



Real Italian owner

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ROME’S FLAVOURS

Traditional Italian Cuisine

All our doughs are homemade with organic flours imported from Italy.
The pasta is daily produced with fresh cage free eggs.
The pizza dough with fresh natural yeast and San Benedetto water imported from Italy.
The bread is made fresh everyday.

Wine Cocktails

Bellini, Margarita, Mimosa, Brut Prosecco (flute), Sangria 7

Italian cured Meat & Cheese



Home made Pizza



Home made fresh Pasta



Italian Buffalo Mozzarella



Veggie Choices

- Bruschettas, from 9
- Potatoes’ Gnocchi 17
- Salad and roasted Vegetables 13
- Pasta with many different sauces 13
- Soup of Tomato or Minestrone 10
- Various Pizzas with Vegan cheese

Appetizers

- Caprese of Buffalo Mozzarella 18
Italian imported fresh buffalo mozzarella
- Tuscany Cutting Board 21
Many different Italian flavors of meats, cheeses and three different spreads of Crostini
- Prosciutto and Cantaloupe 15
Slices of sweet Parma prosciutto and fresh cantaloupe
- Campari 12
Juicy tomatoes topped with parsley seasoned goat cheese
- Garnished Focaccia 15
Topped with arugula, prosciutto, olives, peppers, Grana Padano

Soups

- Velvet Tomato Soup 10
Plum tomatoes are blended to a velvet cream
- Minestrone 10
A symphony of vegetable flavors, perfectly balanced

Pasta

- Fettuccine Bolognese 18
Beef & pork meat slowly cooked in tomato and vegetables
- Fettuccine Carbonara 17
The famous Roman pasta with fresh eggs and Guanciale
- Fettuccine Shrimp & Pistacchio 20
The traditional Sicilian recipe
- Tagliolini alla Napoletana 16
Plum tomatoes lightly cooked with garlic and basil
- Tagliolini alla Siciliana (Norma) 17
Fried eggplant weds the tomato and shredded salty ricotta
- Fettuccine Alfredo 17
The classic roman cheese creamy sauce
- Home Made Gnocchi in Basil Pesto 17
Just potatoes, basil, garlic, olive oil and Parmigiano
- Gnocchi Sorrento 17
Mozzarella melts in the fresh Napoletana sauce

Entrees

- All Entrées are served with one Side
- Herbs Lamb 23 (Side 13)
2 Australian T-Bones pan seared with herbs
 - Tuscany Hunter’s Chicken 18 (Side 10)
Tender, juicy and flavorful chicken in thick tomato sauce
 - Salmon Filet 18 (Side 12)
Slowly baked in the oven to perfection
 - Sicilian Tuna Filet 18 (Side 10)
Tuna filet cooked in sweet and sour onion sauce
 - Home Made Meatballs 17 (Side 10)
The classic Italian polpetta with same tricks of my cousin

Bruschetta

- Goat Cheese Bruschetta 11
Goat cheese and sun dried tomatoes
- Tomato Bruschetta 9
Fresh tomatoes, olives, olive oil
- Eggplant Bruschetta 10
Napoli sauce, eggplant, salty ricotta, basil
- Farmer Bruschetta 11
Eggplant, zucchini, red peppers, basil
- Ricotta and Red Pepper Bruschetta 11
Ricotta spread and Italian roasted red peppers

Salads

- Rich Side Salad Small 7 – Large 9
Arugula, spring mix and vegetables
- Vegetable Garden Salad 13
Spring mix topped with a mix of cold and roasted vegetables
- Tuna Filet Salad 17
Fresh tuna filet pan seared with a fresh salad
- Grilled Chicken Breast Salad 13
Grilled chicken breast with a fresh salad
- Home Made Meatball Salad 16
Fresh salad and home made meatballs in tomato sauce
- Buffalo Mozzarella Salad 18
Italian imported buffalo mozzarella with a fresh salad

Pizza

- Personal – Double
- Mercati Traianeì 16 - 28
Amatriciana sauce, mozzarella, red onion, bacon
 - Via Napoli 12 - 20
Plum tomato, mozzarella and fresh basil
 - Testaccio 12 - 20
Plum tomato, mozzarella, crushed red pepper
 - Piazza Di Spagna 13 - 21
Plum tomato, mozzarella, red peppers, black olives
 - Trinita’ Dei Monti 14 - 23
Plum tomato, mozzarella, red peppers, eggplant, zucchini
 - Rome’s Flavours 14 - 23
Plum tomato, mozzarella, sausage, broccoli
 - Sicilia 14 - 23
Plum tomato, eggplant, mozzarella and dry salty ricotta
 - Villa Borghese 15 - 25
Plum tomato, mozzarella, sausage, mushrooms and truffle oil
 - Colosseo 14 - 23
Plum tomato, mozzarella, hot salami, gorgonzola, red peppers
 - Bolognese 16 - 28
Bolognese sauce, mozzarella and Grana Padano

Sides

- Goat cheese Campari tomato 8
Campari tomatoes topped with goat cheese
- Broccoli and Mushrooms 8
Lightly steamed then sautéed on extra virgin Italian oil
- Vegetable Festival 9
A symphony of flavors from the Vegetable Garden
- Lemon Butter Asparagus 8
Steamed Asparagus lightly sautéed with white wine and lemon butter