

261 MOORE ST
@ROBERTASPIZZA



OPEN 7 DAYS
LUNCH AND DINNER

ANTIPASTI

STRACCIATELLA & HOUSE BREAD 19

add cultured butter 4
add Spanish anchovies 8

FIRE & ICE 20

stracciatella and cold smoked 'nduja
served with house bread

LA SALUMINA COPPA DI TESTA 13

Hurleyville, NY

LA SALUMINA SPALLA 16

Hurleyville, NY

MARINATED OLIVES 9

SALUMI PLATE 8/22

Smoking Goose Finocchiona
Indianapolis, IN

True Story Prosciutto
Poconos, PA

Benton's Country Ham
Madisonville, TN

FIRST

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 pepper and Tropea onion

FAIRYTALE EGGPLANT 16

cherry agrodolce, basil, mint

HEIRLOOM TOMATOES 21

with walnut and soft herbs

MEATBALLS 18

beef and pork with basil
and parmigiano reggiano

SECOND

SPAGHETTINI CACIO E PEPE 22

pecorino romano and black pepper

BUCATINI AMATRICIANA 23

guanciale, pecorino romano,
tomato, and chili

TAGLIATELLE WITH BRAISED GOAT 24

with pecorino, lemon and chervil

LINGUINE CARBONARA 24

guanciale, pecorino romano,
and black pepper

LUMACHE POMODORO 23

parmigiano reggiano and basil

THIRD

AMERICAN WAGYU ZABUTON STEAK 38

marble potatoes and salsa verde

HERITAGE PORK SPARE RIBS 26

fennel pollen, lime

CHEESEBURGER 22

with American cheese, white onion
and crispy potatoes

PIZZA

MARGHERITA 23

tomato, mozzarella, basil,
extra virgin olive oil

BEE STING 26

tomato, mozzarella, soppressata,
basil, chili, honey

ROSSO 18

tomato, garlic, oregano,
extra virgin olive oil

FYRE & ICE 22

stracciatella, parmigiano reggiano
garlic, Calabrian chili, basil

LARDO CALRISSIAN 21

talleggio, guanciale, fennel pollen,
gremolata, lemon zest

NORMCORE 24

sungold tomatoes, mozzarella,
garlic, basil, extra virgin olive oil

WAINGRO 28

arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil

URSULA'S PARADE 26

mozzarella, clams, garlic,
Calabrian chili, parsley, lemon

LUCKY PIERRE 25

squash blossom, stracciatella, garlic,
oregano, Calabrian 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.
20% automatic gratuity will be added to parties of 6 or more.