



GASTRO-PIZZA

STUZZICHINI

BURRATA CAPONATA

local burrata, eggplant caponata - roman style 15

SCHIACCIATA

thinly sliced truffle ham, stracchino cheese, crispy capers, radicchio pesto, housemade herbed roman bread 10

POLPETTE

house made meatball, slowly roasted with tomato and fresh basil, topped with fresh ricotta, and cracked black pepper 11

ARANCINO

crusted saffron and pea risotto, topped with pork belly cacciatore 15

LANGOSTINO

langostino tails baked in a blend of cheeses, artichokes and herbs 13

MACCHERONI

ZITI SBRICCIOLATA

Italian sausage ragu, peas, pecorino pepato 17

LASAGNA ROMANA

layered fresh pasta sheets, beef stracotto, besciamella, parmesan, 19

CONCHIGLIE ORIGANATA

large shells filled with ricotta and spinach, topped with chopped clams origanata, baked to crisp 20

MEZZI MATRICIANA

short pasta tossed with smoked pancetta caramelized onions, tomato, topped with pecorino 18

ROMOLO GASTRO-PIZZA

da noi si mangia bene!!

DAL CAMPO

CICORIE

radicchio, endive, frisee, pepato, lemon preserve dressing 11

SPACCATA

iceberg, romaine, radish, chickpeas, cherry tomatoes, gorgonzola cheese, egg, toasted almonds, croutons, bacon, housemade caesar dressing 11

PANZANELLA

heirloom tomatoes, cucumbers, red onions, basil, caper berries, vinaigrette dressing, served on pizza frita 12

VENI



VIDI



VICI



DOLCI

TARTUFO

chocolate covered, vanilla and chocolate ice-cream ball with cherry center 8

TIRAMISU

layered biscotti infused with espresso, cognac, and mascarpone custard 9

BUDINO

rich, creamy butterscotch pudding served with dulce de leche and chantilly cream 9

PIATTO FORTE

OSSOBUCCO

slowly braised veal with herbs. pan juices and dusted with gremolata 28

SCOTTADITO

herb marinated lamb chops, roasted, brushed with garlic olive oil, served with mashed potato and roasted vegetables 28

SCARPARIELLO

chicken on the bone, charred with hot and sweet peppers, italian sausage and white wine sauce 21

PIZZA ROMANA

U BRONX

seasoned ground tomatoes, mozzarella, cup & char pepperoni, meatball, shaved grana, parsley 19

BRACCIO DI FERRO

mozzarella, fresh spinach, garlic, evoo, local ricotta, shaved grana, aleppo pepper flakes 18

TOTTI

(garlic, sea salt & evoo crust) finished w/ prosciutto, arugula, cherry tomatoes, fior di latte mozzarella, parsley 19

GIULIETTA

mozzarella, gorgonzola dolce, prosciutto, housemade fig jam, balsamic glaze, shaved grana padana 19

"OTP" DILORENZO STYLE

mozzarella, seasoned ground tomatoes, freshly pinched sausage, oregano, evoo 17

NONNA ROMANA

mozzarella, tomato marinara, garlic, evoo, basil, fior di latte, grated pecorino 18

ITALIAN SCALLION

aged mozzarella, pulled pork, sweet and tangy sauce, smoked pancetta, pickled and fresh scallions 18

ER CHEF GERMANO MININ
ER PIZZAROLO BRUNO DIFABIO
378 MAIN STREET, RIDGEFIELD
(UNDER DESIGNS BY URSALA)
203-769-6249