

## ANTIPASTI

### **ZUPPA DEL GIORNO**

market price

### **BRUSCHETTA** ✓

vine tomatoes, garlic, basil, extra virgin olive oil, oregano, chargrilled bread, parmesan \$9

### **ARANCINI** ✓

crispy cheese risotto balls, rose sauce, parmigiano, baby arugula \$10 **sicilian** \$12 🐷

### **MEATBALL AL FORNO**

meatballs, tomato sauce, melted mozzarella, chargrilled bread, baby arugula, parmigiano \$13

### **MUSSELS**

PEI mussels, garlic, white wine, spicy tomato sauce, onion, oregano, chargrilled bread \$16

### **FRITTI**

lightly floured in semolina & fried, zucchini ribbons, caper lemon basil aioli

**tiger shrimp** \$16 **calamari** \$18

### **CALAMARI GRIGLIATI** (GF)

grilled calamari, sweet peppers, pickled onion, olives, baby arugula, capers, lemon brown butter sauce, balsamic reduction \$18

### **ANTIPASTO sharing** 🐷

assorted meats, olives, parmigiano, bocconcini, seasonal grilled & pickled vegetables, crostini, fresh fruit, condiments \$24

## MAINS

### **EGGPLANT PARMIGIANA** ✓

baked, layered eggplant parmigiano, tomato sauce, melted mozzarella, baby arugula \$18

### **RISOTTO** ✓

forest mushrooms, garlic, onion, parmigiano, butter, fresh herbs \$20

### **BREADED PARMIGIANA**

fried crispy, tomato sauce, melted mozzarella, basil pesto spaghetti, parmigiano

**eggplant** \$18 ✓ **chicken** \$22 **veal** \$23

### **PICATTA**

linguini aglio e olio, white wine lemon brown butter sauce, fried capers, parsley

**veal** \$22 **chicken** \$24 **substitute vegetables:** \$2

### **MARSALA**

roasted potato, seasonal vegetables, mushrooms, marsala wine, veal stock, butter **veal** \$23 **chicken** \$25

### **PESCE** (GF)

pan seared salmon, mussels, seasonal vegetables, arugula pesto, cream, sambuca, lemon \$27

## PIZZA

### **MARGHARITA ZA** ✓

hand tossed dough, tomato sauce, vine tomatoes, bocconcini, basil, extra virgin olive oil \$19

### **PROSCIUTO ARUGULA ZA** 🐷

hand tossed dough, tomato sauce, mozzarella prosciutto, baby arugula, shaved parmigiano \$22

vegetarian ✓ vegan ✓ gluten (GF) free pork 🐷

*please advise server for allergies or dietary restrictions*

*website: [www.romanbistro.ca](http://www.romanbistro.ca)*

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## INSALATA

### **MISTA** ✓ (GF)

baby arugula, radicchio, spinach, pickled cucumber, confit grape tomatoes, beet, grapes, sunflower seeds, balsamic dressing \$10

### **ROMAN BISTRO**

romaine hearts, creamy garlic caesar dressing, parmesan crisp, pancetta, shaved parmigiano \$11

### **CAPRESE** ✓ (GF)

vine & confit tomatoes, bocconcini, basil pesto, olives, baby arugula, balsamic reduction, extra virgin olive oil, parmigiano \$15

**complement your salad with:**

**shrimp** \$5 **chicken** \$6 **4oz salmon** \$7 **calamari** \$8

## PASTA

### **SPAGHETTINI POMODORO** ✓

cherry tomatoes, fresh basil, garlic, extra virgin olive oil \$17

### **FETTUCINI ALFREDO** ✓

cream, parmigiano, nutmeg, parsley \$18

### **PENNE ARABBIATA** ✓

capers, olives, garlic, spicy tomato sauce \$19

### **PENNE ALLA VODKA**

pancetta, onion, vodka, rose sauce \$19

### **SPAGHETTINI & MEATBALLS**

fresh meatballs, tomato sauce, parmigiano \$19

### **ROTOLO** ✓

fresh spin wheel pasta, ricotta, spinach, tomato sauce, parmigiano \$20

### **LASAGNA**

just like mammas homemade \$20 🐷

### **PAPPERDELLE BOLOGNESE** 🐷

ground beef & pork sauce, fresh basil, garlic, extra virgin olive oil \$20

### **CARBONARA**

spaghettini, olive oil, pancetta, pecorino romano, egg \$21

### **GNOCCHI GORGONZOLA** ✓

fresh potato dumplings, gorgonzola sauce, parmigiano, parsley \$22

### **RIGATONI**

chicken, mushrooms, basil pesto cream sauce, parmesan \$23

### **LINGUINI PESCATORE**

market price

**add-on:**

meatballs \$5, shrimp \$5, chicken \$6, 4oz salmon \$7  
calamari \$8

**substitute additional:**

rose \$1, alfredo \$2, vodka \$3, bolognese \$3  
gluten free \$2, gnocchi \$3

**sides:**

fries \$5, vegetables \$6, roasted potatoes \$6  
garlic cheese bread \$8

**hours: mon 11-7 tues, wed, thurs, fri, sat 11-9  
sun closed (open for special events)**

***inquire about private functions, events & catering***

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