

OPEN 7 DAYS  
A WEEK

Roberta's

ASK ABOUT  
PRIVATE EVENTS &  
CATERING

## ANTIPASTI

STRACCIATELLA  
& HOUSE BREAD 19  
add cantabrian anchovy +8

GIARDINIERA 6  
house pickled vegetables



FIRE & ICE 21  
'nduja, stracciatella,  
house bread

MARINATED OLIVES 9  
castelvetrano, cerignola, kalamata,  
and lucques

## FIRST

ROASTED SUNCHOKES 22  
cashew cream with brown butter, dates  
and sunflower seeds

GREEN LETTUCES 19  
sea lettuce, anchovy vinaigrette,  
market herbs, pecorino fiore sardo  
and caper breadcrumbs

SMASHED CUCUMBERS 19  
persian cucumbers, garlic, mint,  
cilantro, seed mix and chili

## SECOND

BAKED OXTAIL RIGATONI 28  
rigatoni, parmigiano, horseradish,  
parsley and celery

ITALIAN COMBO  
SANDWICH 17  
soppressata, prosciutto, stracciatella,  
nduja spread, chicory salad  
and red onion

MEATBALLS 14  
gremolata breadcrumb,  
opal basil and parmigiano

## PIZZA

BEE STING 28  
tomato, soppressata, mozzarella,  
chili, honey and basil

QUEEN OF CRIME 25  
bloomsdale spinach with ricotta,  
parmigiano, pepperoni, cerignola  
olives, garlic and chili

SPECKENWOLF 25  
mozzarella, oregano, mushrooms, red  
onion, speck and black pepper

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



ROSSO 19  
tomato, garlic, oregano,  
and extra virgin olive oil

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

SHROOMSDAY DEVICE 25  
cremini mushrooms with taleggio,  
parmigiano, pickled onions, cream,  
chives and black pepper

## TOPPINGS

\$3

basil  
garlic  
jalapeños  
onions

parmigiano  
reggiano  
pecorino  
pepperoncini

\$4

calabrian chili  
olives  
ricotta

mozzarella  
mushrooms

\$6

anchovies  
beef pepperoni  
guanciale

pork sausage  
prosciutto  
soppressata

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 20% automatic gratuity will be added to parties of 6 or more.



# Roberta's

## DRAFT

HIGHLAND PARK BREWERY, HELLO LA IPA	10
SMOG CITY, CITRUS BLONDE ALE	10

## CAN

STONE, BUENAVEZA LAGER	6
MADE WEST, PALE ALE	7.5
ENEGREN, VALKYRIE AMBER ALE	7
PURE PROJECT, RAIN PILSNER	7.5
SELF CARE, N/A LAGER	10
SELF CARE, N/A IPA	10

## SODA / WATER

COCA-COLA	4
COKE ZERO	4
SPRITE	4
SAN PELLEGRINO ARANCIATA ROSSO	4
ARNOLD PALMER	6
SPARKLING PELLEGRINO	7
MINERAL WATER	7

## NATURAL WINE BY THE GLASS/ BOTTLE

GAMAY Domaine De Leyre Loup, Fleurie	17/68
RED BLEND Maloof, Wax on Wax Off	15/60
RED BLEND Domaine Benjamin Taillandier, Laguezell Minervois Red	15/60
ROSÉ Domaine BIBICh, Think Pink	16/64
SKIN CONTACT Maloof, Gewurztraminer	18/72
RIESLING Maloof, No Clos Radio	17/68
CHENIN BLANC Les Tetes	18/72
SPARKLING CHENIN BLANC Domaine Le Facteur Extra Brut Vouvray	18/72

