

261 MOORE ST
@ROBERTASPIZZA



OPEN 7 DAYS
LUNCH AND DINNER

LUNCH

ANTIPASTI

MARINATED OLIVES
9/9.27

STRACCIATELLA &
HOUSE BREAD
19/19.57

add cultured butter 4/4.12

add Spanish anchovies 8/8.24

FIRE & ICE
stracciatella and cold smoked 'nduja
served with house bread
20/20.60

SALUMI PLATE
Smoking Goose Finocchiona Indianapolis, IN
True Story Prosciutto Poconos, PA
Benton's Country Ham Madisonville, TN
22/22.66

LA SALUMINA COPPA DI TESTA
Hurleyville, NY
13/13.39

LA SALUMINA SPALLA
Hurleyville, NY
16/16.48

KITCHEN

LITTLE GEM SALAD
dill, pecorino, mint and breadcrumbs
19/19.57

MARINATED CUCUMBERS
garlic, chili, chrysanthemum greens
and spicy seeds
16/16.48

MELON & PROSCIUTTO
stracciatella cream, bronze fennel and
macadamia nut
20/20.60

TUNA CARPACCIO
Jimmy Nardello pepper and Tropea onion
25/25.75

HEIRLOOM TOMATOES
with walnut and soft herbs
21/21.63

MEATBALLS
beef and pork with basil
and parmigiano reggiano
18/18.54

CHEESEBURGER
with American cheese, white onion
and crispy potatoes
22/22.66

PASTA

SPAGHETTINI CACIO E PEPE
pecorino romano and black pepper
22/22.66

BUCATINI AMATRICIANA
guanciale, pecorino romano,
tomato, and chili
23/23.69

TAGLIATELLE WITH BRAISED GOAT
with pecorino, lemon and chervil
24/24.72

LINGUINE CARBONARA
guanciale, pecorino romano,
and black pepper
24/24.72

LUMACHE POMODORO
parmigiano reggiano and basil
23/23.69

PIZZA

MARGHERITA
tomato, mozzarella, basil,
extra virgin olive oil
23/23.69

BEE STING
tomato, mozzarella, soppressata,
basil, chili, honey
26/26.78

FYRE & ICE
stracciatella, parmigiano reggiano
garlic, Calabrian chili, basil
22/22.66

LARDO CALRISSIAN
taleggio, guanciale, fennel pollen,
gremolata, lemon zest
21/21.63

NORMCORE
sungold tomatoes, mozzarella,
garlic, basil, extra virgin olive oil
24/24.72

THE ROBERTA'S **1986**
lamb birria, salsa macha, cilantro, onion
26/26.78

WAINGRO
arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil
28/28.84

URSULA'S PARADE
mozzarella, clams, garlic,
Calabrian chili, parsley, lemon
26/26.78

GUANCIALE & EGG
tomato, mozzarella, guanciale,
egg, breadcrumb
26/26.78

1/1.03
basil
honey
jalapeño
pepperoncini
red onions

parmigiano
pecorino
garlic
ranch

3/3.09
mushrooms
mozzarella
ricotta

caciocavallo
olives
egg

5/ 5.15
stracciatella
anchovies
pepperoni
pork sausage

speck
prosciutto
guanciale
soppressata

PRICING REFLECTS 3% CASH DISCOUNT/CREDIT & DEBIT CHARGE

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.