

Roma Cafe

Detroit's Oldest Italian Restaurant

313-831-5940
3401 Riopelle
Detroit, MI 48207

*Join Us for Our Italian Buffet
Every Monday Night*

Featuring All Time Favorites Such As:
Special Roma tossed salad, antipasto salad,
pasta & famous meat sauce, veal parmigiana,
chicken, sausage, fresh vegetables, fresh fruit
and cannoli for dessert.
19.5

Roma Shuttle Service

Available for all Red Wings
home night games and every
Friday & Saturday night for all
Downtown Detroit events.



Customer Favorites

Soups, Salads & Sides

 *House Made Minestrone*
Cup 4.5 Bowl 5.5

Roma Tossed Salad
Mixed greens, peppers, tomato, egg, chickpeas 9
With dinner 4.5


Antipasto
Roma's house salad with salami and cheese 14.5
With dinner 6.5

Breaded Eggplant
Fried eggplant breaded in Italian bread crumbs, served
with marinara sauce 6.5

Italian Fries
Shoestring potatoes fried golden brown,
tossed with olive oil, garlic and parsley 5

Ueggies
Grilled asparagus 6
Sautéed spinach with garlic and olive oil 6
Steamed broccoli 6

Spaghetti Side
Meat sauce or marinara 5
Baked "a la Roma" add 1.5

 *Fried Calamari*
Battered and flash fried with cocktail or marinara
sauce for dipping 10

Sautéed Shrimp 15.5

Roast Peppers
Red & yellow peppers in with olive oil and capers 9.5

 *Spaghetti*

With our famous meat sauce, garlic butter or
marinara 16 Plus meatballs add 1.5

Baked Lasagna
Layers of pasta, meat sauce, fresh ricotta cheese and
mozzarella cheese 17

Baked Cannelloni
Pasta barrels loaded with beef, veal, vegetables, cheese
and herbs. Topped with meat sauce and melted cheese 17

House Made Fettuccine
With creamy alfredo sauce 17 With shrimp 23
With chicken 20 With meat sauce and mushrooms 17

Tortellini
Meat filled pasta topped with meat sauce 16.5

Ravioli
Choice of meat, marinara or tomato sauce.
Cheese Ravioli 16.5 Beef Ravioli 17

Gnocchi
Italian potato dumplings.
Choice of meat, marinara or pesto sauce 16

Appetizers

Italian Sausage
With onions & peppers 9.5


Fresh Shrimp Cocktail
Jumbo shrimp, Roma's cocktail sauce and lemon 12

Escargot Ala Bourguignonne 10

Pasta Favorites

Baked "a la Roma" add 1.5
Includes a cup of soup

Penne Pasta Cameleri
Roma's famous tomato sauce with cream and basil 17

 *House Made Paglia & Fieno*
Spinach and egg cappellini with prosciutto and sweet
peas with Parmesan cream sauce 18

Linguine Con Vongole
Linguine sautéed with clams, olive oil, basil
and garlic. White or red sauce 21.5

Penne Arrabbiata
Penne pasta, tomato, sweet peppers, olives,
mushrooms and hot pepper seeds 17

Polenta
With meat sauce and cheese 15.5
With sausage and peppers 17
Vegetarian style with marinara and cheese 15

Seafood Pasta
Linguine with shrimp, clams, scallops and calamari
Choice of marinara, alfredo or olive oil and
garlic sauce 29

Caprese Salad
Sliced fresh mozzarella, tomatoes, basil and olive oil
8.5

Prosciutto with Melon
Seasonal melon wrapped in thin prosciutto 9

 *Garlic Cheese Toast* 5.5

From The Broiler

Includes vegetables or spaghetti, and a cup of soup

Choice Filet Mignon

Broiled to your liking.
Petite (7 oz) 27.5 or (9 oz) 31.5

New York Strip

Certified Black Angus beef, broiled to your liking. Queen Cut (14 oz) 29 King Cut (16 oz) 31
Served Sicilian style add 2

Scaloppine of Tenderloin

Sicilian style with amoque sauce 30
Cacciatore with tomato, peppers and onion 30
Marsala with marsala wine and mushrooms 30

Lamb Chops

Garlic, lemon and rosemary 32

Parmigiana

Includes spaghetti and a cup of soup

Eggplant

Layered with fresh ricotta, Parmesan, spinach and topped with marinara and baked with mozzarella cheese 17

Veal

Topped with meat sauce and melted mozzarella cheese 26 Add fried eggplant 2

Chicken

Topped with meat sauce and melted mozzarella cheese 21 Add fried eggplant 2

Italian Specialties

Includes spaghetti and a cup of soup

Scaloppine Ala Limone

Thin sliced veal or chicken sautéed with lemon, butter and white wine
Veal 25.5 Chicken 20

Scaloppine Marsala

Thin sliced veal or chicken sautéed with mushrooms and marsala wine
Veal 25.5 Chicken 20

Scaloppine Cacciatore

Simmered in wine, peppers, onions, tomatoes and mushrooms
Veal 25.5 Chicken 20

Scaloppine Piccante

Sautéed in spicy wine sauce.
Veal 25.5 Chicken 20

Scaloppine Ala Toscana

Thin sliced veal or chicken in an egg, cheese and garlic batter, sautéed in butter
Veal 25.5 Chicken 20

Scaloppine Saltimbocca

Sautéed with prosciutto, sage and sherry wine.
Veal 26.5 Chicken 21

Scaloppine with Artichoke

Veal 25.5 Chicken 21

Sautéed Veal Sweetbreads

With mushrooms and wine 26

From The Sea

Includes spaghetti and a cup of soup

Fried Calamari

With Roma's cocktail sauce 20

Frog Legs

Roadhouse style 21

Cold Water Lobster Tails

Market Price
Add petite filet 15

Catch of the Day

Ask your server 25

Shrimp Scampi

Fresh water jumbo shrimp sautéed in butter, garlic, lemon, white wine and parsley 32

Fresh Pickerel

Sauté meunière 22

Lake Superior White Fish

Broiled with lemon butter 21

Fillets of Lake Perch

Sauté meunière or breaded 22

Dessert Features

Chocolate Lovin' Spoonful

Luscious chocolate pudding between two layers of dark, moist chocolate cake. A chocolate lover's dream! 7.5

Flourless Chocolate Torte

(Gluten Free) Four blends of chocolate and finished with a chocolate ganache topping 7.5

Italian Lemon Torte

Moist yellow cake, layered with lemon curd filling 8

Cannoli

Pastry shell with a sweet, creamy filling and dusted with powdered sugar 7

House Made Tiramisu

Creamy traditional tiramisu. Three layers of ladyfingers, soaked in an espresso syrup, filled with a sweet mascarpone mousse, chocolate shavings & liqueur 8.25

Alinosi's Rum Spumoni

Made in Detroit! A trio of pistachio, chocolate and vanilla ice cream, blended with Italian fruit and nuts 7

Strawberry Shortcake

Yellow pound cake topped with fresh strawberries & whipped cream 7.25

Cheesecake

Old fashion creamy cheesecake with a graham cracker crust and topped with fresh strawberries 7.25

Ask your server about menu items that are cooked to order or served raw.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.