

OPEN 7 DAYS
A WEEK

Roberta's

ASK ABOUT
PRIVATE EVENTS &
CATERING!

MID DAY
4-5PM

ANTIPASTI

MARINATED OLIVES 9

SALUMI PLATE 22

True Story Prosciutto
Poconos, PA
Smoking Goose Finocchiona
Indianapolis, IN
Benton's Country Ham
Aged for 27 months
Madisonville, TN

STRACCIATELLA &
FRENCHETTE
COUNTRY LOAF 19
add Spanish anchovies 8
add cultured butter 4

A COMBINATION OF SALUMI
AND CHEESE 37

FIRE & ICE 20
stracciatella and 'nduja

CHEESE PLATE 22
Peggy, Churchtown Dairy (Cow)
Hudson Valley, NY
Jakes Gouda (Raw Cow)
NY
Von Trapp 'Mad River' (Cow)
Waitsfield, VT

KITCHEN

LITTLE GEM SALAD 19
dill, pecorino, and mint

MARINATED CUCUMBERS 16
garlic, chili, and chrysanthemum greens

PIZZA

MARGHERITA 23
tomato, mozzarella, basil,
extra virgin olive oil

CHEESUS CHRIST 25
mozzarella, taleggio, parmigiano reggiano,
cream, black pepper

FAMOUS ORIGINAL 24
tomato, mozzarella,
parmigiano reggiano, caciocavallo,
oregano, chili

SPECKENWOLF 26
mozzarella, speck, mushroom,
onion, oregano

ROSSO 18
tomato, garlic, oregano,
extra virgin olive oil

LIL' STINKER 24
tomato, mozzarella, parmigiano reggiano,
double garlic, red onion, pepperoncini

WHITE GUY 23
mozzarella, ricotta, parmigiano reggiano, garlic

BEE STING 26
tomato, mozzarella, soppressata,
basil, chili, honey

PIZZA TOPPINGS

1 basil
honey
jalapeno
pepperoncini

red onions
parmigiano
pecorino
garlic

3 caciocavallo
mushrooms
olives

mozzarella
ricotta

5 anchovies
pepperoni
pork sausage
speck

prosciutto
guanciale
soppressata
stracciatella



ROBERTA'S

