

Trattoria Roma

1447 Grandview Ave 43212-2853 · +16144882104 · Updated: Jan 14, 2026

[View online menu](#)



PRIMI 8

Stuffed Meatball * **\$11.00**

6oz Meatball, Fresh Mozzarella, Provolone, Marinara, Grilled Crostini

Crispy Vegetables * **\$12.00**

Lightly Breaded Artichoke Hearts, Brussels Sprouts, Cauliflower, & Broccoli, Spicy Garlic or Italian Teriyaki Sauce

Crab Cakes * **\$15.00**

Two 3 oz Crab Cakes, Dijon-Caper Aioli, Roast Pepper Relish, Greens

Polenta * **\$11.00**

Crispy Polenta, Caramelized Onions, Baby Portabellas, Balsamic-Gorgonzola Cream Sauce

Arancini **\$12.00**

Four Cheese Fresh Herb Risotto Croquettes, Marinara, Basil Aioli

Fritto Misto +* **\$14.00**

Crispy Calamari, Shrimp, Leeks, Zucchini, & Yellow Squash, Marinara & Chipotle Aioli

Bruschetta + **\$8.00**

Grilled Focaccia, Warm Tomatoes, Melted Fresh Mozzarella Cheese, Balsamic Reduction, Basil Oil (GF \$11)

Antipasta Platter ** **\$15.00**

An Assortment of Italian Meats & Cheeses, with Macerated Vegetables

INSALATE & ZUPPE 6

Beet Caprese

Pickled beets, balsamic-peanut reduction, herb goat cheese, greens

Wedge*

Iceberg, buttermilk ranch, cherry tomatoes, scallions, smoked almonds, gorgonzola

House*

Greens, red wine vinaigrette, assorted vegetables

Caesar+*

Romaine, Caesar dressing, shaved parmesan, focaccia croutons. Add regular or white anchovies \$2/3

Seasonal Salad*

Ask Your Server About Seasonal Salad

Italian Wedding Soup

\$6.00

Made fresh in-house

NUOVO ENTRÉES 12

Pork Chop +*

\$22.00

8oz Boneless Chop, Smoked Prosciutto BBQ, Broccoli, Shallots, Dijon Asiago Cream Sauce, Spinach Gnocchi

Rotolo di Pasta

\$16.00

Fresh Pasta Rolled with Ricotta & Spinach, Served Over Slow Cooked Marinara and Finished with Parmesan Cream Sauce

Pollo Gorgonzola +*

\$21.00

Grilled Chicken, Sautéed Mushrooms, Sundried Tomatoes, Spinach in a Light Pesto Gorgonzola Cream Sauce, Rigatoni

Taste of Italy

\$25.00

A trio of lasagne, chicken parmesan & fettuccine Alfredo

Vegetarian Trio

\$25.00

A trio of rotolo di pasta, eggplant parmesan, and fettuccine alfredo

Veal or Pollo Marsala +*

Veal or Chicken Scaloppine, Roast Garlic Marsala Cream, Asiago Whipped Potato, Green Beans {add mushroom 3}

Ravioli

\$20.00

Hand-Made Sausage Ravioli with Onions and Peppers in Tomato Cream Sauce

Scallops **

\$31.00

Pan Seared Scallops, Balsamic-Pomegranate Glaze, Candied Walnut, Spinach, Roast Pepper, Tomato & Onion Risotto

Salmon +*

\$26.00

Faroe Island Salmon, Maple Bourbon Glaze, Smoked Salmon Carbonara, Angel Hair

Lasagne

\$16.00

Sausage and Beef Tomato Ragu, Ricotta, Spinach, Slow Cooked Marinara

Cioppino+*

\$32.00

Scallops, Shrimp, Mussels, Daily Fish, "Polenta" Hush Puppies, Hearty Vegetable Tomato-Chili Stew

Parmesan

Choice of: Veal Parm \$25 Chicken Breast Parm \$17 or Eggplant Parm \$16 in a panko parmesan crust baked in marinara with Mozzarella-provolone cheese blend, served with fettuccine Alfredo

CREATE YOUR OWN PASTA BOWL 3

Pasta

Rigatoni Spaghetti Fettuccine Angel Hair Cheese Tortellini 3 Gnocchi 3 Gluten Free Penne* 3.5

Sauces*

Tomato-Basil Marinara Bolognese Puttanesca Beyond Bolognese Creamy Alfredo Lemon Pesto Diavola High Bank Vodka

Additions

Meatballs 5/GF* 6 Sausage 5 Chicken* 5 Shrimp* 9 Salmon* 7 Scallops* 10 Vegetables* 5

DOLCE 4

Limoncello Tiramisu

Whipped mascarpone cheese and lady fingers with a limoncello accent

Chocolate Chip Hazelnut Brownie

Ghirardelli dark chocolate brownie with hazelnuts and homemade whipped cream

Cannoli

Made Daily

Pistachio Cheesecake

A creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a cookie crumb base.

DOMESTIC 6

Budweiser \$3.00

Bud Light \$3.00

Miller Lite \$3.00

Michelob Ultra \$4.00

Sam Adams, Lager \$4.00

Yuengling, Black & Tan \$3.00

NON-ALCOHOLIC 1

Becks \$3.00

CRAFT / IMPORTS 8

Wolf's Ridge, Heartlandia \$5.00

Rhinegeist, "Truth" I.P.A. \$5.00

CBC, I.P.A. \$5.00

Founders, Breakfast Stout \$6.00

Brew Dog, Elvis Juice \$5.00

Lost Coast, Tangerine Wheat \$5.00

Peroni \$5.00

Stella Artois \$5.00

GLASS / BOTTLE WHITE 10

Pinot Grigio, Placido

Pinot Grigio, Torre Di Luna

Orvieto Classico, Ruffino

Riesling, Pacific Rim

Blush White Zinfandel, Beringer

Sauvignon Blanc, Ferrari Carano

Chardonnay, Hacienda

Chardonnay, J. Lohr

Prosecco, Terra Serena

Rosé, Scarpetta

GLASS / BOTTLE RED 11

Chianti, Placido

Chianti Classico Riserva, Banfi

Pinot Noir, Meiomi

Merlot, Spellbound

Valpolicella, Masi

California Blend, Conundrum

Malbec, Tilia

Cabernet Sauvignon, J. Lohr

Bordeaux, Chateau Pey La Tour

Sangiovese, Monte Antico

Italian Blend (Syrah-Nerello Mascalese, Colosi Rosso)

HALF BOTTLE WHITE 5

Moscato d'Asti, Michele Chiarlo **\$22.00**

Pinot Grigio, Santa Margherita **\$25.00**

Chardonnay, Meiomi **\$20.00**

Chardonnay, Cakebread Cellars **\$35.00**

Dolce, Dessert Wine **\$100.00**

HALF BOTTLE RED 5

Merlot, Kenwood	\$16.00
Pinot Noir, "J" Vinyard	\$20.00
Chianti Classico, Ruffino	\$15.00
Cabernet Sauvignon, Robert Mondavi	\$20.00
Zinfandel, Seghesio	\$20.00

SPARKLING 6

Prosecco, Cantin Maschio	\$8.50
Yellow Label, Veuve Cliquot	
Moscato d'Asti, Castello d'Poggio	\$35.00
Champagne Brut, Canard-Duchene	\$55.00
Dom Perignon, Moet & Chandon	\$240.00
Ace of Spade, Armand De Brignac Brut	\$400.00

WHITE FULL BOTTLE 16

Moscato, Woodbridge	\$22.00
Trebbiano d'Abbruzzo, Fantini	\$30.00
Verdicchio, Bucci	\$40.00
Vernaccia, Le Rote	\$35.00
Soave, Campagnolo	\$37.00
Chenin Blanc-Voignier Blend, Pineridge	\$32.00
Pinot Grigio, Santa Marcherita	\$45.00
Gavi, Principessa Gavia	\$35.00
Gewurztraminer, Bundlach Bundschu	\$34.00
Roero Arneis, Vietti	\$38.00
California Blend, Conundrum	\$35.00
Sauvignon Blanc, St. Supery	\$35.00
Sauvignon Blanc, Illumination	\$65.00
Chardonnay, Rambauer	\$65.00

Chardonnay, Cakebread Cellars	\$65.00
Greco di Tufo, Terredora Dipaolo	\$40.00
RED FULL BOTTLE <small>25</small>	
Chianti Classico Riserva, Ruffino	\$45.00
Montepuciano d'Abruzzo, Zonín	\$24.00
Pinot Noir, Anne Amie, Willamette Valley	\$42.00
Pinot Noir, En Route	\$65.00
Malbec, Catena	\$45.00
Merlot, Rombauer	\$65.00
Barbera d'Asti, Michele Chiarlo	\$40.00
Dolcetto d'Alba, Banfi	\$40.00
Rosso di Montalcino, Casanova di Neri	\$45.00
Gattinara, Travaglini	\$55.00
Sangiovese, Antinori	\$50.00
Nebbiolo "Baby Barolo", Beni di Batasiolo	\$44.00
Primitivo, Matane	\$35.00
Valpolicella "Ripasso", Campagnola	\$40.00
Cabernet Sauvignon, Silver Oak	\$120.00
Cabernet Sauvignon, Nickel & Nickel	\$145.00
Zinfandel, Ridge	\$55.00
Vino Nobile Montepulciano, Torcalvano	\$45.00
Syrah "6th Sense", Michael David	\$40.00
Barolo, Gianni Gagliardo	\$70.00
Barbaresco, Produttori	\$60.00
Campaccio "Super Tuscan", Terrabianca	\$55.00
Amarone, Terre di Valgrande	\$60.00
Amarone, Tedeschi	\$90.00
Brunello di Montalcino, Banfi	\$110.00

INSALATE 4

Wedge *

Boston lettuce, buttermilk ranch, cherry tomatoes, scallions, smoked almonds, Gorgonzola

House *

Greens, red wine vinaigrette, assorted vegetables

Caesar *

Romaine, Caesar dressing, shaved Parmesan, focaccia croutons

Strawberry Spinach *

Baby Spinach, Honey-White Balsamic Strawberry Vinaigrette, Toasted Pine Nuts, Feta, Fresh Strawberries

PASTA BOWL 5

Spaghetti Marinara*

Classic tomato sauce made with garlic, onions, and fresh herbs

Rigatoni Alfredo*

Cream sauce made with Italian cheeses

Tortellini Bolognese*

Cheese filled pasta, with a beef and veal tomato ragu

Capellini Pesto Cream*

Angel hair pasta, with a lemon pesto cream sauce

Rigatoni Diavola*

Spicy cream sauce, with sauteed leeks and sundried tomatoes

ENTREE 5

Risotto *

Grilled shrimp in a "scampi" butter sauce, Caprese risotto 15

Carbonara *

Crispy pancetta, shallots, egg, Parmesan cream sauce, spaghetti 10

Rotolo

Fresh pasta rolled with ricotta and spinach over marinara, finished with Parmesan cream sauce 10

Parmesan

Chicken breast or eggplant, marinara, provolone, Rigatoni Alfredo 12

Lasagne

5 layer lasagne, with beef and sausage ragu, ricotta, and spinach over marinara 16

BOXED PANINI 4

Diavolo *

Italian deli meats, roast pepper relish, 4 cheese blend, chipotle aioli

Turkey*

Deli turkey, power greens, cheddar jack cheese, tangy ranch

Caprese*

Fresh tomatoes, fresh mozzarella, greens, basil aioli

Chicken Caesar*

Grilled chicken, Romaine, feta cheese, Caesar dressing

ADD ANY EXTRAS TO A SALAD OR PASTA BOWL 8

Meatballs 5/GF	\$6.00
Sausage	\$5.00
Chicken	\$5.00
Shrimp	\$8.00
Salmon	\$7.00
Scallops **	\$10.00
Vegetables	\$5.00
Beyond Bolognese*	\$6.00

BEVERAGES BY THE DOZEN 5

Blood Orange Soda	\$18.00
Sparkling Lemon Soda	\$18.00
San Pellegrino Sparkling	\$24.00
Panna Still Spring Water	\$24.00
Bottled Water	\$12.00

STARTERS 1

starters

Each package includes bread & butter with your choice of a House* or Caesar Salad*

ENTREE OPTIONS 2

1 **\$50.00**

Chicken or Eggplant 'Parmesan with Rigatoni Alfredo Baked Ziti (vegetarian)* With peppers, onion, mushrooms, zucchini, and summer squash in a rich balsamic tomato sauce with provolone & mozzarella Baked Bolognese Ziti* in a rich balsamic tomato sauce with provolone & mozzarella grilled Chicken with Rigatoni Alfredo* Spaghetti Marinara and Meatballs

2

\$60.00

Polio gorgonzola* Rigatoni with mushrooms, sun-dried tomatoes, spinach and chicken in a light pesto gorgonzola Cream Sauce 'Polio
Ticcata with Rigatoni* Chicken & Rigatoni with spinach and pine nuts in a light lemon white wine cream sauce Smoked Salmon
Carbonara with Rigatoni* Baked Sausage ,Ziti* with peppers and onions in a rich balsamic tomato sauce with provolone & mozzarella

ALL SMALL PLATES ARE AVAILABLE UNTIL 6PM 4

Chicken Parmesan

\$8.00

Marinara, Melted Provolone, Rigatoni Alfredo

Diavola

\$7.00

Spicy Cayenne Cream sauce with leeks and Sundried tomatoes, Angel Hair

Scampi

\$9.00

Shrimp, Lemon White Wine Butter Sauce, Caper 4 Cheese Risotto

Carne Misto

\$9.00

Meatballs, Sausage, Smoked Bacon, Peppers, Onions, Marinara

VEGETARIAN OPTIONS 4

Verdure

\$9.00

Crispy Artichokes, Broccoli, Cauliflower and Brussels Sprouts w/ Italian Teryaki & Spicy Garlic

Bruschetta

\$7.00

Grilled Crostini, Warm tomatoes, melted fresh mozzarella, Balsamic reduction, Basil oil

Crispy Fresh Mozz

\$7.00

Panko Crusted Fresh Mozzarella, Marinara, Roasted Peppers

Caprese

\$7.00

Heirloom Tomatoes, Fresh Mozzarella, Basil, EVOO, Balsamic

\$4 CRAFT 6

Lost Coast

Tangerine Wheat

Brew Dog

Elvis Juice

Wolf's Ridge

614 Lager

Stella Artois

Rhinegeist

Truth I.P.A.

Whitclaw (GF)

Raspberry

\$3 IMPORTS & ALES 4

Peroni

Samuel Adams

Michelob Ultra

Yeungling

Black & Tan

\$2 DOMESTIC 3

Budweiser

Bud Light

Miller Lite

\$4 WINE & WELL DRINKS 8

Cabernet Sauvignon

Malbec

Chianti

Pinot Noir

Chardonnay

Moscato

Pinot Grigio

Sauvignon Blanc

\$6 COCKTAILS & MARTINI 6

Trattoria

Vodka, Amaretto, Pineapple Juice, Maraschino Cherry

Down & Dirty

Vodka or Gin, Olive Brine, Shaken Cold

Key Lime

Vodka, Coconut Rum, Pineapple Juice, Limonata, Lime

Pomegranate

Vodka, Triple Sec, Pomegranate, Fresh Orange

Cosmo

Vodka, Cointreau, Cranberry Juice, Lime

Seasonal Mule

Vodka, Ginger Beer, Strawberry Puree