ONE PENN PLAZA
@ROBERTASPIZZA

# Roberta's

OPEN 7 DAYS
GO NY GO NY GO!

## ANTIPASTI

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

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

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

**MARINATED OLIVES** *9*

## FIRST

**AUTUMN GREENS** *16*
chicories, asian pear, and shallots with a hazelnut vinaigrette and romano cheese

**LITTLE GEM SALAD** *19*
dill, pecorino, mint and garlic croutons

**BLACK MISSION FIG & PROSCIUTTO** *19*
stracciatella cream and macadamia

**MEATBALLS** *18*
beef and pork with basil and parmigiano reggiano

**TUNA CARPACCIO** *26*
horseradish, shallots, husk cherries and lime

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

## SECOND

**TAGLIATELLE WITH BRAISED VEAL** *27*
celery leaf, parmigiano reggiano and lemon

**SPAGHETTI CACIO E PEPE** *24*
pecorino romano and black pepper

**HONEYNUT SQUASH TORTELLINI** *23*
parmigiano reggiano, brown butter and sage

**RIGATONI AMATRICIANA** *23*
guanciale, pecorino romano, tomato, chili

**LINGUINE CARBONARA** *24*
guanciale, pecorino and black pepper

## THIRD

**AMERICAN WAGYU ZABUTON STEAK** *38*
with buttered potatoes



**CHEESEBURGER** *22*
with American cheese, white onion and roasted marble potatoes

## PIZZA

**MARGHERITA** *23*
tomato, mozzarella, basil, extra virgin olive oil

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

**BEE STING** *26*
tomato, mozzarella, soppressata, basil, chili, honey

**WAINGRO** *28*
arrabbiata, mozzarella, parmigiano reggiano, caciocavallo, meatballs, basil

**ROSSO** *18*
tomato, garlic, oregano, extra virgin olive oil

**LARDO CALRISSIAN** *24*
Ilberico lardo, taleggio, rosemary, oregano, chili flake, red onion, gremolata

**FYRE AND ICE** *22*
stracciatella, calabrian chili, garlic, basil, parmigiano reggiano

**CHEESUS CHRIST** *25*
mozzarella, parmigiano reggiano, taleggio, cream, black pepper

**CRISPY GLOVER** *24*
tomato, taleggio, guanciale, red onion, garlic, chili, breadcrumbs

*$1*
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.