Sunday Brunch MENU

10AM - 3PM

BEVERAGES

Prosecco

Mimosa

Sangria

Homemade with Fresh Fruit and our own Special Ingredients.
Choice of Red, White, or Champagne.

Luciano's Signature Orange Juice

Fresh Squeezed Orange Juice, Orange Vodka, Triple Sec & Splash of Sprite.

Nona's Mimosa

Prosecco with a Splash of Cranberry Juice & Orange Juice, Garnished with a Sugar Rim.

Blueberry Mojito

Bacardi, Soda Water, Blueberry Syrup, Muddled Blueberries, and Mint.

Lemoncello Spritz

Lemoncello, Prosecco, Soda Water.

Peach Bellini Mimosa

Pallini Peachello Liqueur, Peach Puree, Orange Juice.

Ultimate Bloody Mary

Ketel One Vodka and our Homemade Bloody Mary Mix, Garnished with Jumbo Shrimp, Bacon, and Celery Stalk.

Coffee

Iced/Hot Cappuccino, Latte, Espresso, Gourmet Tea.

ESPRESSO MARTINIS

Original

Pearl Vanilla Vodka, Kahlua, Espresso.

Creamy

Pearl Vanilla Vodka, Kahlua, Baileys, Espresso.

Mocha

Pearl Vanilla Vodka, Kahlua, Chocolate, Baileys, Espresso.

Mocha Raspberry

Absolut Raspberri Vodka, Kahlua, Chocolate, Baileys, Chambord, Espresso.

Peanut Butter Cup

Screwball Peanut Butter Whiskey, Kahlua, Baileys Chocolate Liqueur, Espresso.

Blueberry

Pearl Blueberry Vodka, Kahlua, Chocolate, Baileys, Espresso.



FLIGHTS

Martini Flights

Choose Three Flavors from Above.

Mimosa Flights

Peach Bellini
Traditional/Classic
Nona's Mimosa

MAINS

Bagel and Lox 26.95

Classic plain bagel topped with cream cheese, lox, and chopped hard-boiled eggs. Garnished with sliced red onions, tomatoes, and capers. Served with home fries and fresh fruit.

Chicken and Waffles 22.95

Homemade Belgian-style waffle topped with fried buttermilk chicken. Served with warm maple syrup, butter, and fresh fruit.

Corned Beef Hash 20.95

Homemade corned beef hash topped with two poached eggs. Served in a casserole with home fries and a toasted English muffin.

Stuffed Nutella French Toast 18.95

Brioche bread dipped in eggs with cinnamon and sugar, stuffed with Nutella, and topped with powdered sugar. Served with warm maple syrup and fresh fruit.

Stuffed Brioche French Toast 18.95

Brioche bread dipped in eggs with cinnamon and sugar, stuffed with peanut butter and marshmallow fluff, topped with butter and powdered sugar. Served with fresh fruit.

Blueberry Pancakes 16.95

Homemade blueberry pancakes topped with homemade blueberry compote, fresh whipped cream, warm maple syrup, and powdered sugar. Served with a fresh fruit cup.

Brioche French Toast 14.95

Brioche bread dipped in eggs with cinnamon and sugar, topped with powdered sugar. Served with warm maple syrup and fresh fruit.

Belgian Waffle 12.95

Homemade light and fluffy Belgian-style waffle topped with warm maple syrup, butter, and powdered sugar. Served with fresh fruit.
Add blueberry or strawberry compote & fresh whipped cream - 16.95

EGGS TO ORDER

Wheat or White Toast	2.95
Two Eggs Any Style	4.00
Jumbo Biscuit	4.75
Jumbo English Muffin	4.75
Home Fries	4.95
Fresh Fruit	4.95
Two Sausage Patties	5.25
Bagel with Cream Cheese	6.25
Three Strips of Bacon	6.25

Sunday Gravy 26.95

Luciano's Childhood Favorite

Homemade meatballs, Italian sausage, and pork short ribs simmered in Luciano's famous San Marzano tomato sauce. Served with homemade rigatoni pasta and finished with Parmigiano-Reggiano cheese.

Steak and Eggs 22.95

8oz NY Sirloin cooked to your liking, topped with two fried eggs. Served with home fries and fresh fruit, accompanied by your choice of white or wheat toast.

Breakfast Burger 21.95

8oz black angus burger served with a sunny-side egg, bacon, and cheddar cheese. Topped with fried onion strings. Served on a brioche bun with a side of home fries and fresh fruit.

Pork Chop and Biscuits 21.95

Bone-in white marble pork chop pounded thin and pan-fried. Topped with a sausage gravy. Served with homemade biscuits and home fries.

Roast Beef Dinner 19.95

Thinly-sliced prime roast beef topped with a mushroom gravy. Served with home fries, fresh fruit, and a biscuit.

BENEDICTS

Italian Style Eggs Benedict 18.95

Toasted English muffin topped with prosciutto, Canadian bacon, poached eggs, and hollandaise sauce. Served with home fries and fresh fruit.

Eggs Benedict Florentine 18.95

Toasted English muffin topped with spinach and poached eggs, finished with hollandaise sauce. Served with home fries and fresh fruit.

Make Your Own Omelette 18.95

Farm-fresh eggs with your choice of four:
spinach, mushrooms, onions, peppers, ham, tomatoes, mozzarella, provolone, and cheddar cheese.
Served with home fries and fresh fruit.



Antipasti

Wings $15.95
10 Per Order - Choose from Buffalo, Rosemary, Barbecue, or Teriyaki.

Cozze alla Marinara $15.95
Prince Edward Island mussels simmered in a garlic and white wine marinara sauce with fresh Italian herbs.

Melanzana Ripiene $15.95
Pan-fried eggplant rolled with imported Italian ham, broccoli di rabe, and herbed ricotta cheese. Baked with San Marzano tomato sauce.

Gamberi Cocktail $15.95
Colossal shrimp served ice cold with our house-made zesty cocktail sauce and lemon.

Calamari Fritti $17.95
Tender calamari rings, pan-fried and topped with hot cherry peppers. Served with San Marzano tomato sauce and fresh lemon.

Aragosta Ravioli $18.95
Fresh Maine lobster meat and ricotta cheese-filled pasta tossed in a light cream sauce with Parmigiano-Reggiano cheese.

Polpetta alla Corinna $19.95
Oversized meatball made with ground veal, beef, and sausage. Topped with a San Marzano tomato sauce and finished with a dollop of ricotta cheese. Served with mixed greens tossed with a red wine vinaigrette.

Insalate

Insalata di Ceasar $10.95
Fresh crisp romaine tossed with homemade Caesar dressing, croutons, and Parmigiano-Reggiano cheese, topped with anchovy filets.

The "Wedge" Salad $10.95
A crunchy, cold wedge of iceberg lettuce topped with crisp bacon and bleu cheese crumbles. Served with homemade bleu cheese dressing.

Mozzarella Caprese $15.95
Fresh sliced Buffalo mozzarella and vine-ripened tomatoes with Vidalia onions and fresh basil. Finished with a drizzle of extra virgin olive oil.

Greek Salad $15.95
Crisp iceberg and fresh romaine lettuce with wedged Beefsteak tomatoes, fresh peppers, cucumbers, Kalamata olives, Bermuda red onions, and feta cheese. Finished with red wine vinaigrette and olive oil.

Insalata Di Tonno $18.95
Romaine lettuce, black olives, cucumbers, Bermuda red onion, hard-boiled egg, white Tuscan beans, fresh basil, celery, and Italian olive oil Tuna. Finished with extra virgin olive oil and fresh squeezed lemon.

Tuscan $18.95
Fresh iceberg and romaine lettuce, black olives, cucumbers, Bermuda red onion, garbanzo beans, cannellini beans, basil, and sliced grilled chicken. Tossed with red wine vinegar.

Butternut Squash $18.95
Roasted butternut squash, toasted walnuts, and dried cranberries served over Boston Bibb lettuce with sliced grilled chicken. Topped with shaved Parmigiano-Reggiano cheese and finished with our homemade house dressing.

Zuppa

Pasta e Fagioli $7.95
Our classic Italian soup, made with cannellini beans and pasta.

At the discretion of management, prices are subject to change.
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Pasta

Pasta is made fresh daily.

Rigatoni al Forno $23.95
Tube-shaped pasta tossed with sweet Italian sausage and homemade meatballs, baked with ricotta and fresh mozzarella cheese in a San Marzano marinara sauce. Finished with Parmigiano-Reggiano cheese.

Pappardelle alla Bolognese $23.95
Wide egg-noodle pasta served with our signature meat sauce made with ground veal, beef, and sweet Italian sausage. Finished with a dash of cream and Parmigiano-Reggiano cheese.

Spaghetti a Polpetta alla Corinna $23.95
Spaghetti pasta 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.

Gnocchi alla Sorrentina $24.95
Gnocchi with San Marzano tomato sauce, ricotta, and mozzarella cheese. Served in a casserole.

Eggplant alla Parmigiana $24.95
Breaded eggplant topped with mozzarella, Parmigiano-Reggiano, and San Marzano tomato sauce. Served with capellini pasta.

Fettuccini Alfredo $23.95
Ribbon pasta sautéed in a rich cream sauce with fresh imported Parmesan cheese.

Tortelloni Ripiene alla Primavera $23.95
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 Carbonara $23.95
Homemade spaghetti pasta in a traditional Italian Carbonara sauce made with pancetta, shallots, extra virgin olive oil, and egg yolk. Finished with pecorino Romano cheese and cracked black pepper.

Spaghetti alla Vongole Veraci $24.95
Spaghetti pasta sautéed with fresh littleneck clams. Available in either a light marinara sauce or a garlic and white wine sauce with red pepper flakes and Italian parsley.

Salmon alla Vodka $26.95
Salmon tips sautéed with peas, domestic mushrooms, and asparagus in a San Marzano tomato sauce with a touch of cream, tossed with penne pasta. Finished with Parmigiano-Reggiano cheese.

Braised Short Rib Ravioli $32.95
Jumbo raviolis stuffed with braised short rib, carrots, mozzarella cheese, and bread crumbs, sautéed in extra virgin olive oil with shallots, wild mushrooms, and sweet Italian sausage. Finished with a touch of demi glaze and topped with fresh Parmigiano-Reggiano cheese.

Substitutions

All dishes are prepared fresh to order. Most dietary restrictions can be accommodated. Although most dishes incorporate gluten, many of our dishes can be made gluten-free. Please discuss any special dietary restrictions with your server.

Gluten-Free Penne	$6.95
Whole Wheat Spaghetti	$6.95
Risotto	$8.95

Vegetarian Options

Spaghetti Alio e Olio	$23.95
Gnocchi alla Marinara	$23.95
Gnocchi al Segreto Posilipo	$23.95
Bucatini al Pomodoro	$23.95
Tortelloni Primavera	$23.95
Spaghetti alla Pomodoro e Basilico	$23.95

Children's Options

Chicken Fingers & French Fries	$13.95
Spaghetti & Meatballs	$13.95

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

Focaccia Sandwiches

All served on focaccia bread with french fries.

Paesano $15.95

Beefsteak tomatoes, fresh buffalo mozzarella cheese, Prosciutto di Parma, arugula, basil, olive oil, and balsamic vinegar.

Romana $16.95

Mortadella, genoa salami, Prosciutto di Parma, provolone cheese, tomatoes, shredded iceberg lettuce, banana peppers, olive oil, and red wine vinegar.

Genovese $16.95

Grilled marinated chicken, pesto, beefsteak tomatoes, mozzarella cheese, shredded iceberg lettuce, olive oil, and vinegar.

Crispy Chicken BLT $16.95

Crispy chicken, bacon, tomato, shredded lettuce, and mayonnaise.

Ciabatta Sandwiches

All served on ciabatta bread with french fries.

Eggplant Parmesan $15.95

Meatball Parmesan $15.95

Chicken Parmesan $16.95

Barese $18.95

Marinated grilled chicken breast, eggplant, broccoli di rabe, mushrooms, peppers, onions, and mozzarella cheese.

Black Angus Sirloin Burgers

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

Classic Cheeseburger $16.95

Topped with Cheddar cheese, lettuce, tomato, mayonnaise, and red onions.

Swiss Cheese & Mushroom Burger $18.95

Aged Black Angus ground beef grilled to your liking, topped with sauteed mushrooms and Swiss cheese.

Boom Boom Burger $18.95

Black Angus beef topped with cheddar cheese and fried onion strings, finished with boom boom sauce.

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Pizza

Pizza size = 16"

Pomodoro Mozzarella $14.95
Shredded mozzarella and San Marzano tomato sauce.

Pizza Piemontese $19.95
Mushrooms, eggplant and fire-roasted peppers with San Marzano tomato sauce, mozzarella cheese, and fresh basil.

Pizza Quattro Stagione $20.95
Four sections: Shredded mozzarella and San Marzano tomato sauce base, sectioned with sweet Italian sausage, diced eggplant, mushrooms, and artichokes.

Meat Lover Pizza $21.95
San Marzano tomato sauce and mozzarella cheese, topped with sweet Italian sausage, meatballs, and pepperoni.

BBQ Chicken Pizza $21.95
San Marzano tomato sauce, mozzarella cheese, grilled chicken, and red onion. Finished with barbecue sauce.

Pizza Capricciosa $22.95
White pizza with mozzarella cheese, roasted artichokes, Italian ham, and black olives. Topped with diced tomatoes and fresh basil, drizzled with extra virgin olive oil.

Pizza Christina $22.95
San Marzano tomato sauce, shredded mozzarella cheese, sweet Italian sausage, and mushrooms. Topped with Parmigiano-Reggiano cheese and extra virgin olive oil.

Pizza Romana $24.95
A white pizza with fresh burrata cheese, arugula, and Prosciutto di Parma. Topped with extra virgin olive oil and balsamic glaze.

Pizza Pugliese $19.95
Pepperoni, Italian sausage, mushrooms, peppers, onions, mozzarella cheese, and San Marzano tomato sauce.

Pizza Corina $20.95
Sweet Italian sausage, ricotta cheese, mozzarella cheese, and San Marzano tomato sauce.

Pepperoni $21.95
Shredded mozzarella, San Marzano tomato sauce, and pepperoni.

Insalata di Cesare con Pollo $21.95
A white pizza with shredded mozzarella cheese topped with Romaine lettuce and grilled chicken, tossed with Caesar dressing, finished with anchovies and Parmigiano-Reggiano cheese.

Pizza Margherita $21.95
San Marzano tomato sauce and fresh Buffalo mozzarella cheese topped with basil and extra virgin olive oil.

$2.00 Additional
Arugula, basil, black olives, bacon, broccoli florets, buffalo mozzarella, caramelized onions, diced plum tomatoes, eggplant, fresh peppers, feta cheese, fried chicken, fried eggplant, grilled chicken, ham, kalamata olives, meatballs, mushrooms, mozzarella, pepperoni, red onions, roasted peppers, roasted artichokes, ricotta cheese, sweet Italian sausage.

$3.00 Additional
Anchovies, Prosciutto di Parma.

Roman Pizza

Pizza size = 12"

Cheese $16.95
Shredded mozzarella cheese and San Marzano tomato sauce.

Pepperoni $19.95
Shredded mozzarella cheese, San Marzano tomato sauce, and pepperoni.

Pizza Capricciosa $21.95
San Marzano tomato sauce with fresh mozzarella cheese, artichokes, Kalamata olives, peppers, and mushrooms. Finished with Parmagiano-Reggiano cheese and extra virgin olive oil.

Pizza Margherita $21.95
San Marzano tomato sauce and fresh Buffalo mozzarella cheese topped with basil and extra virgin olive oil.

Pizza Christina $21.95
San Marzano tomato sauce, shredded mozzarella cheese, sweet Italian sausage, and mushrooms. Topped with Parmigiano-Reggiano cheese and extra virgin olive oil.

Pizza Romana $23.95
A white pizza with fresh burrata cheese, arugula, and Prosciutto di Parma. Topped with extra virgin olive oil and balsamic glaze.

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Pollo

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

Pollo Francese $26.95

Chicken breast 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 $26.95

Chicken breast sautéed with button mushrooms in a Marsala wine demi glaze with a touch of cream. Served over capellini pasta.

Cotoletta di Pollo alla Parmigiana $26.95

Lightly breaded chicken breasts topped with fresh mozzarella cheese and baked with San Marzano tomato sauce. Finished with Parmigiano-Reggiano cheese and served with capellini pasta.
Gluten-free breadcrumbs available $3.

Pollo alla Sorrentino $26.95

Chicken breast dipped in flour and egg, sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, and Buffalo mozzarella in a light marinara sauce with a touch of demi-glaze. Finished with Parmigiano-Reggiano cheese over capellini pasta.

Pollo Cacciatore alla Romana $26.95

Chicken breasts sautéed with bell peppers, onions, Kalamata olives, and button mushrooms in a San Marzano tomato sauce. Served over capellini pasta.

Pollo Saltimbocca alla Romana $26.95

Chicken breasts topped with imported Prosciutto di Parma, mozzarella cheese, and fresh sage, pan-seared in a Marsala wine sauce and served over pappardelle pasta. Finished with Parmigiano-Reggiano cheese.

Vitello

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

Vitello Marsala $29.95

Tender veal medallions sautéed with button mushrooms, Marsala wine demi glaze, and a touch of cream. Served over capellini pasta.

Vitello alla Sorrentino $29.95

Veal medallions dipped in flour and egg, sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, and Buffalo mozzarella in a light marinara sauce with a touch of demi-glaze. Finished with Parmigiano-Reggiano cheese over capellini pasta.

Vitello Saltimbocca alla Romana $29.95

Veal medallions topped with imported Prosciutto di Parma, mozzarella cheese, and fresh sage, pan-seared in a Marsala wine sauce, and served over pappardelle pasta. Finished with Parmigiano-Reggiano cheese.

Cotoletta di Vitello alla Parmigiana $29.95

All-natural Provimi veal lightly pounded and breaded, topped with fresh mozzarella cheese, and baked with San Marzano tomato sauce. Finished with Parmigiano-Reggiano cheese. Served with capellini pasta. Gluten-free breadcrumbs available $3.

Scallopine di Vitello alla Milanese $29.95

Tender veal medallions, thinly pounded, lightly breaded, then sautéed with extra virgin olive oil and fresh lemon. Served with baby arugula, cherry tomatoes, red wine vinegar, and shaved Parmesan cheese.

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Pesce

Trattoria Romana purchases and serves only the finest seafood available on a daily basis.

Gamberi Alio e Olio $28.95

Jumbo shrimp sautéed with fresh garlic in extra virgin olive oil, finished with a dash of white wine, lemon juice, and Italian herbs. Served over capellini pasta.

Baked Boston Scrod $28.95

Fresh Boston scrod sprinkled with Ritz cracker crumbs, fresh lemon juice, and butter. Served alongside mashed potatoes.

Salmon ala Romana $31.95

Grilled salmon served with mashed potatoes.

Salmon Pizziola $32.95

Fresh salmon sautéed with capers, Kalamata olives, and wild mushrooms in a San Marzano tomato sauce. Served with Parmesan risotto.

Frutti di Mare Posilipo $38.95

Fusilloni pasta in a garlic and olive oil San Marzano marinara sauce, sautéed with tender calamari rings, jumbo shrimp, sea scallops, littleneck clams, and PEI mussels. Finished with Parmigiano-Reggiano cheese.

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Carne

All steaks and chops served at Trattoria Romana are both domestic & all-natural. Free from additives, artificial flavors, colors, and preservatives. The restaurant procures all-natural Black Angus beef, which yields the most tender, juicy, and best-tasting steaks.

Costoletta di Maiale* $34.95

16 oz. center-cut pork chop grilled to perfection. Finished with a touch of demi glaze, white wine, fresh garlic, and roasted vinegar peppers. Served with mashed potatoes.

Pork Chop alla Napoli* $36.95

16oz center cut pork chop coated in Italian breadcrumbs. Topped with fresh mozzarella cheese, Beefsteak tomatoes, and basil. Served with an arugula salad.

Controfiletto di Manzo* $46.95

16 oz. center-cut Black Angus NY Sirloin grilled to perfection. Served with mashed potatoes.

Controfiletto di Manzo alla Romana* $48.95

16 oz. sirloin steak topped with white button mushrooms, sautéed with extra virgin olive oil, fresh lemon juice, garlic, and oregano. Served with mashed potatoes.

Contorni

Spinaci Saltati Alio e Olio $8.95

Sautéed baby spinach with garlic and extra virgin olive oil.

Broccoli di Rabe $8.95

Sautéed broccoli di Rabe with garlic and extra virgin olive oil.

Asparagi $8.95

Steamed or sauteed with garic and oil.

Broccoli $8.95

Steamed or sauteed with garic and oil.

Risotto al Burro $8.95

Aborio rice sautéed with butter, Parmigiano-Reggiano cheese, and Italian parsley.

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