

261 MOORE ST
@ROBERTASPIZZA



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

**A COMBINATION OF
SALUMI & CHEESE** 37

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

FIRE & ICE 20

MARINATED OLIVES 9

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

LA SALUMINA SPALLA 8

**LA SALUMINA
COPPA DI TESTA** 13

KITCHEN

LITTLE GEM SALAD 19
dill, pecorino, mint and breadcrumbs

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

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

TUNA CARPACCIO 25
Jimmy Nardello and tropea onion

MEATBALLS 18
beef and pork with basil and
parmigiano reggiano

CHEESEBURGER 22
with American cheese, white onion
and crispy potatoes

HEIRLOOM TOMATOES 21
with walnut and soft herbs

PASTA

LINGUINE CACIO E PEPE 22
pecorino romano and black pepper

BUCATINI AMATRICIANA 23
guanciale, pecorino romano,
tomato and chili

**CAMPANELLE
WITH BRAISED GOAT** 24
with pecorino, lemon and chervil

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

RIGATONI CARBONARA 24
guanciale, pecorino romano
and black pepper

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

LUCKY PIERRE 25
squash blossom, stracciatella,
garlic, oregano,
Cantabrian anchovy

\$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.