

# Roman Village

CUCINA ITALIANA

est. 1964

*A Family Tradition Since 1964*

Our hometown in Perugia, Italy

*Thank You for Breaking Bread With Us!*



# Benvenuti... Welcome

## Antipasti Appetizers

- 🍅 **GF Antonio's Caprese** (serves 2) .....12.95  
*Fresh burrata and tomatoes with roasted peppers, sprinkled with fresh basil and olive oil.*
- GF Italian Meat and Cheese Board** (serves 2) .....17.95  
*Prosciutto, salami, nduja, mortadella, sopressata, cappucolio Reggiano parmesan, asiago and provolone.*
- 🍅 **Bruschetta** .....8.95  
*Italian bread toasted and topped with diced tomatoes, garlic and basil.*
- Stuffed Mushrooms** .....9.95  
*Shrimp & crab meat stuffing topped with provolone.*
- Stuffed Shrimp** .....10.95  
*Tender butterflied shrimp with a crab meat stuffing. Broiled in garlic butter.*
- Steamed Mussels** .....10.95  
*Mussels in white wine with garlic and light tomato sauce.*
- Calamari Fritti** .....10.95  
*Fresh baby squid, dusted and flash fried.*
- Calamari Limone** .....10.95  
*Fresh squid steak sautéed with lemon, garlic and capers.*
- 🍅 **Aràncinis** .....8.95  
*Italian breaded rice balls stuffed with cheese and served over marinara sauce.*



*Polenta with Italian Sausage*

- Polenta** .....9.95  
*An old family tradition. Cornmeal topped with Italian sausage and meat sauce.*
- 🍅 **Parmesan Brulée Dip** .....10.95  
*Rich, creamy parmesan baked in a ramekin.*
- Beef Tenderloin Tips** .....16.95  
*6 oz. Seasoned and sautéed in our zip sauce.*
- Handmade Italian Fennel Sausage** .....9.95  
*Sautéed with hot peppers, onions and potatoes.*

## Zuppe Soups

### Chicken Pastina

*Mini pasta in a broth made from real soup hens; a soup we grew up on.*

**Sm. 10 oz. Bowl 5.95**

### Pasta Fagioli

*A peasant soup made with pasta and beans in a tomato base.*

**Lg. 14 oz. Bowl 7.95**

### Minestrone

*Classic Italian vegetable soup in a beef broth.*

## Insalate Salads



*Antipasto Salad*

- The Roman Wedge** .....9.50  
*Romaine heart lettuce topped with crumbles of bleu cheese, diced tomatoes, bacon and housemade ranch.*
  - Burrata and Arugula Salad** .....11.50  
*With lemon, olive oil, and fresh basil dressing.*
- |   | Sm.  | Med.  | Lg.   |
|---|------|-------|-------|
| <b>Caesar Salad</b> .....                       | 8.50 | 11.50 | 16.50 |
| <b>Tuscan Salad</b> .....                       | 9.50 | 12.50 | 17.50 |
| <b>Antipasto Salad</b> .....                    | 9.50 | 12.50 | 17.50 |
| <b>Greek Salad</b> .....                        | 9.50 | 12.50 | 17.50 |
| <b>Tossed Salad</b> .....                       | 6.50 | 9.50  | 14.50 |
| <b>Our Famous Baked Bread Basket</b> .....      | 3.95 |       |       |
| <b>Small Soup &amp; House Salad Combo</b> ..... | 9.50 |       |       |
- Add salmon, shrimp or chicken for an additional charge.*

## Panini R.V.'s Famous Subs

- Village** .....8.95  
*Ham, cheese, salami, lettuce, tomato, black olives, onions and pepper rings with Italian dressing.*
- Mozzaball** .....8.95  
*Meatballs, mozzarella cheese and a side of sauce.*
- Chicken Parmesan** .....8.95  
*Breaded chicken breast, mozzarella cheese and a side of sauce.*
- Deluxe (choose 1): soup, dinner salad or French fries.** .11.95



*Mozzaball*



Antonio's Special



## Dad's Award Winning Hand Tossed Pizza Pie Recipe

	Sm. 12" (6 pc.)	Lg. 16" (12 pc.)	Party Oval (20 pc.)
<b>Cheese</b> .....	8.00	11.50	18.50
<b>Cheese &amp; One Item</b> .....	9.50	13.50	21.50
<b>Cheese &amp; Two Items</b> .....	11.00	15.50	24.50
<b>Cheese &amp; Three Items</b> .....	12.50	17.50	27.50
<b>Pizza Bianca</b> .....	11.00	15.50	24.50
<i>Diced tomatoes, garlic, basil and mozzarella cheese. (No sauce)</i>			
<b>Pizza Margareta</b> .....	11.00	15.50	24.50
<i>A thin crust with marinara sauce and fresh mozzarella, drizzled with olive oil and fresh basil.</i>			
<b>Antonio's Special</b> .....	15.50	21.50	33.50
<i>Cheese, pepperoni, mushrooms, ham, green peppers, bacon, onions and Italian sausage.</i>			
<b>Antonio's Vegetarian</b> .....	15.50	21.50	33.50
<i>Cheese, mushrooms, green peppers, onions, green olives, sliced tomatoes topped with parmesan cheese.</i>			
<b>Extra Items:</b> .....	Sm. 1.50 ea.	Lg. 2.00 ea.	Party 3.00 ea.
<i>Cheese, pepperoni, mushrooms, green peppers, ham, bacon, onions, Italian sausage, ground beef, black olives, green olives, sliced tomatoes, hot pepper rings, pineapple, pepper seeds, parmesan cheese, anchovies.</i>			
<b>Premium Items: Chicken, Feta, Steak</b> .....	Sm. 3.00 ea.	Lg. 4.00 ea.	Party 6.00 ea.
<b>Gluten-Free Pizza (small only)</b> .....	add 3.00		

## Calzoni

<b>Bambino</b> (personal) serves one	<b>Mamma</b> (medium) serves two	<b>Papa</b> (large) serves four	
Bambino	Mamma	Papa	
<b>Steak &amp; Cheese</b> .....	9.95	16.95	29.95
<i>Sautéed steak and onions topped with mozzarella cheese.</i>			
<b>Chicken &amp; Cheddar</b> .....	8.95	14.95	26.95
<i>Sautéed chicken and onions topped with mozzarella and cheddar cheese.</i>			
<b>Pizza</b> .....	8.95	14.95	26.95
<i>Mozzarella cheese, pepperoni and mushrooms.</i>			
<b>Extra Items:</b>			
Bambino 1.50 ea.	Mamma 2.00 ea.	Papa 3.00 ea.	



Mamma Steak & Cheese Calzone

*Our Famous bread is in high demand; we prepare 6,750 lbs of bread a week!  
Please remember bread is served during soup and salad course to compliment your entrees, not as an appetizer.*

Lunch is served from 11:00 am to 3:00 pm Monday-Friday only.



All of our food is made with the freshest ingredients possible...

Please be patient, each meal is individually prepared.

## Pasta Fatta In Casa *Homemade Pasta*

Includes soup or salad and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95). All pasta dishes can be substituted with a different type of pasta: Gnocchi add 2.00 • Angel Hair add 1.00 • Gluten Free Pasta add 2.00

**Spaghetti** .....13.50  
Served with our traditional house meat sauce.

🍅 **Angel Hair Marinara** .....14.50  
A traditional house blend of fresh tomatoes with herbs and spices.

🍅 **Linguine Aglio Olio** .....14.50  
Old school garlic and oil with sundried tomatoes.

🍅 **Fettuccini Alfredo** .....15.50  
Served in a rich creamy cheese and butter sauce.

**Mostaccioli Rita Sauce** .....16.50  
Served with Mamma Rita's special Pancetta (bacon) and mushroom blush sauce.

**Covatelli Bolognese** .....14.50  
Shell shaped pasta topped with a creamy meat sauce.

**Polenta** .....15.50  
An old family tradition. Cornmeal topped with Italian sausage and meat sauce.

**Gnocchi** .....15.50  
Homemade little potato dumplings in a savory rich meat sauce.

**Gnocchi Rita Sauce** .....18.50  
Little potato dumplings served with Mamma Rita's special Pancetta (bacon) and mushroom blush sauce.



*Gnocchi Rita Sauce*

**Spaghetti Carbonara "Alla Bocelli"** .....15.50  
Prepared with eggs, Pancetta (bacon) and parmesan cheese. A recipe Andrea Bocelli prepared himself in our kitchen.

🍅 **Linguine Arrabbiata** .....14.50  
Fresh chunky tomato, garlic, basil sauce with a touch of spice.

🍅 **Linguine Al Pesto** .....15.50  
Prepared with olive oil, pine nuts, garlic, parmesan cheese and plenty of basil.

**Fettuccini Con Pollo** .....18.50  
Grilled breast of chicken sautéed in a garlic cream sauce in a bed of fettuccini.

### Top it With:

Handmade Meatballs or Italian Sausage 4.50 • Fresh Mushrooms or Baked Cheese 3.50 • Grilled Chicken Breast 5.50

## Pasta Ripiena Fatta In Casa *Homemade Stuffed and Baked Pasta*



*Ravioli and Lasagna*

**Lasagna** .....15.50  
Layers of homemade noodles baked with fresh cheeses in a rich meat sauce.

🍅 **Vegetarian Lasagna** .....14.50  
Layers of homemade noodles baked with fresh cheeses and vegetables in a rich tomato sauce.

**Spaghetti Alla Stuart** .....15.50  
Prepared with mushrooms, green peppers, onions, green and black olives, cooked prosciutto (ham), topped with mozzarella and parmesan cheese and baked with a tomato sauce.

### Classic Ravioli

**Meat filled, topped with a meat sauce** .....16.50

🍅 **Cheese filled, topped with a tomato sauce** .....14.50

🍅 **Ravioli Florentine** .....15.50  
Spinach and ricotta topped with a cream sauce with sundried tomatoes.

**Cannelloni** .....15.50  
A blend of veal, pork and chicken rolled up in homemade noodles, then baked with cheese and tomato sauce.

🍅 **Mannicotti** .....14.50  
Mozzarella, ricotta and parmesan cheese rolled up in homemade noodles, then baked with cheese and tomato sauce.

**Seafood Mannicotti** .....17.50  
Stuffed with mozzarella and ricotta cheese, real lump crab and shrimp and topped with a palomino sauce.

**Tortellini Alla Panna** .....15.50  
Meat or cheese filled tortellini prepared with peas and ham in a rich cream sauce.

**Mostaccioli Casseruola** .....15.50  
Prepared with meatballs or Italian sausage, mushrooms and a creamy tomato sauce baked with mozzarella cheese.

**Baci – Big Kisses** .....17.50  
Pasta purses filled with grana padana parmesan cheese, morsels of prosciutto and ricotta cheese in a cream sauce with mushrooms and peas.

Sorry, no substitutions on stuffed pasta.



# Frutti Di Mare Pasta Seafood Pasta

Includes soup or salad and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95).

**Linguine with (Red or White) Clam Sauce . . . . . 18.50**  
Tender baby clams prepared in clam stock with garlic, butter and wine.

**Linguine Delmar . . . . . 19.50**  
A combination of fresh shrimp, scallops and whitefish, sautéed in a zesty tomato sauce.

**Linguine Shrimp Amore. . . . . 19.50**  
Fresh shrimp sautéed in a lemon wine butter sauce with garlic, diced tomatoes and artichokes.

**Fettuccini Con Gamberi. . . . . 19.50**  
Tender shrimp sautéed in a rich garlic cream sauce.



*Linguine with White Clam Sauce*

## Gluten-Free Pasta

### Rice Ziti or Rice Spaghetti

With your choice of sauce: Meat, Marinara, Aglio Olio, Pesto, Arrabiata, Delmar

\*A 2.00 upcharge applies

Add 1 GF Mini Loaf 2.95

\*\* Please be aware for those who are highly allergic to gluten – Antonio’s is **not** a gluten-free facility.

## Side Dishes

- |   |                                      |  |
|---|--------------------------------------|--|
| <b>French Fries . . . . . 4.95</b>                          | <b>Specialty Fries. . . . . 7.95</b> | <b>Side Dish of Pasta (meat or marinara) . . . . . 5.95</b>    |
| <b>Side of Vegetables. . . . . 4.95</b>                     |                                      | <b>Side Dish of Special Pasta . . . . . 6.95</b>               |
| <b>Pepperoncini or Olives. . . . . 3.95</b>                 |                                      | <b>Side of Sauce (meat or marinara) . . . . . (4 oz.) 2.95</b> |
| <b>Side of Cheese (Feta or Bleu) . . . . . (4 oz.) 2.50</b> |                                      | <b>Side of Special Sauce . . . . . (4 oz.) 3.95</b>            |
| <b>Our Famous Baked Bread Basket . . . . . 3.95</b>         |                                      | <b>Side of Dressing . . . . . (4 oz.) 1.95 (10 oz.) 3.95</b>   |

*Bread not included with sides.*

## Piccolo Bambino Children Only

10 years of age and under. Includes cup of soup and our famous baked bread and one FREE Kiddie drink, upon request (dining room only).

- |  |  |
|--|--|
| <b>Spaghetti and Meat Ball . . . . . 7.95</b><br>With meat sauce.    | <b>Lasagna . . . . . 7.95</b>  |
| <b>Angel Hair Pasta. . . . . 7.95</b><br>With tomato sauce.          | <b>Ravioli (meat or cheese) . . . . . 7.95</b>                                     |
| <b>Fettuccini . . . . . 7.95</b><br>With Alfredo sauce.              | <b>Chicken Strips . . . . . 7.95</b><br>With French fries.                         |
| <b>Mostaccioli . . . . . 7.95</b><br>With Rita sauce.                | <b>Mozzarella Sticks . . . . . 7.95</b>  |
| <b>Grilled Chicken Breast. . . . . 7.95</b><br>With steamed veggies. | <b>Macaroni &amp; Formaggio . . . . . 7.95</b><br>Traditional macaroni and cheese. |
|  | <b>Personal Pizza . . . . . 7.95</b><br>Cheese and one item.                       |

 Vegetarian Dishes • GF Gluten-Free

**Celebrating a birthday? Be our guest for lunch or dinner and receive a FREE cannoli!**  
(Proper I.D. required)



## Piatti Principali Main Course

Includes soup or salad, a side dish of spaghetti and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95).

**Chicken Antonio** .....20.50  
A tender breast of chicken smothered in a creamy white sauce topped with provolone cheese.

**Chicken Parmigiana** .....17.50  
A breaded breast of chicken topped with mozzarella cheese, then baked in a wine and tomato sauce.

**Chicken Cacciatore** .....19.50  
Thinly sliced breast of chicken, sautéed with mushrooms, onions, green peppers, garlic and tomato sauce.

**Chicken Scaloppini** .....19.50  
Thinly sliced breast of chicken sautéed in a dry white wine sauce with mushrooms and garlic.

**Chicken Marsala** .....19.50  
Thinly sliced breast of chicken, sautéed in a sweet marsala wine sauce with mushrooms.

**Broasted 1/2 Chicken** .....15.50  
Served barbequed add 1.00.

### Alla Graticola

**GF Lamb Chops** .....24.50  
Marinated chops with our special herbs and spices, broiled to perfection.

**GF Il Volo Pollo** .....18.50  
10 oz. Broiled Italian cut chicken breast in a rosemary spice and wine marinade.



Il Volo Pollo



Chicken Antonio

We serve only the finest Provimi veal.

**Veal Ossobuco Alle Verdure** .....23.50  
Tender veal shank simmered with vegetables in its natural juices, over polenta.

**Veal Parmigiana** .....20.50  
A tender breaded veal cutlet topped with mozzarella cheese, then baked in a wine and tomato sauce.

**Veal Cutlet** .....20.50  
A tender seasoned breaded cutlet served with a side of tomato sauce.

**Veal Marsala** .....22.50  
Thinly sliced veal sautéed in a sweet marsala wine sauce with mushrooms.

**Veal Picatta** .....22.50  
Thinly sliced veal sautéed in a light lemon-pepper and caper sauce.

**Eggplant Parmigiana** .....16.50  
Layers of breaded eggplant and cheese baked in a rich tomato sauce.

**Bar-B-Que Spare Ribs** ..... **Half Slab 16.50**  
Slow baked then served with our own tangy bar-b-que sauce. **Whole Slab 26.50**

## Frutti Di Mare Seafood

Includes soup or salad, a side dish of spaghetti and our famous baked bread (upgrade to Caesar 1.95 or Specialty Salad 2.95).



Baccala

**Baccala** .....16.50  
Sautéed cod fillet in a zesty tomato sauce.

**Breaded Shrimp** .....16.50  
Tender dusted shrimp, fried to perfection.

**Stuffed Shrimp** .....18.50  
Tender butterflied shrimp with a crabmeat stuffing, broiled in garlic butter.

**Polenta Delmar Alla Valentino** .....20.50  
A combination of fresh shrimp, scallops and whitefish, sautéed in a zesty tomato sauce over polenta.

**Shrimp Scampi** .....19.50  
Tender shrimp sautéed with garlic, butter and wine.

**Broiled Salmon** .....19.50  
Delectably seasoned and broiled salmon fillet, prepared with a creamy dill sauce.

**Battered Cod (Fish & Chips)** .....13.50  
A classic hand dipped cod fillet fried up and served with French fries.

## Dolci Dessert

**Cannoli (Made in House)** .....3.95

**Classic Tiramisu (Momma Rita's Secret Recipe)** .....5.95

**Toasted Almond Tiramisu (A Toasty Twist)** .....5.95

**Profiterole (From the Home-Land)** .....6.95

**Seasonal Cheesecake (Ask Your Server)** .....6.95

**Spumoni Ice Cream (A Tradition)** .....3.95

5 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 foodborne illness. Please notify your server about food restrictions or allergies.



# Specialty Drinks

## Martini Features

### Martini & Rossi – The Original

In 1863 this Italian vermouth maker created the Martini.

### Chocolate Martini

Vanilla vodka, Godiva, crème de cacao.

### Blue Envytini

Vanilla vodka, Blue Curaçao, Midori, pineapple juice.

### Italian Apple Martini

Amarretto, Sour Apple Pucker, Vanilla vodka, cranberry.

### That's Amore

Raspberry vodka, Chambord, cranberry & pineapple juice.

### Cosmopolitan Martini

Cointreau, Citron vodka, cranberry juice.

### Espresso Martini

Espresso, Kahlua, Vanilla vodka, half & half.

### Slap-U-Facetini

Vodka, Southern Comfort, Amaretto, orange & pineapple juice and grenadine.

## Ice Cream Drinks

### Anton Hummer

Chambord, Kahlua, Bailey's and ice cream.

### Cocoa Banana

White crème de cacao, crème de banana and ice cream.

### Gelato Fogato

Vanilla ice cream topped with espresso and Frangelico.

### Nutella Hummer

Nutella chocolate, Frangelico, crème de cacao and ice cream.

## Hot Drinks

### Cafe Italia

Frangelico, Amaretto and fresh brewed coffee topped with whipped cream.

### Keoke Coffee

Kahlua, brandy and fresh brewed coffee topped with whipped cream.

### Cocoa Butter

Butterscotch schnapps and hot chocolate topped with whipped cream.

## Espresso & Cappuccino

### Decaf Espresso

### Iced Espresso

### Espresso w/Sambuca

### Decaf Cappuccino

### Iced Cappuccino

### Flavored Cappuccino

Frangelico, Amaretto, Kahlua, Chambord and non-alcoholic flavors available.

## House Wines

Glass 7.00 • Bottle 24.00

### Red

### Chianti

### Cabernet Sauvignon

### Merlot

### Sangiovese

### White

### Pinot Grigio

### Chardonnay

### Sauvignon Blanc

Ask your server for our complete wine list!



## Bottled Beer

### Domestic 4.00

### Bud

### Bud Light

### Coors Light

### Miller Lite

### Michelob Ultra

### Labatt Nordic (non-alcoholic)

### Labatt Blue

### Labatt Blue Light

### Corona

### Heineken

### Import / Premium 5.00

### Moretti

### Moretti Dark

### Peroni

### Samuel Adams

### Blue Moon

### Stella Artois

### Bell's Two Hearted Ale

### Seasonal Selection

## Non-Alcoholic Drinks

### Soft Drinks . . . . . 3.50

Pepsi, Diet Pepsi, Mug Root Beer, Dr. Pepper, Sierra Mist and Orange Crush.

### Coffee or Hot Tea . . . . . 3.50

### Iced Tea . . . . . 3.50

### Flavored Iced Tea . . . . . 4.50

### Milk or Juice . . . . . sm. 2.50 • lg. 3.50

Grapefruit, apple, pineapple, cranberry, tomato and papaya.

### Fresh Squeezed Orange Juice . . . . . sm. 4.50 • lg. 5.50

### By the Bottle

### Lemonade . . . . . 3.50

### San Pellegrino . . . . . 3.50

Italian soft drinks: orange or lemon.

### San Pellegrino . . . . . 3.50

Italian sparkling natural mineral water.

### Panna . . . . . 1/2 ltr. 3.95 • 1 ltr. 6.95

Bottled Italian Spring water.



# Roman Village

CUCINA ITALIANA est. 1964

*A Family Tradition  
Since 1964*

Every day since 1964, the Rugiero family has worked hard preparing fresh, authentic Italian dishes. These include delicious sauces, homemade hearty pastas, soups and of course, our famous fresh-baked bread.

We thank you for breaking bread with us!



**Carry Out • Party Trays  
Banquet and Private Rooms  
Roman Village Gift Cards Only • No Checks Please  
Parties of 18 or More Must Order From Banquet Menu**

## **ANTONIO'S CUCINA ITALIANA**

**DEARBORN HTS**  
26356 Ford Rd.  
313-278-6000

**FARMINGTON HILLS**  
37646 W. 12 Mile Rd.  
248-994-4000

**CANTON**  
2220 N. Canton Center Rd.  
734-981-9800

[www.antoniosrestaurants.com](http://www.antoniosrestaurants.com)  
Join Club Italiano!

**ANTONIO'S  
PICCOLO RISTORANTE**  
**LIVONIA**  
31735 Plymouth Rd.  
734-513-8000

**ROMAN VILLAGE  
CUCINA ITALIANA**  
**DEARBORN**  
9924 Dix Avenue  
313-842-2100

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