



PASTA

With Gino's Homemade Tomato Sauce Recipe. Made Daily.

Penne • \$7.70

Spaghetti • \$7.70

CUSTOMIZE YOUR PASTA

ADD

Meat Sauce • \$2.50

Shrimp • \$4.00

Sausage • \$2.95 each

Anchovies • \$2.00

Grilled Chicken • \$3.00

Peppers or Onions • \$1.00 each

Mushrooms • \$1.00 each

BAKE WITH

Mozzarella • \$1.00

Fresh Mozzarella • \$2.00

Baked 5 Cheese Mac (Penne) • \$12.70

Penne Baked with a Blend of Cheddar, American, Provolone, Mozzarella and Romana Cheese

Baked Penne Salsicce • \$14.70

Penne tossed in a Creamy Tomato Alfredo with Scallions and a Spicy Homemade Crumbled Sausage, baked with Fresh Mozzarella

Penne Pesto • \$13.70

A Homemade Sauce with Fresh Basil, Pine Nuts, Extra Virgin Olive Oil, Romano Cheese and a Hint of Cream

Penne Ala Vodka • \$14.70

A Creamy Tomato Alfredo with Prosciutto, Scallions and a Hint of Vodka

Fra Diavolo • \$12.70

Spicy Garlic Wine Marinara with Sautéed Peppers and Scallions over Spaghetti

Carbonara with Spaghetti • \$15.70

A Rich Cream Sauce of Butter, Cream, Scallions, Prosciutto, Egg Yolk and Romano Cheese

Spaghetti Aglio Olio • \$11.70

A Touch of Spices, Romano Cheese with Fresh Garlic and Extra Virgin Olive Oil. Available Mild or Spicy

PASTA ALFREDO

Penne Alfredo • \$12.70

A Rich Sauce of Butter, Cream and Romano Cheese

Add: Chicken \$3 • Shrimp \$4 • Broccoli, Bell Pepper, Mushrooms \$1

Cajun Steak Tip Alfredo • \$18.70

A Creamy Cajun Spiced Alfredo with Steak Tips, Mushrooms & Red Bell Pepper over Penne and Topped with Gorgonzola Cheese

GLUTEN FREE MENU

APPETIZERS

Bruschetta • \$7.95

A GF Croustini with Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Olive Oil and Balsamic Reduction

Italian Cheese Biscuits • \$4.95

Two made from scratch GF Buttermilk Biscuits made with a blend of Mozzarella, Provolone, Cheddar and Romano Cheese & Fresh Garlic. Served with Marinara

Sausage & Peppers • \$6.95

Italian Sweet Sausage and Roasted Peppers with Marinara

Stuffed Cherry Peppers • \$6.95

Cherry Peppers stuffed with Sharp Provolone and Prosciutto, Marinated in Olive Oil

Mussels • \$7.95

Steamed Mussels with White Wine, Butter, Lemon, Prosciutto and Garlic

SALADS

Dressings

House Italian • Lite Italian • Bleu Cheese • Honey Mustard
Parmesan Pepper • Ranch • Balsamic Vinaigrette

House Salad • \$2.50

Caesar Salad • \$6.95

Add Chicken \$3.00 • Add Shrimp \$4.00

(Remind your server... No Croutons!)

House Grilled Chicken Salad • \$8.95

Caprese Salad • \$7.95

Sliced Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Balsamic Reduction

CHICKEN

Served with your choice of GF Penne, Spaghetti, Roasted Potatoes or Mixed Vegetables

Grilled Chicken Parmigiana • \$13.70

Grilled Chicken Breast topped with Marinara and Baked with Mozzarella Cheese

Chicken Marsala • \$16.70

Sautéed Chicken Breast Smothered in Mushrooms and Red Bell Peppers in a Light Butter and Marsala Wine Sauce

Chicken Florentine • \$16.70

Grilled Marinated Chicken Breast Layered with Prosciutto, finished with Spinach and a Parmesan Cream Sauce

Chicken Picatta • \$16.70

Tenderized Sautéed Boneless Chicken Breast smothered in Red Bell Peppers, Mushrooms, and Capers in a Light Butter, Lemon & Chardonnay Wine Sauce

GLUTEN FREE PIZZA

Our Pizza Crusts are made Daily In-House and Never Frozen, they contain Egg and Milk. Dairy & Egg Free Crusts are available along with Pecorino Romano Cheese, made from Sheep's Milk.

Toppings

Pepperoni • Ham • Garlic • Green Pepper • Crumbled Sausage
Sliced Sausage • Bacon • Grilled Chicken • Broccoli • Onion
Mushrooms • Black Olives • Anchovies • Hamburger • Prosciutto
Salami • Spinach • Artichokes • Pineapple • Jalapeño
Tomato • Roasted Peppers

NEW
BIGGER SIZE!

12" Cheese Pizza • \$10.00

Additional Toppings \$1.00 • Extra Sauce 50¢ • Extra Cheese \$1.00

Tomato & Garlic Bianco • \$12.00

Fresh Garlic, Sliced Tomatoes & Cheese

Margherita • \$14.00

Fresh Mozzarella, Fresh Basil, Fresh Garlic & topped with Marinara

Shrimp Scampi • \$16.00

Shrimp, Fresh Garlic, Red Pepper, Scallions & Cheese

Buffalo Chicken • \$15.00

Spicy Buffalo Sauce, Chicken, Red Onion, & Cheese

The Capone • \$16.00

Shaved Chicago style Italian Beef, Green Peppers, Onion,
A Blend of American and Mozzarella Cheese

Italian Salsicce • \$14.00

Sweet Italian Sausage, Roasted Peppers & Cheese

Vegetarian • \$16.00

Sliced Tomatoes, Broccoli, Onion, Mushrooms & Cheese

White Garlic • \$11.00

Fresh Garlic & Cheese

NEW!

Fat Tony • \$16.00

Bacon, Crumbled Sausage, Pepperoni & Sopressata

Sophie • \$14.00

Olive Oil, Fresh Spinach, Ricotta, Fresh Garlic & Mozzarella

NEW!

Hawaiian Partido • \$16.00

Ham, Prosciutto, Fresh Pineapple, Ricotta & Mozzarella

NEW!

Bacon Cheeseburger • \$16.00

The Rome Special Sauce, Ground Chuck Hamburger, Bacon, A
5-Cheese Blend and Garnished with Lettuce, Tomato & Red Onion

Sopressata & Roasted Peppers • \$15.00

Sopressata, A Dry Aged Italian Salami & Roasted Peppers

BEEF & VEAL

Served with your choice of GF Penne, Spaghetti,
Roasted Potatoes or Mixed Vegetables

Veal Marsala • \$20.70

Tenderized Veal sautéed and smothered in Mushrooms and Red Bell Peppers, in a light Butter and Marsala Wine Sauce

Veal Piccata • \$20.70

Tenderized Veal sautéed and smothered in Mushrooms and Capers in a light Butter, Lemon and Chardonnay Wine Sauce

Ribeye • \$17.95

14 oz. Ribeye cooked to your liking

Steak Marsala • \$18.95

14 oz. Ribeye cooked to your liking, topped with a Marsala sauce,
Red Bell Peppers and Fresh Mushrooms

FROM THE SEA

Shrimp Scampi over Spaghetti • 16.70

Sautéed Shrimp with Red Bell Pepper, Scallions and a
Light Butter and Garlic Wine Sauce

Frutti di Mare • 20.70

Cod, Shrimp, Mussels, and Clams with Red Bell Pepper and
Scallions in a Light Garlic Wine Marinara over Angel Hair

Clams Over Spaghetti in a
Clam Sauce • \$17.70

Available with a Light Red or Garlic Wine Sauce

Pasta Puttanesca • \$15.70

Spaghetti tossed with Tomatoes, Kalamata Olives,
Anchovies, Capers, Crushed Red Pepper, and Fresh
Grated Romano Cheese

Fettuccine with Shrimp & Broccoli • \$16.70

Sautéed Shrimp and Broccoli in a light Garlic Wine Sauce
over a bed of Fettuccine

BEVERAGES

Italian Sodas • \$2.50

Raspberry, Strawberry, Cherry, Vanilla or combine 2 flavors!

Red Bridge Gluten Free Beer • \$3.75

Crispin Natural Hard Apple Cider • \$3.75

DESSERTS

Tiramisu • \$6.95

A delicate balance of Whipped, Sweetened Marscapone Cheese,
Chocolate, Coffee Liquor, and GF Lady Finger Cookies

Brownie Sundae • \$6.95

A Warm Chocolate Brownie with Ice Cream, Whipped Cream,
Chocolate Sauce and a Cherry

Spumoni • \$6.00

A Trio of Chocolate, Berry and Pistachio Ice Cream

We have done everything within our power to insure this menu is gluten-free. We cook all Gluten Free Pasta and sides in separate pots using designated utensils. With that being said, we are not trained dieticians but are more than happy to answer any questions you may have to the best of our knowledge. Wheat products such as Bread and Pizza are prepared here daily, so if in doubt please don't order. Stay connected with The Rome by liking us on Facebook and visit our website to Join our Email Club and receive Exclusive Discounts along with information on upcoming Gluten Free Special Events.

Thanks for dining with us!

Cory Hodapp

Owner/Executive GF Chef