



## PRODUCTS OF ITALY

Brothers Maurizio and Graziano Ricci bring you traditional recipes from Rome, Italy. They specialize in homemade pasta, fish, veal, and chicken plates, in addition to imported Italian wines and unique Italian desserts.

Pasta prepared daily in the restaurant is a favorite for all customers. Their commitment to quality can be seen in the selection of the freshest ingredients from local producers and the attention to quality and detail.

Every meal is prepared fresh upon order. The pasta, fish, chicken dishes are all delicious. All specials are exciting with a modern twist on classic favorites, like the signature hand-made pasta with wild mushrooms and a brandy truffle sauce is just an example of what keeps customers coming back.

Can't make it for dinner? Many of the delicious items on the dinner menu are offered during lunch time in lunch-sized portions. Just like at dinner time, every meal is prepared fresh upon order. They take the same care and effort at lunchtime that they do for their renowned dinner service.

Grazie e buon appetito.

O S T E R I A  
R O M A N A



*Proudly Presents*

*Dinner*



89 Main Street, Monroe, CT 06468

DINNER MENU  
RESTAURANT WEEK  
26.95

**APPETIZER**

- BOCCONCINO SORRENTO  
Homemade baked mozzarella wrapped with prosciutto,  
topped with arugula finished with a  
modena aged balsamic glazed

- CLAMS ORECASINO  
Baked little neck clams, wrapped with bacon and  
vegetable puree, topped with crispy breadcrumbs

- CALAMARI MODENA  
Pan-fried calamari with cherry peppers, tossed with  
modena aged balsamic reduction

- OCTOPUS SALD  
Marinated grilled octopus served with mixed green,  
endive, radicchio & cherry tomatoes salad,  
tossed in a lemon vinaigrette

- VEGETERIAN MEATBALLS  
Ground eggplant balls baked with our famous tomato sauce  
finished with pecorino cheese



**MAIN COURSE**

- GNOCCHI DI CASTAGNE  
Homemade chestnuts gnocchi sauteed with melted caramelized butter & sage

- FIOCCHETTI DI PERA  
Fiocchetti pasta stuffed with pear & cheese sauteed in a amaretto sauce  
topped with arugula, prosciutto di parma  
finished with a hint of truffle oil

- POLLO AL FINOCCHIO  
Roasted half chicken served with fava beans & cherry peppers,  
finished in a fennel & roasted garlic sauce

- BACCALA MANTECATO  
Filet of cod fish pan seared in a white wine & roasted garlic sauce  
with artichoke hearts served over an organic couscous

- SPIEDONE DI MARE  
Swordfish, octopus, jumbo shrimp skewer grilled to perfection  
marinated with fresh herbs and lemon

- MARE & MONTI  
Grilled medallion filet mignon served with jumbo lobster  
homemade ravioli finished in a  
light creamy cognac sauce

- BRANZINO IN CROSTA  
Pan seared crusted butternut squash filet of branzino  
finished in a champagne sauce & cherry tomatoes

**DESSERT**

- CAPPUCCINO TIRAMISU'  
- BRIOCHE WITH NUTELLA  
- CREME BRULEE

