

ROBERTO’S

RISTORANTE & PIZZERIA

EST. 1962

ANTIPASTI

Escargot 23

Snails Baked with Traditional Garlic Butter Served with Toast Points

Carciofi Alla Giuda (Seasonal) 16

Jumbo Artichoke Stuffed with a Homemade Breading Mix

Ostriche Crude 21

6 Raw Oysters

Calamari Alla Griglia 21

Grilled Calamari with a Lemon Marinade over a Bed of Arugula

Misto Griglia 28

2 Grilled Shrimp, Grilled Octopus & Grilled Calamari over Arugula with a Lemon Marinade

Barbabietole 17

Roasted Sweet Red Beets, Toasted Walnuts, Crumbled Goat Cheese and Balsamic Reduction

Polpo Alla Griglia 26

Grilled Octopus

Calamari Fritti 21

Fried Calamari

Antipasto Della Casa 18

Thinly Sliced Prosciutto Di Parma, Salami, Assorted Olives & Cheese

Bruschetta 11

Toasted Bread topped with diced seasoned plum tomatoes Add Fresh Mozzarella 2.00 Prosciutto 4.00

Stuffato di Cozze 24

Mussels in a Red or White Sauce

Vongole Alla Sorrento 24

Clams in Garlic, Olive Oil, Diced Plum Tomatoes & Seasoning

Baked Figs 18

Figs Stuffed with Goat Cheese and Wrapped with Pancetta, Baked and Served with Mixed Greens and Truffle Honey

Burrata 21

Imported Stuffed Mozzarella Cheese with Vine Ripe Tomatoes, Thinly Sliced Parma Prosciutto and Basil Pesto Aioli

Baked Clams (6) 14

Fior Di Latte 16

Fresh Mozzarella, Sliced Tomatoes, Roasted Red Peppers, Olive Oil & Fresh Basil

Carpaccio Di Manzo 23

Thinly Sliced Beef Tenderloin with Arugula, Diced Tomatoes, Capers, Basil, Thinly Sliced Mushrooms with Toast Points

ZUPPE E INSALATE

Soups Of The Day Cup 7 Bowl 14

Classic Caesar 13

Romaine Lettuce, Parmigiano & Homemade Croutons

House Salad 11

Mixed Field Greens with House Dressing

Beefsteak Tomatoes 16

Beefsteak Tomatoes, Cucumbers, Basil, Grilled Red Onions, Balsamic, Extra Virgin Olive Oil & Crumbled Bleu Cheese

Chopped Salad 18

Romaine Lettuce, Tomatoes, Fresh Corn, Olives, Bacon, Green Onions, Avocado & Corn Tortilla in a Lemon Oregano Sweet Dressing

Arugula Salad 16

Baby Arugula with Red Onions, Parmigiano Shavings, Fresh Tomatoes with Lemon Olive Oil

We have Gluten Free Pasta & can also make variety of our entrées Gluten Free. Not Responsible for loss or exchange of personal property. Prices subject to change without notice. Please mention of any allergy you may have.

PASTA

Spaghetti - Linguine - Penne - Fettuccini
Gnocchi - Cavatelli - Capellini - Rigatoni

Orecchiette Con Salsiccia E Rapini 27

Disc Shaped Pasta with Sliced Sausage, Broccoli Rabe, Sweet Onions, Garlic, Oven Roasted Grape Tomatoes, Fresh Herbs, EVOO and Parmigiano Cheese

Carbonara Tradizionale 27

Pancetta, Pepper, Lemon Zest, Egg Yolk & sautéed onions & Extra Virgin Olive Oil Finished with Parmigiano

Rotolo Alla Rossini 28

Tri Color Pasta Rolled with Spinach, Ricotta and Baked with a Pink Vodka Sauce

Lasagna 27

Layers of Pasta with Ricotta, Ground Beef, Parmigiano Cheese, Baked & Topped With Marinara Sauce and Mozzarella

Puttanesca 26

Black Olives, Capers, Anchovies, Onions and Tomato Sauce

Vegetable Lasagna 27

Fresh Spinach Pasta Layered with Ricotta, Asparagus, Artichoke Hearts, Spinach and Topped With Marinara Sauce and Mozzarella

Abruzzese 27

Sautéed with Sliced Sausage, Pancetta, Garlic and Herbs in a Tomato Sauce

Bolognese 26

Pasta with Ground Beef, Ground Veal and Ground Pork all Trimmed and ground in House

Additional to add to an Entrée or Salad

Grilled Chicken 5.50 3 Large Blacken Shrimp 11.95
Grilled Salmon 18.95 Rossini Sauce 3.00
Extra Sauce 1.95 Broccoli 3.00 Artichoke 3.00

PASTA CON PESCE

Raviolini All’Aragosta 43

Lobster Stuffed Ravioli with 6oz Lobster Tail in a Vodka Cream Sauce

Zuppa Di Pesce 62

Linguine w/ Shrimp, Calamari, Clams, Mussels, 6oz Baby Lobster Tail and Tomato Sauce

Con Vongole 32

Baby Clams in a Red or White Sauce

Con Cozze 32

Mussels in a Red or White Sauce

VITELLO E POLLO

Veal 38 Boneless Chicken Breast 32

Choice of sides are Roasted Potatoes, Garlic Mashed Potatoes or Side Penne Marinara!! (There will be additional charge for substituting anything than what is offered as a choice!!)

Saltimbocca

Sage, Prosciutto, Fresh Mozzarella and White Wine Sauce

Scallopine

Mushrooms, Onions, Touch of Red Sauce, Brandy & White Wine

Parmigiana

Breaded Topped with Tomato Sauce and Mozzarella Cheese Served with a side of Pasta

Vesuvio

Herbs, Garlic, Oil, Brandy, White Wine and Served with Vesuvio Potatoes

Marsala

Mushrooms in a Marsala Wine Sauce

Picatta

Capers and Onions in a Lemon Butter Sauce

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CARNE

Beef aged a minimum of 21 days. Served with your choice of mashed or roasted potato.

Scottata (House Specialty) 64

10oz Sliced Filet with Olive Oil, Garlic, Balsamic Vinegar & Wine Served with Spinach & Risotto Zafferano

Rib-Eye 69

18oz Bone-In Rib-Eye

Osso Bucco 59

Braised Veal Shank Served with Saffron Risotto

Costate Di Maiale 42

2-10oz Center Cut Pork Chops

Filetto 59

10oz Center Cut Filet with Sautéed Mushrooms and Au Jus Served with Garlic Mashed Potatoes

Carre’ Di Agnello 54

16 oz New Zealand rack of lamb grilled to your liking served with mashed potatoes and grilled asparagus

Costata Di Vitello 62

Double Thick Veal Rib Chop

Melanzane Alla Parmigiana 32

Layered Eggplant Seasoned w/ Bread Crumbs Topped w/ Tomato Sauce & Mozzarella Served with a Side of Pasta

PESCE

Salmon Avocado 38

Grilled Faroe salmon filet topped w/ avocado, tomato & lemon vinaigrette served with grilled asparagus and drizzled balsamic reduction

Halibut Con Jalapeno 54

Grilled Alaskan Halibut Filet with a Jalapeno Cream Sauce and Served with Saffron Risotto and Avocado

Pesce Bianco Con Asparagi 38

Roasted Lake Superior White Fish Fillet with Asparagus, Sun-Dried Tomatoes, Wild Mushrooms, Basil, Garlic & Oil in a White Wine Sauce Served with Roasted Potatoes

Grilled Seafood Mix 62

6oz Lobster Tail, Shrimp, Calamari and Octopus Marinated with Lemon, Fresh Herbs & EVOO Grilled Served with Roasted Potatoes & Grilled Asparagus

Sogliola MRKT

Spanish Whole Dover Sole Seared with a Lemon Butter Sauce & D’ Boned Table Side with Risotto Zafferano & Spinach

Branzino 48

Mediterranean Sea Bass Fillet Seasoned & Grilled with Fresh Herbs, EVOO & Lemon Served with Red & Yellow Grape Tomatoes, Fresh Oranges, Arugula & Endive

Chilean Sea Bass 62

Chilean Sea Bass Fillet Stuffed with Lump Crab Meat, Dusted with Seasoned Bread Crumbs, Baked with Lemon Herbs and EVOO Over Arugula & Endive, Grilled Asparagus and Roasted Potatoes

SIDE ORDERS

Grilled Asparagus 12

Mashed Potatoes 11

Sautéed Rapini 13

Baked Potato 8

Grilled Vegetables 12

Meatballs or Sausage 10

22% Gratuity may be added to parties of (5) or more.

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.