

Roberta's

MID-DAY

ANTIPASTI

MARINATED OLIVES 9

FIRE & ICE 20
stracciatella and 'nduja

**STRACCIATELLA &
HOUSE BREAD 19**
add cultured butter 4
add Spanish anchovies 8



SALUMI PLATE 8/22

True Story Prosciutto
Poconos, PA

Smoking Goose Finocchiona
Indianapolis, IN

Volpi Prosciutto
St. Louis, MO

KITCHEN

LITTLE GEM SALAD 19

dill, pecorino, mint
and breadcrumbs



MARINATED CUCUMBERS 16

garlic, chili, chrysanthemum greens
and spicy seeds

PIZZA

MARGHERITA 23

tomato, mozzarella, basil,
extra virgin olive oil

BEE STING 26

tomato, mozzarella, soppressata,
basil, chili, honey

FAMOUS ORIGINAL 24

tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili

SIDE ZADDY 24

mozzarella, row 7 upstate abundance
potatoes, anchovies, salsa verde

CHEESUS CHRIST 25

mozzarella, parmigiano reggiano,
taleggio, black pepper, cream

ROSSO 18

tomato, garlic, oregano,
extra virgin olive oil

PIZZA TOPPINGS

\$7

basil
honey
jalapeño
pepperoncini

red onions
parmigiano
pecorino
garlic

\$3

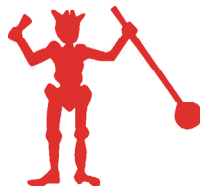
mushrooms
mozzarella
ricotta

caciocavallo
olives
egg

\$5

stracciatella
anchovies
pepperoni
pork sausage

speck
prosciutto
guanciale
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.