261 MOORE ST
@ROBERTASPIZZA

Roberta's

OPEN 7 DAYS
LUNCH AND DINNER

DINNER

ANTIPASTI

MARINATED OLIVES
9/9.27

STRACCIATELLA & HOUSE BREAD
19/19.57
add cultured butter *4/4.12*
add Don Bocarte anchovies *8/8.24*

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

LA SALUMINA SPALLA
Hurleyville, NY
16/16.48

SALUMI PLATE
Fratelli Galloni 24 Mos. Prosciutto di Parma
Emilia-Romagna, ITA
True Story Prosciutto
Poconos, PA
Benton's Country Ham
Madisonville, TN
22/22.66

FIRST

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

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

ROASTED HONEY NUT SQUASH
pumpkin seed, agrodolce, and sage
16/16.48

BON BON DATES & PROSCIUTTO
stracciatella cream, basil and macadamia nut
20/20.60

TUNA CARPACCIO
piquillo pepper and Tropea onion
25/25.75

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

SECOND

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

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



OXTAIL TAGLIATELLE
braised oxtail, horseradish and celery leaf
29/ 29.87

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

THIRD

AMERICAN WAGYU ZABUTON STEAK
marble potatoes and chimichurri
38/39.14

IBÉRICO PORK COLLAR
grilled with fennel pollen, lemon,
and salsa verde
28/28.84

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

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

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

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

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

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

ROSSO
tomato, garlic, oregano,
extra virgin olive oil
18/18.54

1/1.03
basil
honey
jalapeño
pepperoncini
red onions
parmigiano
pecorino
garlic
ranch

3/3.09
mushrooms
mozzarella
ricotta
caciocavallo
olives

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.