



Café Roma

CUCINA RUSTICA ITALIANA

CAFÉ ROMA

(805) 541-6800
1020 Railroad Ave., San Luis Obispo

www.caferomaslo.com

Since 1980, the Rizzo family at Café Roma has been dedicated to preparing classic Italian cuisine with only the freshest and highest quality natural ingredients. The lasagnas, raviolis, tortellonis, and canellonis are all homemade the old way—as are the sauces, soups, and stocks. Only the best beef, poultry, and seafood make it on the menu and the award-winning wine list and full cocktail bar is sure to please.

STARTERS

- Trofie Pasta** "Carbonara" Style with Pancetta and Pecorino 10
- Toasted Bruschetta** with Fresh Tomato, Basil and Garlic 6
- Hearst Ranch Beef Carpaccio** with a Light Mustard Sauce 10
- Calamari** Fried and Served with Spicy Tomato Sauce and Lemon Mayonnaise 11
- Steamed Clams** with White Wine, Saffron and Red Chiles 12
- Escargots** Baked with Shallots, Garlic, Butter and Parsley 12

SALADS

- Caprese** with Grilled eggplant, Buffalo Mozzarella and Tomato 9
- Mixed Greens** with Tomato, Carrots, Fennel and Cucumber 6
- Grilled Portabella Mushroom** with Rucola Lettuce and Shaved Parmesan 9
- Bietole "Beet"** with Avocado and Gorgonzola Crumbles on Butter Lettuce 9
- Café Roma** with Mushrooms, Mozzarella, Salami, Onion, Peppers and Garbanzos 8

PIZZA & CALZONE

- Pizza Margherita** with Tomato, Buffalo Mozzarella and Basil 12
- Pizza Como** with Talleggio Cheese and Smoked Prosciutto 13
- Pizza "Signor Mason"** with Gorgonzola, Caramelized Onions and Rucola 13

- Calzone Napolitana** with Anchovies, Olives, Buffalo Mozzarella and Tomato 12
- Calzone Ortolana** with Grilled Eggplant, Tomato 12

PASTA

- Torchiette "Torch Shaped"** with Local Natural Lamb Ragù 17
- Orecchiette** with Spicy Local Sausage and Rapini 16
- Zucca "Pumpkin" Ravioli** with Sage Cream Sauce 16
- Homemade Lasagna** with Bechamel and Bolognese Sauce 16
- Cannelloni "Maria Rosa"** filled with Chicken and Spinach 16
- Linguini** with Clams, Tomatoes and Italian Chiles 18

MEATS & FISH

- Natural Double Breast Chicken** with Roasted Garlic and Rosemary 22
- Veal Scallopini Piccata** with Capers and Lemon 25
- Grilled Beef Filet Mignon** with Porcini Butter and Syrah Reduction Sauce 29
- Niman Ranch Pork Chop Milanese** with Fennel and Tomato Medley 24
- Grilled Lamb Chops "Roma"** with Garlic, Mint, Rosemary and Lemon Zest 28
- Seared Wild Salmon** with Shallots and Cherry Tomatoes 22