

PIZZA

our dough is made fresh daily from imported Italian "00" flour, Italian sea salt, fresh yeast and cooked on our stone deck oven to a light, crisp finish. All pizzas include crushed tomatoes, fresh basil, shredded Provolone & Mozzarella and freshly grated Grana Padano. **gf** (gluten free) pizza crust +3

10" pizzas include a side salad

	10"	14"	18"
PIZZA TOPPINGS	2.50	3.00	3.75
PREMIUM PIZZA TOPPINGS*	3.00	3.75	4.75
FORMAGGI 	14	18	24
shredded blend of mozzarella & provolone			
VERDURA  	16.5	23	30
roasted broccoli & red/yellow peppers, onion			
MARGHERITA 	16.5	23	30
fresh mozzarella, sliced tomato, basil, EVOO			
VERDE (GREEN) 	16.5	25	30
pesto, spinach, fresh mozzarella			
NAPOLETANO	17.5	25	29
anchovies, fresh mozzarella			
BIANCO (WHITE) 	16.5	25	30
alfredo sauce, chicken, spinach			
ROSSO (RED) 	16.5	25	32
sausage, pepperoni, goat cheese			
PADRONE 	18	25	33.5
Italian sausage, pepperoni, raw red onions, sautéed mushrooms, roasted sweet peppers, crushed red pepper flakes, oregano			

BEVERAGES

FOUNTAIN

(Free refills)

Coke, Diet Coke,
Coke Zero,
Sprite, Ginger Ale,
Mr. Pibb,
Lemonade 3.0

BOTTLED

SAN BENEDETTO
Lemon Tea or Peach Tea 3.5
S. PELLEGRINO (500 ml) 4.5
IBC ROOT BEER (diet & reg) 3.5
S. PELLEGRINO (12 oz can)
Limonata or Aranciata Rossa 3.5

TEA

ICED TEA house brewed,
garnished with lemon 3.0

HOT TEA
organic selection 3.5

COFFEE

Fair trade, 100%
Arabica beans 3

ESPRESSO 3.5
CAPPUCCINO 5.5
Lavazza

PIZZA TOPPINGS

customize your pizza with these fresh toppings

VEGETABLES

anchovies, artichoke hearts,* fresh basil, black olives, broccoli, garlic slivers, mild or hot giardenara, fresh jalapeño, mushrooms, red & yellow peppers, spinach, sliced tomato, onion: caramelized or raw

MEAT

bacon,* jalapeño bacon,* ground beef,* Italian beef,* grilled chicken,* pepperoni, Italian sausage

OPTIONAL CHEESE

blue cheese,* goat cheese,* fresh mozzarella,* grana padana, mozzarella/provolone blend

SAUCES

crushed tomato (red), alfredo* (white), & pesto* (green)

* premium pizza topping

PASTA

includes garlic cheese bread and side salad
Romano cheese garnish on all non seafood pasta

CHICKEN PARMIGIANO

chicken parmesan on spaghetti pomodoro 17.5

FETTUCINE ALFREDO

european butter, fresh cream, romano cheese & a hint of garlic on fettuccine pasta 17.5

FARFALLE AGLIO E OLIO VERDURA

garlic, EVOO, roasted broccoli, red & yellow peppers, onion, bow-tie pasta 17.5

FARFALLE ALLA PESTO

rich & creamy basil pesto sauce on bowtie pasta 16.5

FARFALLE BURRO E FORMAGGIO

european butter & imported romano cheese on bowtie pasta 15.5

FUSILLI CON CARNE

classic tomato meat sauce on spiral pasta, house made meatball 17.5

MELANZANE PARMIGIANO

thick-cut hand breaded eggplant parmesan on spaghetti pomodoro 17.5

PENNE ARRABIATTA

crushed tomato, fresh basil, with a refreshing spicy finish on penne pasta 16.5

 CAFÉ ROMA
Pasta Sauce & Salad
Dressing For Sale! ask
your server



PENNE RUSTICA

light cream sauce, peas & mushrooms on penne pasta 17.5

LINGUINE AGLIO E OLIO

extra virgin olive oil, fresh sliced garlic, on linguine pasta 15.5

CAPELLINI POMODORO E BASILICO

crushed tomato, fresh basil & garlic on angel hair pasta 15.5

TORTIGLIONE ALLA VODKA

tomato cream sauce, flamed vodka on large tubular pasta 16.5

PASTA ADD-INS

CHICKEN grilled chicken breast 4.5
SALMON grilled salmon skin-on 6 oz fillet 12.5
SHRIMP sautéed butterflied tiger shrimp 10.5
SAUSAGE crumbled mild Italian sausage 5
SAUSAGE LINK spicy Italian sausage link 5
MEATBALL house-made, beef 4 (each)
VEGGIES roasted broccoli, onions, red & yellow peppers 4
GLUTEN FREE PASTA 3
WHOLE WHEAT PASTA 3

 Café Roma signature dish **gf** gluten free  vegetarian



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Groups of 6 or more are subject to a 20% gratuity charge.

Please advise your server of any dietary restrictions and allergies when dining in or placing a carry out order.

Please note menu items and pricing are subject to change.

SANDWICHES & WRAPS includes choice of: fresh cut fries or side salad

HOT

COLD

CAPRESE 🌿
sliced vine ripened tomatoes, fresh mozzarella, basil leaf, extra virgin olive oil, on rustic Italian bread 16.5

SAN PIETRO 🌿
grilled chicken, fresh mozzarella, basil leaf, sliced tomato, dried tomato spread, on rustic Italian bread 16.5

CHICKEN CAESAR WRAP
grilled chicken, romaine, romano cheese, classic Caesar dressing, croutons, in a warm pizza skin 16.5

PESTO É POLLO WRAP 🌿
grilled chicken, tomato slices, fresh mozzarella, basil pesto, in a warm pizza skin 16.5

TUNA MELT
white albacore tuna salad, lettuce, tomato, red onion, cheddar or swiss, served open-faced 16.5

MAKE ANY SALAD A WRAP
all salads available wrapped in a warm pizza skin 3

POLLO PICCANTE 🌿
grilled chicken, melted swiss, pesto, jalapeño bacon, tomato, on rustic Italian bread 16.5

POLLO AMERICANO
grilled chicken, bbq, bacon, lettuce, tomato, melted cheddar, on classic eggwash bun 16.5

POLLO PARMIGIANO sun 🌿
hand breaded chicken parmesan, melted mozzarella/provolone, signature pomodoro sauce 16.5

MELANZANE PARMIGIANO 🌿🌿
hand breaded thick cut eggplant parmesan, melted mozzarella/provolone, signature pomodoro sauce 16.5

CHAR-GRILLED BURGER
1/3 pound char-grilled Black Angus beef burger, tomato, lettuce, onion 16.5

ITALIAN BEEF SANDWICH 🌿
century old family recipe, cooked rare then finished in tomato infused au jus, mild or hot giardiniera 16.5
make it a combo, add a sausage link 5

ITALIAN MEATBALL SANDWICH 🌿
three house-made beef meatballs smothered in meat sauce 16.5

SPICY ITALIAN SAUSAGE SANDWICH
char-grilled spicy Italian sausage topped with a sauté of tomato, red & yellow peppers, mushrooms, sweet onion 16.5 *(10 minutes to cook, grilled to order)*

SANDWICH ADD-INS

giardiniera hot or mild 1.5
red & yellow bell peppers roasted 4
applewood bacon 4.5
jalapeño bacon 4.5
fresh mozzarella 4.5
blue cheese, goat cheese, feta 4
mozzarella/provolone shredded 3
cheddar or swiss 3

INSALATA

includes garlic cheese bread
Bianco Balsamico, our signature dressing, is house-made and exclusive to Café Roma. Available for carry out.

CAESAR
romaine, romano cheese, croutons, classic Caesar dressing 15.5

DELLA CASA INSALATA 🌿
fresh mesculin blend of lettuce, croutons, Bianco Balsamico 13.5

CAPRESE 🌿 **gf**
sliced vine ripened tomatoes, fresh mozzarella, basil leaf, extra virgin olive oil, includes side salad 16.5

CHOPPED VEGGIE 🌿🌿
mixed greens, garbanzo beans, chopped grilled portobello mushrooms, zucchini, yellow squash, roasted red & yellow peppers, croutons, Bianco Balsamico 16.5

COBB SALAD
crisp romaine, bacon, hard boiled egg, avocado, tomato, red onion, crumbled blue cheese, croutons, red balsamic vinaigrette 17.5

GREEK SALAD 🌿
mixed greens, hummus, feta cheese, Kalamata olives, red onion, tzatziki sauce, tomato, lemon-oregano vinaigrette, served with grilled pita 16.5

VERDURA (SERVED COLD) 🌿 **gf**
grilled portobello mushrooms, zucchini, yellow squash, roasted red & yellow peppers, artichoke hearts, balsamic reduction, includes side salad 16.5

SOUTHWEST SALAD 🌿 **gf**
crisp romaine, black beans, avocado, corn, shredded cheddar, tomato, tortilla strips, lime, chipotle ranch dressing 16.5

SIDE SALAD 🌿
Caesar or Della Casa 6

ZUPPA

Chef Frank's house-made soups 🌿

DINE IN PRICES

includes garlic cheese bread
small soup 7 with side salad 9
large soup 9 with side salad 11.5
add small soup to any meal 4
substitute soup on any meal 3.5

CARRY OUT PRICES

includes garlic cheese bread
12 oz soup 6.5 with side salad 8.5
16oz soup 8.5 with side salad 10.50
32oz soup 13

SIDES

garlic cheese bread (4) 4
2 meatballs, garlic cheese bread 8
3 meatballs, garlic cheese bread 10
fresh cut fries 5
side salad: Caesar or Della Casa 5.5

SALAD ADD-INS

grilled chicken 4.5	salmon 12.5
avocado 4 fresh	shrimp 10
mozzarella 4.5	popcorn shrimp 9
goat or feta cheese 4	garbanzo beans 3
blue cheese crumbles 4	grilled zucchini & squash 4

🌿 Café Roma signature dish
gf gluten free 🌿 vegetarian

The FDA (Food and Drug Administration) advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.