



ROMA

Italian Ristorante

SUL TEMPO
COCKTAIL LOUNGE



Welcome to Roma Italian Ristorante/Sul Tempo!

During this unusual time, we are pleased to be able to continue to provide you with delicious food and warm hospitality.

We are currently offering a limited menu in addition to our Sul Tempo menu, and our new Family Style menu.

We are operating through carryout and curbside services.

Open: Wednesday thru Saturday, 4 - 8 pm

Please call ahead to order -- (302)678-1041

Please enter through our front door for pick up.

+ Limited Menu +

Starters

*Shrimp Cocktail

Jumbo Shrimp served with house made Cocktail Sauce 9

*Assorted Antipasti

Marinated vegetables, prosciutto, spressata salami, olives, provolone, and fresh mozzarella 13

Crispy Calamari

Served with house marinara 10

Crispy House Pulled Mozzarella

House made marinara 8

Bruschetta

Traditional, served warm with crisp local baguette 7

Caesar Salad

Crisp romaine, fresh romano, house made caesar & croutons 4/7

*Baby Spinach

Dried cranberries, almonds, feta, cranberry vinaigrette 4/8

*House Pulled Mozzarella Caprese

Tomato, basil, roasted garlic, balsamic 10

*Tomato and Crab Bisque 6

Italian Wedding or Pasta Fazul 5

Entrees

Choice of:
Penne, Fettucini, or Spaghetti

Tossed With:
*Tomato, Marinara, or Meat
Sauce 12*
*Vodka Cream or Alfredo (both
contain prosciutto) 16*

Add to any Pasta or Entree:
**Chicken or Sausage 6/
Meatballs 7*
Shrimp Salmon, Crab, Steak 10
Crab Cake 11/ Scallops 12

Spaghetti & Meatballs
*Tossed in our house made red
sauce 16*

Stuffed Shells
*Stuffed with Ricotta & baked
with tomato sauce 16*

Lasagna
*Layers of pasta with house
ground beef & pork, blended
with Ricotta, mozzarella &
tomato sauce 16*

Parmigiana
*Served with a side of penne
tossed in tomato sauce*
Eggplant or Chicken 16/19

***Vegetable Risotto**
*Seasonal vegetables tossed
with romano 17*

*(Consuming raw or undercooked
proteins may result in food borne
illness)*

Gluten Free Items

Chicken Florentine
*House wine reduction with prosciutto,
baked over sauteed spinach with
mozzarella, served over risotto or side of
chef's vegetable 21*

Chicken Marsala
*Marsala wine, prosciutto, & wild
mushrooms (chicken contains onion) 18*

Veal Saltimbocca
*House wine reduction with prosciutto,
baked over sauteed spinach with
mozzarella. Served over risotto or side of
chef's vegetable 24*

Lobster Ravioli
*Tossed in crab and tomato cream, shaved
romano 23*

***Crab Cakes**
*Pan seared, whipped potatoes, & chef's
vegetable 24*

Shrimp Scampi
*Jumbo shrimp in a wine garlic sauce over
linguini 21*

***Ahi Tuna**
*8 ounce, sushi grade, pan seared. Served
with pickled vegetables, grilled asparagus,
mashed potatoes, and ginger soy 24*

***Roasted Salmon**
*Served with garlic mashed potatoes and
seasonal vegetables 21*

***6 oz. Center Cut Filet**
*Served with mashed potatoes, chef's
vegetable, and finished with natural pan
jus 26*

Chicken Piccata
*Lemon butter sauce with capers and
grilled asparagus 22*
(artichokes and/or sun-dried tomatoes +2)