

Finger Foods & Sharing Plates

Old School Devilish Delights ~ Cage-Free Deviled Eggs Topped with *Your Choice*: Local Applewood Bacon ~ **6.95** or Buffalo Chicken Tenders ~ **7.95**

VF **Pimento Cheese** ~ Served with Assorted Crackers, Celery & Carrot Sticks ~ **7.95**

VF **Cauliflower Bites—Vegetarian's choice!** ~ Breaded in Buttermilk and Deep-fried to a Rich Gold—Tossed in Spicy Thai Sauce and finished with Peanuts & Cilantro ~ **7.95**

VF **Fresh-made Salsa Trio** ~ A Roberto's Specialty, Made *In-The-Moment*, Market-Fresh—with Queso, Salsa, Guacamole & the Finest Avocados ~ **9.95**

Soft Bavarian Pretzel Sticks ~ Served with Queso Cheese & IPA Mustard ~ **8.95**

VF **Creamy Spinach & Artichoke Dip** ~ Infused with Three Cheeses, Served with Celery, Carrots & Authentic Mexican Tortilla Chips ~ **9.95**

VF **Pierogies** (You may call them Pot Stickers) ~ Pan-seared Dumplings with Potato & Cheese—Finished with Caramelized Onions ~ **9.95** Add Sour Cream ~ **0.50**

GF **Sweet Potato Quesadilla** ~ Sweet Potato Flour Tortilla, Mixed Cheeses, with Roasted Poblano Peppers & Sautéed Onions ~ **9.95** Gluten-Friendly Tortilla also Available. Add Grilled Chicken **2.75** Add Guacamole ~ **0.99**

Chicken Nachos ~ Grilled Chicken in a Medley of Cheeses, Queso Cheese, Pico de Gallo, Shredded Lettuce, Fresh Jalapeños, Sour Cream, with Authentic Mexican Tortilla Chips ~ Lg: **10.95** Add Guacamole ~ **0.99**

Traditional (or) **Boneless Buffalo Wings** ~ **Your Choice**: Buffalo, Fuego Buffalo, Thai, BBQ, Habanero BBQ, or Honey Sriracha. **Select**: 6 Wings ~ **5.95** 12 Wings ~ **10.95** 18 Wings ~ **18.95** 24 Wings ~ **23.95**

Santa Ana Pappas Fritas ~ "Loaded French Fries" (think Poutine, only International) ~ With Queso Cheese, Crumbled Bacon, Jalapenos & Green Onions ~ **8.95**

Fried Point Judith Calamari ~ Succulent, Crispy Calamari, Pepperoncini Peppers and Diced Tomato & Scallion Garnish—Served with Classic Marinara, or Spicy Ranch ~ **9.95**

Queso Fundido ~ Mexican Cheeses, Chorizo, Fire-Roasted Poblano Peppers & Onions—Served with Flour or Corn Tortillas—*Muy Bueno!* ~ **9.95**

Thai Chicken Skewers ~ Sweet & Spicy—Served on a bed of Coleslaw & Cilantro with Peanut Sauce ~ **8.95**

VF **Aladdin's Hummus** ~ Served with Feta Cheese, Pepperoncini Peppers, Veggies, Black Olives & Pita Chips ~ **8.95**

Street-Wise Tacos: One of Our Finger Food Favorites—Great for Sharing!

New England Cod ~ Three Soft Corn Tortillas, Fried New England Cod, Mexican Cole Slaw, Pico de Gallo, Cool Avocado & Chipotle Aioli ~ **10.95**

Pulled Pork ~ Three Soft Corn Tortillas, BBQ Pork, Mexican Cole Slaw, Pico de Gallo, Cool Avocado & Crème Fraîche ~ **7.95**

Grilled Chicken ~ Three Soft Corn Tortillas, Grilled Chicken, Mexican Cole Slaw, Cool Avocado, Chipotle Aioli, Pico de Gallo & Crème Fraîche ~ **8.95**

Carnitas ~ Three Soft Corn Tortillas, Crispy Pork, Cool Avocado, Red Onions & Cilantro ~ **8.95**

Generous Soups

GF **Roberto's Vegetarian Chili** ~ Tangy & Flavorful—Cup ~ **4.95** Bowl ~ **6.95**

Roberto's Fr-r-rench "Un"-ion Soup ~ Unlike everyone else's—Cup ~ **4.95** Bowl ~ **6.95**

Roberto's New England Chowder ~ Classic & Creamy—Cup ~ **4.95** Bowl ~ **6.95**

GF = Gluten-Friendly

○ = Roberto's House Favorite

VF = Veggie-Friendly

Please inform your server if anyone in your party has food allergies. *Consuming Raw or Under-Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illnesses, Especially if you have certain Medical Conditions. This Item is Cooked to Order.

Big Salads

Each a Meal All its Own.

GF Classic Caesar ~ Crisp Romaine Lettuce Tossed with Parmesan Cheese & Croutons ~ **9.95**
Substitute Kale ~ **0.99** Add *Flat Iron Steak ~ **3.00** Add Shrimp ~ **3.00** Add Blackened Chicken ~ **2.75**

GF VF Jose's Santa Fe Salad ~ Mixed Greens & Cheeses, Black Bean & Corn Salsa, Pico de Gallo, Avocado & Spicy Ranch Dressing ~ **9.95** Add *Flat Iron ~ **3.00** Add Shrimp ~ **3.00** Add Blackened or Pan-Seared Chicken ~ **2.75**

GF BLT Wedge ~ Iceberg Lettuce Wedge with Melt-In-Your-Mouth Bacon Lardons, Chopped Egg, Tomato, Onions, Crumbled Blue Cheese & Blue Cheese Dressing ~ **11.95**

GF Italian Chopped Salad ~ Antipasto *Roberto's Style*: Mixed Greens & Cheeses, Pepperoni, Ham, Turkey, Chick Peas, Diced Tomatoes, Red Onions & Italian Dressing—Topped with Bacon Lardons ~ **10.95**

GF Albacore Tuna Salad Plate ~ House-made Albacore Tuna, Tomatoes, Mixed Greens, Hard-boiled Egg, Red Onions & Crumbled Blue Cheese—Served with Balsamic Vinaigrette ~ **9.95**

GF Athenian Salad ~ Grape Tomatoes, English Cucumber, Parsley, Feta Cheese, Pepperoncini Peppers, Black Olives, Red Onion & House-made Greek Dressing ~ **9.95** Add Shrimp ~ **3.00**
Add *Flat Iron Steak ~ **3.00** Add Blackened (or) Pan-Seared Chicken ~ **2.75**

Pizza & More

GF *Gluten-Friendly Crust available ONLY on Personal-Size Pizzas. Please know that in order to ensure optimal cooking time, our Pizzas are served when ready—which may differ from the serving times of other meals in your party.*

Farm Fresh Egg Pizza ~ Three Cage-Free Eggs, Mozzarella & Parmesan—with or without Red Sauce
Sharing: **18.50** **GF** Personal: **11.95**

Cheeseburger Pizza ~ Just like a Cheeseburger, only on Pizza ~ Sharing: **18.50** **GF** Personal: **11.95**

BBQ Chicken ~ Roberto's House-made BBQ Sauce, Caramelized Onions, Our House Kickin' Chicken, Mozzarella & Cheddar ~ Sharing: **18.50** **GF** Personal: **11.95**

Hawaii Pie-O ~ Red Sauce, Roasted Pineapple Chunks, Crumbled Bacon, Ham & Cheddar
Sharing: **18.50** **GF** Personal: **11.95**

Buffalo Chicken ~ Zesty, Moist Buffalo Chicken—done with Red Onion, Mozzarella & Crumbly Blue Cheese ~ Sharing: **18.50** **GF** Personal: **11.95**

The Roberto Grande ~ *Everything and the Kitchen Sink!* Onions, Peppers, Tomatoes, Mushrooms, Pepperoni Sausage & Extra Cheese ~ Sharing: **18.50** **GF** Personal: **11.95**

White Pizza ~ Fresh Garlic & *Four Cheeses*: Mozzarella, Provolone, Ricotta & Parmesan—Finished with Basil ~ Sharing: **18.50** **GF** Personal: **11.95**

VF Norma The Greek (Roberto's Half-Sister Once-Removed) ~ Feta Cheese, Spinach & Artichokes and Roberto's Special House Cheese Blend—with (or) without Red Sauce ~ Sharing: **18.50** **GF** Personal: **11.95**

MexiCali Pizza ~ Mexican Cheeses, Mexican Sausage, Pulled Pork, Poblano Peppers, Caramelized Onions, Chipotle Sauce, Cilantro & Fresh Avocado ~ Sharing: **18.50** **GF** Personal: **11.95**

Classic Pizza ~ Mozzarella & Tomato Sauce ~ Sharing **12.75** **GF** Personal: **9.95**

Create Your Own ~ Two Toppings ~ Sharing: **14.75** Personal: **10.95**

Three Toppings ~ Sharing: **21.50** **GF** Personal: **12.95**

Toppings ~ Pepperoni · Bacon · Ham · Grilled Chicken · Sausage · Hamburg · Anchovies · Roasted Pineapple · Mushrooms
Chopped Garlic · Onions · Feta Cheese · Ricotta · Cheddar · Mozzarella · Roberto's Special House Cheese Blend · Jalapeño

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Hand-Helds

Choice of: *Shoe String Fries · Sweet Potato Fries · Coleslaw · Black Bean & Corn Salad.*

Pulled Pork Smoke House Special ~ BBQ Pulled Pork, Melted Cheddar & Sautéed Onions on a Buttered Brioche Roll ~ **9.95**

● **Tosceno Chicken or Eggplant Panini** ~ House-made Breaded Eggplant or Chicken Cutlet, Marinara & Cheese Blend Served on a fresh Baguette ~ **9.95**

We can also make yours *Americana* Style—Chicken Cutlet with Lettuce, Tomato, Cheese & Mayo.

● **Roberto's Havana Sandwich** ~ Pulled Pork, Ham, Wisconsin Swiss Cheese, Yellow Mustard, Pickled Onion & Pickles, on Pressed Baguette Bread ~ **10.95**

California Turkey Club Sandwich ~ Turkey, American Cheese, Leaf Lettuce, Tomato, Local Bacon, Avocado, Chipotle Mayo & Buttered Wheat Bread ~ **10.95**

Albacore Tuna Melt ~ House-made Albacore Tuna, Swiss Cheese, Leaf Lettuce & Buttered Wheat Bread ~ **9.95**

Buffalo Chicken Wrap ~ Grilled Chicken, Buffalo Sauce, Green Leaf Lettuce, Diced Tomato & Blue Cheese Crumbles in a White Flour Tortilla Wrap—Served with Creamy Blue Cheese for Dipping ~ **9.95**

Burgers

All Burgers feature 8 oz. Fresh-Smash Burger Patties. **Your Preference:** Pink, or No Pink. **Substitute:** Blackened Chicken · Grilled Chicken · Black Bean Patty. **Choice of:** Shoe String Fries · Sweet Potato Fries · Coleslaw, Black Bean & Corn Salad. **GF** *Gluten-Friendly Roll or Lettuce Wrap available on any Burger.*

GF *Americana Burger ~ Mayo, Mustard, Green Leaf Lettuce, Tomato, Cheddar & Pickle Garnish—Served on a Sesame Roll ~ **9.95**

GF *Sunrise Burger ~ Fried Egg, Bacon, Green Leaf Lettuce, Tomato & Chipotle Mayo Served on Brioche Roll—Pickles ~ **10.95**

GF *BBQ Burger ~ House-made BBQ Sauce, Melted Cheddar, Local Applewood Bacon & Caramelized Onion on a Brioche Roll ~ **10.95**

GF ● *IPA Beer Burger ~ IPA-infused Burger, Tomato, Leaf Lettuce & Mayo with Sharp Cheddar—Served on a Sesame Roll ~ **10.95**

GF *Mamma Mia ~ Mozzarella, Pepperoni, Peppers, Pizza Sauce & Sautéed Onions—Served on Rustic Ciabatta Bread ~ **10.95**

● **VF Black Bean Burger** ~ Tortilla Crusted Black Bean Burger, Chipotle Mayo, Leaf Lettuce, Tomato, Guacamole & Pickled Onions—Served on Sesame Roll ~ **9.95**

GF *Mini Burger Trio ~ Three (3) oz. Burger Patties, Mustard, Mayo, Chopped Red Onion & Pickles—Served on Mini Burger Rolls ~ **10.95** *Our Hand-made 3 oz. Patties are cooked medium to ensure consistency.*

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Pasta, Noodles & More

GF *Gluten-Friendly Pasta available ONLY on items marked.*

GF Penne alla Rosa ~ Tossed in Light Tomato Cream Sauce ~ **10.95**

Add Grilled Chicken ~ **3.00** Add Peas & Bacon ~ **2.50**

Chicken & Broccoli Penne ~ Grilled Chicken, Broccoli, Penne & Garlic Cream Sauce ~ **17.95**

● **Diego's Eggplant Parmesan** ~ Baked & Breaded Eggplant Cutlet & Mozzarella Cheese with Marinara—Served with Pasta & Mixed Greens ~ **18.95**

● **Mama's Chicken Parmesan** ~ Baked & Breaded Chicken Cutlet & Mozzarella Cheese with Marinara—Served with Pasta & Mixed Greens ~ **18.95**

GF Blackened Chicken Linguine ~ Linguine, Blackened Chicken, Roasted Red Peppers, Sautéed Onions & Parmesan Cream Sauce ~ **17.95**

Mac & Cheese ~ Medley of Mixed Cheeses & Breadcrumbs ~ **11.95**

Add Local Bacon & Peas ~ **2.75** Add Buffalo, Grilled (or) Blackened Chicken ~ **3.00**

Roberto's House Specialties

● **Roberto's Signature Chicken Piccata** ~ Pan Seared Chicken Tenderloins, Lemon, Capers & White Wine Butter sauce—Served with Mashed Potatoes & Seasonal Veggies ~ **17.95** Substitute Shrimp ~ **3.00**

● ***Steak Gorgonzola** ~ Gorgonzola Cheese Sauce over a 10 oz. Flat Iron Steak—Served with Mashed Potatoes & Seasonal Veggies ~ **18.95**

***NY Strip** ~ 12 oz. Simply Grilled Strip Steak—Served with Mashed potatoes & Seasonal Veggies ~ **21.95**

***Marinated Skirt Steak** ~ Served with Shoe String *Fr-r-r-ench* Fries & Black Bean Salsa—Topped with Parsley Sauce ~ **17.95**

● ***Coca-Cola® & Bourbon Steak Skewers** ~ Skewered Coca-Cola & Bourbon-Marinaded Sirloin—Served with Mashed Potatoes & Seasonal Veggies ~ **18.95**

***BBQ Ribs** ~ Full Rack or Half, Served with Roberto's Famous (or is it infamous?) Sauce, Sweet Potato Fries & Coleslaw – Half ~ **15.95** Full ~ **21.95**

Fish 'n' Chips ~ Fried New England Cod & French Fries—Served with Coleslaw & House-made Dill Tartar ~ **16.95**

Baked New England Cod ~ Served with Mashed Potatoes & Seasonal Veggies ~ **18.95**

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Desserts

6.95 Each

Crème Brulée ~ Topped Seasonal Berries

● **Marscapone Cheesecake** ~ Raspberry Sauce, Nutella Sauce & Seasonal Berries

Key Lime Torte ~ Finished with Raspberry Sauce & House-made Whipped Cream

Colossal Chocolate Cake ~ Served with Raspberry Sauce & House-made Whipped Cream

Churros ~ Latin America's Twist on Cinnamon Doughnuts—Finished with Nutella Sauce & Whipped Cream

Robert 's Cocktails

Ginger Snap

Bonnie Rose Spiced Apple, Ginger Liqueur & Lemonade ~ 8

Pumpkin Spice Martini

Pearl Pumpkin Vodka, Rumchata ~ 10

Smoked Maple Sazerac

Knob Creek Smoked Maple Bourbon, Muddled Cube Sugar & Bitters ~ 10

Stormy Cannonball

Captain Morgan Citrus Cannonball, Gosling's Ginger Beer ~ 8

Lavender Lemonade

Lavender Vodka, House-squeezed Lemonade ~ 8

Mediterranean Mule

Figenza Fig Vodka, Fresh lime Juice & Gosling's Ginger Beer ~ 9

Pomegranate Lemon Drop

Deep Eddy Lemon Vodka, Pamma Pomegranate Liqueur & House-squeezed Lemonade ~ 9

Gin Cooler

Botanist Gin, Elderberry Liquor, House-squeezed Lemonade & Pomegranate Juice ~ 9

Mary's Paloma

Smokey Mezcal, Jarritos Grapefruit Soda, Agave Nectar & Fresh Lime ~ 11

Hemingway Daiquiri

Shellback White Rum, Brown Sugar Simple Syrup & Grapefruit Juice ~ 9

Birch & Bourbon

Woodford Reserve Bourbon, Wild Moon Birch ~ 12

Coconut Gimlet

New Amsterdam Coconut, Fresh Lime Juice ~ 8

Robertini Classic

Olive Juice, Tito's Vodka & Blue Cheese-Stuffed Olives ~ 11

Mint 'N' Melon

Grey Goose Melon Vodka, Muddled Mint & Club Soda ~ 9

Roberto Palmer

Deep Eddy Lemon, Fresh-Brewed Iced Tea ~ 8

Whites

La Marca, Sparkling Wine ~ Glass **8.00**

Vueve Clicquot Sparkling Wine ~ Bottle **80.00**

Folinari Pinot Grigio ~ Glass **8.00** Bottle **30.00**

Monkey Bay Sauvignon Blanc ~ Glass **7.00** Bottle **26.00**

Angeline Russian River Sauvignon Blanc ~ Glass **8.00** Bottle **30.00**

Clean Slate Riesling ~ Glass **7.00** Bottle **26.00**

Douglas Hill Chardonnay ~ Glass **7.00** Bottle **26.00**

Estancia Un-Oaked Chardonnay ~ Glass **8.00** Bottle **30.00**

Gerard Bertrand Rosé ~ Glass **8.00** Bottle **30.00**

Reds

Hand Craft Pinot Noir ~ Glass **6.00** Bottle **22.00**

Hidden Crush Pinot Noir ~ Glass **8.00** Bottle **30.00**

Ruta 22 Malbec ~ Glass **8.00** Bottle **30.00**

Diseño Old Vine Malbec ~ Glass **9.00** Bottle **34.00**

Ramon Bilbao, Rioja ~ Glass **9.00** Bottle **34.00**

Great American Cabernet Sauvignon ~ Glass **7.00** Bottle **26.00**

Vigilance Cabernet Sauvignon ~ Glass **9.00** Bottle **34.00**

Columbia Crest Les Chevaux ~ Glass **9.00** Bottle **34.00**

· Ask Your Server about Our Blackboard Wines ·