261 MOORE ST
@ROBERTASPIZZA

Roberta's

OPEN 7 DAYS
LUNCH AND DINNER

ANTIPASTI

MARINATED OLIVES
9/9.27

STRACCIATELLA & HOUSE BREAD
19/19.57
add cultured butter *4/4.12*

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

FIRST

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



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

BRUNCH

BUTTERMILK PANCAKE
cultured butter and maple syrup
13/13.39

B.E.C.
english muffin, bacon,
American cheese and herb mayo
16/16.48

JAPANESE SWEET POTATOES
fried egg, stracciatella,
shallot, chive and chimichurri
19/19.57

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

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



TORTILLA ITALIANO
radicchio and parmigiano reggiano
13/13.39

STEAK & EGGS
American wagyu zabuton
with marble potatoes
38/39.14

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

SIDES

CRISPY POTATOES
béarnaise and chives
9/9.27
add egg *3/3.09*

BENTON'S HERITAGE BACON
8/8.24

BUTTERMILK BISCUIT
cultured butter and honey
6/6.18

PIZZA

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

FAMOUS ORIGINAL *24*
tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili
24/24.72

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

LIZARD KING
taleggio, shaved Brussels sprouts,
speck, radicchio
20/20.60

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
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.