

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"	14"	18"
PIZZA TOPPINGS	2.25	2.75	3.5
PREMIUM PIZZA TOPPINGS*	2.75	3.5	4.5
FORMAGGI 🌿 shredded blend of mozzarella & provolone	13	17	23
VERDURA 🌿 🌱 roasted broccoli & red/yellow peppers, onion	15.5	22	29
MARGHERITA 🌿 fresh mozzarella, sliced tomato, basil, EVOO	15.5	22	29
VERDE (GREEN) 🌿 pesto, spinach, fresh mozzarella	15.5	23	29
NAPOLETANO anchovies, fresh mozzarella	16.5	23	28
BIANCO (WHITE) 🌱 alfredo sauce, chicken, spinach	15.5	23	29
ROSSO (RED) 🌱 sausage, pepperoni, goat cheese	15.5	23	31
PADRONE 🌱 Italian sausage, pepperoni, raw red onions, sautéed mushrooms, roasted sweet peppers, crushed red pepper flakes, oregano	17	24	32.5

BEVERAGES

FOUNTAIN

(Free refills)

Coke, Diet Coke,
Coke Zero,
Sprite, Ginger Ale,
Mr. Pibb,
Lemonade 2.5

BOTTLED

SAN BENEDETTO
Lemon Tea or Peach Tea 3.5
S. PELLEGRINO (500 ml) 3.5
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 2.5
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 16.5

FETTUCCINE ALFREDO

european butter, fresh cream, romano cheese & a hint of garlic on fettuccine pasta 15.5

FARFALLE AGLIO E OLIO VERDURA

garlic, EVOO, roasted broccoli, red & yellow peppers, onion, bow-tie pasta 16

FARFALLE ALLA PESTO

rich & creamy basil pesto sauce on bowtie pasta 14.5

FARFALLE BURRO E FORMAGGIO

european butter & imported romano cheese on bowtie pasta 13.5

FUSILLI CON CARNE

classic tomato meat sauce on spiral pasta, house made meatball 15.5

MELANZANE PARMIGIANO

thick-cut hand breaded eggplant parmesan on spaghetti pomodoro 15.5

PENNE ARRABIATTA

crushed tomato, fresh basil, with a refreshing spicy finish on penne pasta 14.5

CAFÉ ROMA
Pasta Sauce & Salad
Dressing For Sale!
ASK YOUR SERVER



PENNE RUSTICA

light cream sauce, peas & mushrooms on penne pasta 15.5

LINGUINE AGLIO E OLIO

extra virgin olive oil, fresh sliced garlic, on linguine pasta 14

CAPELLINI POMODORO E BASILICO

crushed tomato, fresh basil & garlic on angel hair pasta 13.5

TORTIGLIONE ALLA VODKA

tomato cream sauce, flamed vodka on large tubular pasta 14.5

PASTA ADD-INS

CHICKEN grilled chicken breast 4.5
SALMON grilled salmon skin-on 6 oz fillet 11.5
SHRIMP sautéed butterflied tiger shrimp 9.5
SAUSAGE crumbled mild Italian sausage 4
SAUSAGE LINK spicy Italian sausage link 4
MEATBALL house-made, beef 3.5 (each)
VEGGIES roasted broccoli, onions, red & yellow peppers 3.5
GLUTEN FREE PASTA 2.5
WHOLE WHEAT PASTA 2.5

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



847.836.7662 (ROMA)
tastecaferoma.com
2175 Point Boulevard, Suite 120
Elgin, IL 60123

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

COLD

CAPRESE

sliced vine ripened tomatoes, fresh mozzarella, basil leaf, extra virgin olive oil, on rustic Italian bread 14.5

SAN PIETRO

grilled chicken, fresh mozzarella, basil leaf, sliced tomato, sun dried tomato spread, on rustic Italian bread 14.5

CHICKEN CAESAR WRAP

grilled chicken, romaine, romano cheese, classic Caesar dressing, croutons, in a warm pizza skin 14.5

PESTO É POLLO WRAP

grilled chicken, tomato slices, fresh mozzarella, basil pesto, in a warm pizza skin 14.5

TUNA MELT

white albacore tuna salad, lettuce, tomato, red onion, cheddar or swiss, served open-faced 14.5

MAKE ANY SALAD A WRAP

all salads available wrapped in a warm pizza skin 3

SANDWICH ADD-INS

giardiniera hot or mild 1.5

red & yellow bell peppers roasted 3.5

applewood bacon 4

jalapeño bacon 4

fresh mozzarella 4.5

blue cheese, goat cheese, feta 3.5

mozzarella/provolone shredded 2.5

cheddar or swiss 2.5

HOT

POLLO PICCANTE

grilled chicken, melted swiss, pesto, jalapeño bacon, tomato, on rustic Italian bread 14.5

POLLO AMERICANO

grilled chicken, bbq, bacon, lettuce, tomato, melted cheddar, on classic eggwash bun 14.5

POLLO PARMIGIANO

hand breaded chicken parmesan, melted mozzarella/provolone, signature pomodoro sauce 15.5

MELANZANE PARMIGIANO

hand breaded thick cut eggplant parmesan, melted mozzarella/provolone, signature pomodoro sauce 15.5

CHAR-GRILLED BURGER

1/3 pound char-grilled Black Angus beef burger, tomato, lettuce, onion 14.5

ITALIAN BEEF SANDWICH

century old family recipe, cooked rare then finished in tomato infused au jus, mild or hot giardiniera 14.5
make it a combo, add a sausage link 4.5

ITALIAN MEATBALL SANDWICH

three house-made beef meatballs smothered in meat sauce 14.5

SPICY ITALIAN SAUSAGE SANDWICH

char-grilled spicy Italian sausage topped with a sauté of tomato, red & yellow peppers, mushrooms, sweet onion 14 (10 minutes to cook, grilled to order)

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 14

DELLA CASA INSALATA

fresh mesculin blend of lettuce, croutons, Bianco Balsamico 12

CAPRESE **gf**

sliced vine ripened tomatoes, fresh mozzarella, basil leaf, extra virgin olive oil, includes side salad 14

CHOPPED VEGGIE

mixed greens, garbanzo beans, chopped grilled portobello mushrooms, zucchini, yellow squash, roasted red & yellow peppers, croutons, Bianco Balsamico 14.5

COBB SALAD

crisp romaine, bacon, hard boiled egg, avocado, tomato, red onion, crumbled blue cheese, croutons, red balsamic vinaigrette 15.5

GREEK SALAD

mixed greens, hummus, feta cheese, Kalamata olives, red onion, tzatziki sauce, tomato, lemon-oregano vinaigrette, served with grilled pita 14.5

VERDURA (SERVED COLD) **gf**

grilled portobello mushrooms, zucchini, yellow squash, roasted red & yellow peppers, artichoke hearts, balsamic reduction, includes side salad 14.5


SOUTHWEST SALAD **gf**

crisp romaine, black beans, avocado, corn, shredded cheddar, tomato, tortilla strips, lime, chipotle ranch dressing 14

SIDE SALAD

Caesar or Della Casa 5

ZUPPA

Chef Frank's house-made soups 

DINE IN PRICES

includes garlic cheese bread

small soup 6 with side salad 8

large soup 8 with side salad 10.5

add small soup to any meal 3

substitute soup on any meal 2.5

CARRY OUT PRICES

includes garlic cheese bread

12oz soup 5.25 with side salad 7.5

16oz soup 8 with side salad 9.75

32oz soup 12

SIDES

garlic cheese bread (4) 3.5

2 meatballs, garlic cheese bread 7

3 meatballs, garlic cheese bread 9

fresh cut fries 4.5

side salad: Caesar or Della Casa 4.5

SALAD ADD-INS

grilled chicken 4.5

avocado 3.5

fresh mozzarella 4

goat or feta cheese 4

blue cheese

crumbles 4

salmon 11.5


shrimp 9.5


popcorn shrimp 8

garbanzo beans 3

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.