or Caesar salad ~ 9

NEAPOLITAN,

brushed garlic, Italian tomatoes, fresh mozzarella, fresh basil ~ 11 | 16

OLD TOWN,

tomato sauce, onions, peppers, mushrooms, sausage, pepperoni, mozzarella ~ 12 | 18

GREEK PIZZA, brushed garlic, spinach, feta, mushrooms, fire roasted tomatoes, mozzarella ~ 12 | 18

PRIMO PEPPERONI,

tomato sauce, double deli sliced pepperoni, mozzarella ~ 11 | 17

VEGETARIAN,

brushed garlic, spinach, Italian tomatoes, mushrooms, onion, mozzarella ~ 12 | 18

SAUSAGE RUSTICA,

sausage, brushed garlic, Italian tomatoes, onions, roasted red peppers, mozzarella ~ 12 | 18

SIMPLE CHEESE

fresh hand stretched dough, traditional pizza sauce, Italian cheeses

SMALL 10" ~ \$9 LARGE 14" ~ \$13

TRIFECTA,

brushed garlic, Italian tomatoes, sausage, pepperoni, soppressata, fresh mozzarella, basil ~ 13 | 19

BRUSSELS SPROUT,

brushed garlic, brussels, red onion, fresh mozzarella, pancetta ~ 12 | 18

PARMA,

brushed garlic, Italian cheeses, fresh arugula, prosciutto, parmesan ~ 12 | 18

MD CRAB PIE, brushed garlic, béchamel, spinach, crab, roasted peppers, mozzarella, Old Bay ~ 13 | 19

SAUSAGE, PEPPA & HONEY,

Italian tomatoes, sausage, peppadews, fresh mozzarella, honey ~ 11 | 17

CARBONARA*,

brushed garlic, béchamel, Italian cheeses, pancetta, egg ~ 12 | 18

DESIGN YOUR OWN TOPPINGS

SMALL ~ \$1 LARGE ~ \$2

10" GLUTEN FREE ~ add \$2.79

SAUCES

traditional pizza sauce, Italian tomatoes, béchamel, pesto, garlic & olive oil

CHEESES

fresh mozzarella, feta, gorgonzola, provolone, pecorino, ricotta, mozzarella

PROTEINS

pepperoni, sausage, soppressata, ham, pancetta, prosciutto, chicken, egg*, bacon, meatball, anchovy

VEGGIES

mushroom, green pepper, onion, Greek olive, tomato, jalapeño, broccoli, brussel sprouts, baby spinach, garlic, roasted pepper, sun-dried tomato

SANDWICHES

PHILLY CHEESE STEAK ~ 9

sirloin, cheese, lettuce, tomato, mayo, onions, artisan roll, chips

CLASSIC ITALIAN ~ 8

Italian meats, provolone, pepper relish, lettuce, tomato, mayo, onion, dressing, artisan bread, chips

GYRO ~ 9

lamb and beef or chicken lettuce, tomato, onion, feta, tzatziki, pita, chips

FALAFEL PITA ~ 8

Chick pea fritters, tahini, tzatziki, cucumbers, sun-dried tomatoes, pita, chips

FISH SANDWICH ~ 10

battered cod, American cheese, lettuce, tarter, brioche, fries

ITALIAN CHICKEN CLUB ~ 9

chicken, pancetta, mozzarella, lettuce, tomato, pesto mayo, brioche, fries

REUBEN ~ 9

corned beef, Swiss, sauerkraut, dressing, marbled rye, chips

HOUSE FAVORITES

BAKED TUSCAN PASTA, ziti, shrimp, chicken, pancetta, garlic cream ~ 15

ITALIAN CHICKEN CLASSICS

PARMESAN, Italian bread crumbs, mozzarella, pasta pomodoro ~ 15

MARSALA, Marsala, demi glace, mushrooms, mozzarella, garlic pasta ~ 15

GREEK PLATTERS

GYRO | CHICKEN SOUVLAKI ~ 14

lettuce, tomatoes, feta, tzatziki, pita, fried potatoes

WOOD-FIRED SALMON ~ 18

roasted tomatoes, pasta pomodoro

WILD MUSHROOM FETTUCCINI ~ 15

parmesan cream, prosciutto, peas, garlic, wild mushrooms

COLLOSSAL SPAGHETTI MEATBALL OR BOLOGNESE ~ 13

your choice of pasta pomodoro and meatballs or with traditional Italian ragu

Served with your choice of garden salad, *Caesar salad or cup of soup

*Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Substitutions and extra ingredients maybe subject to additional charges.

DESSERTS

NEW YORK CHEESECAKE ~ 6.49

graham cracker, berry sauce, whipped cream

S'MORE ~ 6

chocolate, marshmallow, graham cracker

CRÈME BRÛLÉE ~ 6

rich custard, hardened caramelized sugar

CALEB RITENOUR
PROPRIETOR



SCRATCH KITCHEN

HAPPY HOUR

**\$2
OFF**

Monday through Friday, 4:30pm til 6:00pm
ALL ALESATIAN DRAFT BEERS
ALL WINES AND SANGRIAS
BY THE GLASS
ALL HANDCRAFTED COCKTAILS

ROMA IS OPEN LATE
THURSDAY ~ FRIDAY ~ SATURDAY

CROWLER TO GO!
It's not Growler, it is a 32 ounce can.

FOUNTAIN DRINKS

FRESH BREWED ICED TEA ~ 2.²⁹
COKE, DIET COKE, SPRITE, ROOT BEER, MR. PIBB, GINGER ALE

FRESH SQUEEZED LEMONADES ~ 2.⁷⁹
OLD FASHIONED LEMONADE ~ STRAWBERRY LEMONADE
\$1 per refill

BOTTLED WATER ~ 3
AQUA PANNA STILL ~ SAN PELLEGRINO SPARKLING

LOCALLY ROASTED COFFEE ~ 2.⁷⁹
(Lone Oak Coffee Company) first refill free ~ additional refills \$1

ALESATIAN BREWING CO.

AWARD WINNING BEERS CRAFTED UPSTAIRS

ASK OUR STAFF ABOUT CURRENT TAPS

STAPLE DRAFT BEER

STELLA ARTOIS ~ 6	EURO LAGER	BE	5.2%
ALLAGASH WHITE ~ 6	WITBIER	ME	5%
BM DARK HOLLOW ~ 7. ⁴⁹	STOUT	VA	10%
GREAT LAKES ~ 6	VIENNA LAGER	OH	6.2%

BOTTLED BEER

Enjoy them here or take them to go.

OSKAR BLUES IPA ~ 5	SEASONAL HAZY	CO	7.2%
FOUNDERS ALL DAY ~ 4. ⁴⁹	IPA	MI	4.7%
FOUNDERS RUBAEUS ~ 5	RASP WHEAT	MI	5.7%
GUINNESS ~ 6	IRISH STOUT	IE	4.2%
AUSTIN EASTCIDER ~ 5	CIDER	TX	5%

DOMESTIC BOTTLED BEER

Bud light, Miller Lite, Michelob Ultra ~ 4
PBR ~ 3.⁴⁹

HOUSE MADE SANGRIAS

HAPPY HOUR \$2 OFF

RED SANGRIA ~ PEACH SANGRIA
SEASONAL SANGRIA
GLASS ~ 6.⁷⁹

WINE WEDNESDAYS

HALF-PRICED WINE NIGHT

ON WEDNESDAYS, ALL HAND SELECTED WINES
BY THE BOTTLE ARE HALF-PRICE

PINT NIGHT THURSDAYS

\$3 SELECTED PINTS

SERVED 3:00pm til 9:00pm

HOUSE WINE

(red or white)

Hand-picked and always rotating based on availability and quality.
7 (by the glass)

PINOT NOIR

A light to medium-bodied
and fruit-forward wine,
it's not too dry.
9 | 34

CHIANTI

A medium bodied dry
Italian red wine that
tastes best with food.
9 | 34

CABERNET SAUVIGNON

The most sought after in the world,
a full-bodied, complex,
fruit-forward and dry red wine.
9 | 34

MALBEC

A medium to full-bodied dry red wine.
This wine has plenty of acidities
and is relatively high in tannins.
9 | 34

PROSECO

A fresh and clean wine with
pleasing sparkle.
9 | 34

PINOT GRIGIO

A light bodied, refreshing
white wine from Italy
8 | 30

CHARDONNAY

A dry, medium to full-bodied
and fruit forward wine
with moderate acidity.
9 | 34

SAUVIGNON BLANC

It's refreshing, juicy and tropical,
with trademark acidity.
8 | 30

HOUSE INFUSED COCKTAILS ~ 9

HAPPY HOUR \$2 OFF

MEDITERRANEAN MOJITO

house infused pineapple rum, lime, orange, splash of soda, mint

STRAWBERRY BASIL LIMONATA

house infused strawberry tequila, limoncello, lemon, splash of soda, basil

WILD BERRY MULE

house infused berry vodka, ginger beer, lime

LIMONCELLO MARTINI

house infused vodka, fresh squeezed lemonade

OLD FASHIONED

house infused bourbon, cherries, orange and dashes of bitters

BLOODY MARY

house infused jalapeño vodka, tomato juice, fresh basil, Old Bay

MUDSLIDE

crushed ice, house infused espresso vodka, Godiva, Baileys

HOUSE INFUSIONS ~ 7

OUR POPULAR INFUSIONS ARE HAND BLENDED
MIXTURES OF FRESH INGREDIENTS

ORANGE CHERRY BOURBON

bouboun, dried cherries, orange peel, sugar

LIMONCELLO

vodka, lemon peel, sugar

STRAWBERRY TEQUILA

tequila, strawberry, sugar

ESPRESSO VODKA

locally roasted beans, vodka, vanilla bean

PINEAPPLE RUM

rum, pineapple

WOOD-FIRED JALAPEÑO VODKA

vodka, charred jalapeño