

261 MOORE ST  
@ROBERTASPIZZA

# Roberta's

OPEN 7 DAYS  
LUNCH AND DINNER

## LUNCH

### ANTIPASTI

**CHEESE PLATE** 8/22  
St. Stephen (Cow)  
Four Fat Fowl, NY  
Clothbound Cheddar (Cow)  
Cabot, VT  
Bayley Hazen Blue (Raw Cow)  
Jasper Hill Farm, VT

**FIRE & ICE** 20

**MARINATED OLIVES** 9

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

**A COMBINATION OF  
SALUMI & CHEESE** 37

**SALUMI PLATE** 8/22  
True Story Prosciutto  
Poconos, PA  
Smoking Goose Finocchiona  
Indianapolis, IN  
Benton's Country Ham  
Madisonville, TN

**LA SALUMINA SPALLA** 8

### KITCHEN

**LITTLE GEM SALAD** 19  
dill, pecorino, mint and breadcrumbs

**MARINATED CUCUMBERS** 16  
garlic, chili, chrysanthemum greens  
and spicy seeds

**PROSCIUTTO & MELON** 20  
stracciatella cream, bronze fennel  
and macadamia nut



**MEATBALLS** 18  
beef and pork with basil and  
parmigiano reggiano

**CHEESEBURGER** 22  
with American cheese, white onion  
and crispy potatoes

### PASTA

**LUMACHE CACIO E PEPE** 22  
pecorino romano and black pepper

**BUCATINI AMATRICIANA** 23  
guanciale, pecorino romano,  
tomato, chili

**SUNGOLD TOMATO  
POMODORO** 23  
parmigiano reggiano and basil



**RIGATONI CARBONARA** 24  
guanciale, pecorino romano,  
and black pepper

**GIGLI WITH BRAISED GOAT** 24  
white wine, lemon, pecorino fiore sardo  
and soft herbs

### PIZZA

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

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

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

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

**LARDO  
CALRISSIAN** 21  
taleggio, guanciale,  
fennel pollen,  
gremolata, lemon zest

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

**NORMCORE** 24  
sungold tomatoes, mozzarella,  
basil, extra virgin olive oil

**WAINGRO** 28  
arrabbiata, mozzarella,  
parmigiano, caciocavallo,  
meatballs, basil

**FYRE & ICE** 22  
stracciatella, parmigiano  
reggiano, garlic, calabrian chili,  
basil

**LORENZO'S OIL** 24  
asparagus, stracciatella,  
green garlic and mint

\$7

basil  
honey  
jalapeño  
pepperoncini  
red onions  
parmigiano  
pecorino  
garlic

\$3

mushrooms  
mozzarella  
ricotta  
caciocavallo  
olives

\$5

stracciatella  
anchovies  
pepperoni  
pork sausage  
speck  
prosciutto  
guanciale  
soppressata

**"Always for Pleasure!"**

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.