

SMOOTHIES

COOKIES AND CREAM - Oreo Cookies, Ice Cream & Milk 8.95

MOCHA CARAMEL - Coffee, Ice Cream & Caramel 8.95

APPETIZERS

ROASTED CHICKEN WINGS - Slow-cooked with rosemary, garlic & caramelized onions. 13.95

BAKED STUFFED MUSHROOMS - Jumbo mushroom caps filled with Luciano's signature seafood stuffing. Baked with fresh mozzarella cheese & finished with a dollop of béarnaise. 15.95

MAMA'S MEATBALL - Oversized meatball made with ground veal, beef & sausage, topped with San Marzano tomato sauce. Served with mixed greens & a dollop of ricotta cheese. 13.95

MELANZANA RIPIENE - Pan-fried eggplant rolled with imported Italian ham, sliced mozzarella & Italian herbed ricotta cheese then baked with San Marzano tomato sauce. 13.95

CALAMARI FRITTI - Delicate tender calamari rings, pan-fried until golden crisp. Topped with hot cherry peppers & served with our house made cocktail sauce & lemon garnish. 13.95

MOZZARELLA CAPRESE - Fresh sliced Buffalo mozzarella & vine-ripe tomatoes with Vidalia onion & fresh basil, finished with a drizzle of extra virgin olive oil. 13.95

SOUPS

CUP 4.95 • BOWL 5.95 • QUART (TO GO ONLY) 12.95

PASTA FAGIOLI - Our classic Italian soup is made with cannellini beans & pasta.

SOUP OF THE DAY - Ask about our homemade soup of the day.

CHICKEN TORTELLINI - Homemade chicken soup with cheese-filled pasta.

SIDES

FRENCH FRIES	3.95	VEGETABLE MEDLEY	5.95
GRILLED ASPARAGUS	5.95	BROCCOLI DI RABE	5.95
RISOTTO	5.95	CAPE COD CHIPS	1.50

Advisory: Consumption of raw or under-cooked foods of an animal origin may increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only eat food from animals thoroughly cooked. Please inform server of any allergies or dietary restrictions.

At the discretion of management prices are subject to change. Prices do not reflect gratuity or RI state tax.

SALADS

COBB - Chopped iceberg lettuce, bacon, blue cheese, avocado, Paccino tomatoes, hard boiled egg, chopped cucumbers, corn, Bermuda red onion, Kalamata olives & sliced grilled chicken. Finished with a blue cheese dressing & fresh basil. 13.95

CHEF'S - Sliced turkey, ham & mozzarella cheese, served over chopped iceberg lettuce with Beefsteak tomatoes, hard boiled egg, cucumbers, Bermuda red onion & Kalamata olives. Finished with our homemade House dressing. 12.95

TUSCAN - Fresh mixed greens, Paccino tomatoes, cucumbers, sun-dried tomatoes, fresh mozzarella cheese, Bermuda red onion, oregano, basil, & sliced grilled chicken, drizzled with extra virgin olive oil & balsamic vinegar. 12.95

BUTTERNUT SQUASH - Roasted butternut squash, toasted walnuts & dried cranberries served over Boston bib lettuce with sliced grilled chicken. Topped with shaved parmigiano-reggiano cheese & finished with our homemade House dressing. 13.95

RADICCHIO - Radicchio & mixed greens, topped with sliced red delicious apples, Paccino tomatoes, white onions, diced peppers, salt & pepper, drizzled with extra virgin olive oil & aged balsamic vinegar. Finished with crumbled blue cheese & chopped walnuts. 13.95

INSALATA ALLA ROMANA - Wild arugula, Prosciutto di Parma, pine nuts shaved parmigiano-reggiano cheese & drizzled with lemon & extra virgin olive oil dressing. 14.95

INSALATA ALLA GRECA - Chopped Romaine lettuce, Beefsteak tomatoes, cucumbers, Bermuda red onion, sliced green peppers & Kalamata olives, finished with white wine & extra virgin olive oil, oregano, fresh lemon juice, feta cheese & toasted crostini bread. 11.95

INSALATA DI TONNO - Romaine lettuce, arugula, paccino tomatoes, cucumbers, hard boiled eggs, Bermuda red onion, Kalamata olives, white Tuscan beans, sliced carrots, celery & albacore tuna in an olive oil dressing. Finished with extra virgin olive oil & fresh squeezed lemon. 14.95

INSALATA ALLA CAPRICCIOSA - Romaine lettuce, radicchio, topped with fennel, Paccino tomatoes, chopped cucumbers, strawberries, mangoes, cantaloupe, apples, blueberries & sliced grilled chicken. Finished with a sweet Vidalia onion dressing, salt, pepper & chopped pecans. 13.95

INSALATA ALLA TOSCANA - Arugula & frisee lettuce, topped with Tuscan beans, Kalamata olives, Paccino tomatoes, artichokes, Bermuda red onion, cucumber, celery, carrots, & chopped roasted turkey. Finished with basil, oregano, salt & pepper & pecorino toscano cheese with a balsamic vinegar dressing. 13.95

INSALATA ALLA PULIESE - Spinach, frisee lettuce & Boston bib, topped with Kalamata olives, Bermuda red onion, Paccino tomatoes, green beans, mangoes, diced peppers, basil, oregano, salt & pepper. Topped with Albacore tuna & finished with extra virgin olive oil & red wine vinegar. 13.95

SALUMI E FORMAGGI

A TASTE OF TUSCANY BOARD - Dried spicy sausages, spicy sopressata, buffalo mozzarella, caciocavallo, olives, roasted peppers, eggplant, cornichons, Prosciutto di Parma roasted nuts with honey & assorted jams. (serves 2 people) 24.95

A TASTE OF ROME BOARD - Prosciutto di Parma, Bresaola, capicola, olives, parmigiano-reggiano, gorgonzola dolce, marinated mushrooms, white anchovies, cornichons, roasted nuts with honey & assorted jams. (serves 2 people) 24.95

MAKE YOUR OWN BOARD - Served with Italian crostini toast points & a side of figs marmalade & honey. 6.00

GORGONZOLA DOLCE - Pasteurized soft marbled blue cheese from Piedmont, Italy. 4.00

PARMIGIANO REGGIANO - Unpasteurized aged cow's milk cheese from Parma, Italy. 6.00

ITALIAN PROVOLONE - Pasteurized sharp, aged for 18 months cow's milk. 4.00

PECORINO TOSCANO - Unpasteurized sheep's milk from Tuscany, semi-hard. 4.00

FRESH BUFFALO MOZZARELLA - Pasteurized from Campania, Italy. 6.00

SPANISH MANCHEGO - A delicious Spanish hard cheese made of sheep's milk aged for one year. 6.00

CACIACAVALLO SILANO DOP - A stringy semi-hard cheese from cow's milk with a mild, slightly salty flavor. 4.00

BULGARIAN FETA - A classical style white brined cheese from sheep's milk. 4.00

BRESAOLA - Air-dried, seasoned beef with capezzana olive oil, fresh lemon & black pepper. 6.00

PROSCIUTTO DI PARMA - Sweet, salt cured ham from Parma, Italy. 7.00

GENOA SALAME - Air-dried spicy salami. 4.00

SPICY SOPPRESSATA - Italian salami. 4.00

CAPOCOLLO - Mild air-dried pork. 5.00

SWEET SOPRESSATA - Italian salami 4.00

FRAMANI SALAME GENTILE - Air-dried spicy salami. 4.00

CREMI CALABRESE SALAMI - A Southern Italian salami full of paprika & hot pepper. 4.00

KIMI DRIED FIGS - Produced on Evia Island. 3.00

CREMINELLI SOPRESSA VENETA SALAMI - Garlic & red wine gives a robust & easy-to-enjoy flavor. 4.00

SIDE FOR SALUMI E FORMAGGI

DIVINA CORNICHONS 4.00

ROASTED NUTS 4.00

FIGS MARMALADE 4.00

OLIVES 4.00

ROASTED PEPPERS 4.00

ITALIAN CROSTINI 1.00

FRUIT PLATTERS – FRESH FRUIT IN SEASON			
For 2 people	16.00	For 4 people	32.00

BRUSCHETTA

Served on two freshly toasted Italian baguettes.

SUN-DRIED TOMATO - Topped with organic sun-dried tomatoes, extra virgin olive oil, oregano, basil, salt & pepper. 5.00

TUSCAN BEAN - Topped with Tuscan beans tossed with extra virgin olive oil, garlic, basil, carrots, celery, salt & pepper. 5.00

PROSCIUTTO - Topped with imported Italian Prosciutto di Parma, shaved parmigiano-reggiano, finished with an aged balsamic glaze. 6.00

PACCINO TOMATO - Topped with fresh Paccino tomatoes, extra virgin olive oil, red onion, basil, oregano, salt & pepper. 5.00

ROASTED EGGPLANT - Topped with grilled eggplant marinated in an extra virgin olive oil, fresh oregano & white balsamic vinegar. 5.00

PASTA

PAPPARDELLE CACHE PEPPE - Homemade pappardelle pasta sautéed with crushed black peppercorns, extra virgin olive oil & parmesan cheese. 18.95

PAPPARDELLE ALLA MONTALCINO - Homemade pappardelle pasta sautéed with Italian pancetta, porcini mushrooms, Paccino tomatoes, asparagus & truffle oil. Finished with cracked black pepper & Italian parsley. Topped with parmigiano-reggiano cheese. 18.95

PAPPARDELLE BOLOGNESE - Homemade pappardelle pasta sautéed in our homemade Bolognese sauce made with ground veal, beef, sweet Italian sausage & dash of cream. Finished with pecorino romano cheese. 18.95

PINCHI AL ALIONE - Homemade pinchi pasta sautéed with Paccino tomatoes, fresh garlic, extra virgin olive oil, parsley & basil. Finished with parmigiano-reggiano cheese. 18.95

SPAGHETTI ALLE VONGOLE VERACHI - Homemade spaghetti pasta, sautéed with fresh littlenecks, extra virgin olive oil, white wine, fresh garlic & finished with Italian parsley & red pepper flakes. 18.95

BRAISED SHORT RIB RAVIOLI - Jumbo raviolis stuffed with braised short rib, carrots, mozzarella cheese & bread crumbs. Sautéed in extra virgin olive oil with shallots, wild mushrooms & sweet Italian sausage, finished with a touch of demi glaze & topped with fresh parmigiano-reggiano cheese. 20.95

FETTUCCINI ALFREDO - Wide egg noodle pasta sautéed in a rich cream sauce with fresh imported parmigiano-reggiano cheese. 18.95

Add Chicken 3.00 Add Broccoli 2.95 Add Shrimp 4.00 each

LUCIANO'S MAMA'S LASAGNA - Homemade thinly sliced egg noodles layered with a creamy béchamel white cheese sauce, parmesan and homemade Bolognese. Finished with Luciano's homemade Bolognese sauce. 18.95

BEEF

All burgers are made with Black Angus beef & served on a fresh bulky roll with French fries.

NY SIRLOIN - A 16oz. center-cut of Black Angus boneless New York Strip steak. The firm texture & distinctive flavor of this cut make it a favorite. Served with mashed potato & the vegetable of the day. 46.95

CLASSIC CHEESEBURGER - Topped with cheddar cheese, lettuce, tomato & red onions. 12.95

SWISS BURGER - With caramelized onions, mushrooms & Swiss cheese. 14.95

BLUE BACON BURGER - Topped with blue cheese crumbles, crisp bacon & blue cheese dressing. 14.95

BLT BURGER - Topped with bacon, lettuce, tomatoes & mayonnaise. 14.95

COWBOY BURGER - Topped with barbeque sauce, fried onion strings & crispy bacon. 14.95

CHICKEN

CHICKEN PARMIGIANA - Lightly breaded boneless breast of chicken topped with fresh mozzarella cheese & baked with San Marzano tomato sauce, finished with parmigiano-reggiano cheese. Served with capellini pasta. 21.95

CHICKEN ROSSINI - Breasts of chicken layered with imported ham, fresh basil, garlic, Italian herbs, fresh mozzarella cheese & beefsteak tomato. Served over capellini pasta, tossed in a garlic marinara sauce & finished with a drizzle of extra virgin olive oil & parmigiano-reggiano cheese. 21.95

CHICKEN SORRENTINO - Chicken breasts sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma & buffalo mozzarella in a San Marzano marinara sauce with a touch of rich demi glaze. Served over capellini pasta & finished with parmigiano-reggiano cheese. 21.95

CHICKEN CACCIATORE - Chicken breast pan-sautéed with fresh garlic, olive oil, onions, red & yellow peppers, mushrooms, black olives & homemade San Marzano marinara sauce. Served over capellini pasta. 21.95

CHICKEN FRANCESE - Pan-seared chicken breast dipped in egg-batter finished with fresh lemon juice, white wine, butter, imported capers & Italian parsley, served over capellini pasta. 21.95

CHICKEN MARSALA - Pan-seared chicken breast sautéed with button mushrooms & a Marsala wine demi glaze for a sweet flavor & a caramel color, served over capellini pasta. 21.95

VEAL

VEAL PARMIGIANA - All natural provimi veal lightly pounded & breaded, topped with fresh mozzarella cheese & baked with our San Marzano tomato sauce. Served with capellini pasta & finished with parmigiano-reggiano cheese. 24.95

VEAL MARSALA - Tender veal medallions sautéed with button mushrooms & Marsala wine demi glaze. Served over capellini pasta. 24.95

VEAL SORRENTINO - Veal medallions sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma, Buffalo mozzarella in a light marinara sauce over capellini pasta, finished with parmigiano-reggiano cheese. 24.95

VEAL MILANSE - Tender veal medallions thinly pounded, lightly breaded then sautéed with extra virgin olive oil & fresh lemon. Served with baby arugula with cherry tomatoes & shaved parmesan cheese. 24.95

VEAL FRANCESE - Veal medallions dipped in flour & egg, pan-seared with fresh lemon juice, white wine, butter, imported capers & Italian parsley. Served over capellini pasta. 24.95

PORK

PORK CHOP MILANESE - Pork tenderloin thinly pounded, lightly breaded then pan-seared with extra virgin olive oil & fresh lemon. Served with baby arugula with cherry tomatoes & shaved parmesan cheese. 22.95

COSTOLETTA DI MAIALE - 12oz. center cut pork chop grilled to perfection, finished with a touch of demi-glaze & white wine with fresh garlic & roasted vinegar peppers. Served with mashed potatoes. 26.95

SEAFOOD

SALMON ALLA VODKA - Salmon sautéed with baby peas, mushrooms & penne pasta in a pink vodka sauce, finished with parmigiano-reggiano cheese. 21.95

SHRIMP SCAMPI - Jumbo shrimp sautéed with fresh garlic in extra virgin olive oil, finished with a dash of white wine, lemon juice & Italian herbs. Served over capellini pasta. 22.95

CIOPINO - Fresh jumbo shrimp, sea scallops, calamari, clams & Prince Edward Island mussels simmered with peppers & onions in garlic & white wine with a touch of our San Marzano marinara sauce. Served with 2 Italian crostini & a side of capellini alla marinara. 36.95

TUSCAN ITALIAN SANDWICHES

ITALIANO ROMANO - Prosciutto, mortadella, cappicola, salami, sopressata, provolone & roasted peppers, served warm on toasted Italian baguette. 11.95

BARESE - Marinated grilled chicken breast, grilled eggplant, broccoli di rabe, mushrooms, roasted peppers, onions & mozzarella cheese served warm on toasted Italian baguette. 11.95

VEGETARIANO - Fried eggplant, zucchini, asparagus, onions, roasted peppers, peppers, tomatoes, fresh mozzarella, lettuce, oil & balsamic served warm on Italian baguette. 11.95

SAUSAGE & PEPPERS - Sweet Italian sausage, onions, peppers & American cheese, served warm on toasted Italian baguette. 11.95

SIGNATURE SANDWICHES

ITALIANO - Prosciutto di Parma, mortadella, capicola, salami, sopressata & provolone cheese, topped with tomato, lettuce, pickles, banana peppers, oil & vinegar on an Italian Baguette. 11.95

ROAST BEEF - 10 oz. thinly sliced roast beef double dipped in au jus, topped with Swiss cheese, caramelized onions & mushrooms, served on a fresh bulky roll. Served with French fries. 13.95

TUSCAN - Marinated rosemary chicken breast, bacon & Swiss cheese topped with honey mustard, lettuce & tomato on a torpedo roll. 11.95

GRILLED PASTRAMI REUBEN - Sliced pastrami topped with Swiss cheese, Thousand Island dressing & sauerkraut on grilled rye bread. 11.95

BLACK ANGUS PHILLY CHEESE STEAK - Sliced Black Angus grilled with mushrooms, peppers, onions & American cheese on a torpedo roll. Served with French fries. 13.95

MEATBALL PARMIGIANA - Homemade meatballs in fresh San Marzano tomato sauce topped with mozzarella cheese, served on a torpedo roll. 11.95

CHICKEN PARMIGIANA - Chicken cutlet baked in San Marzano tomato sauce, topped with mozzarella cheese, served on a torpedo roll. 11.95

EGGPLANT PARMIGIANA - Thinly sliced eggplant, lightly breaded & baked in San Marzano tomato sauce, topped with mozzarella cheese, served on a torpedo roll. 11.95

TRATTORIA EXPRESS

TR GINGER

3 WAKE ROBIN ROAD

LINCOLN, RI 02865

401.333.5261 T 401.333.6702 F

SUNDAY - CLOSED

MONDAY - THURSDAY 11:30AM - 9PM

FRIDAY AND SATURDAY 11:30AM - 10PM

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