

Roberta's
DOMINO PARK



SALUMI & THINGS

MARINATED OLIVES	8
BREAD & BUTTER add Spanish anchovies 5	9
STRACCIATELLA	16
‘NDUJA	13
COPPA	14
DUCK PROSCIUTTO	16
CHEESE PLATE Von Trapp, Cow, VT Jake’s Gouda, Raw Cow, WI Bougee Blue, Cow, Sheep, Goat, CO	17
AMERICAN PROSCIUTTO Volpi, MO Broadbent, KY Elevation, CO	19



GRILL

PORK SHOULDER STEAK roasted pecan butter, beets with pickled ramps, apples, and nasturtium	26
DRY AGED FLANNERY RIBEYE 8oz mustard greens and french fries with malt vinegar aioli	35



ROSSO tomato, garlic, oregano, extra virgin olive oil	16
MARGHERITA tomato, mozzarella, basil, extra virgin olive oil	20
FAMOUS ORIGINAL tomato, mozzarella, parmigiano, caciocavallo, oregano, chili	21
CHEESUS CHRIST taleggio, cream, parmigiano, black pepper	21

PIZZA TOPPINGS

\$1 basil honey jalapenos parmigiano pepperoncini red onions	\$2 calabrian chili mushrooms mozzarella ranch	\$5 anchovies pepperoni pork sausage soppressata speck market greens
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PASTA

SUNGOLD POMODORO mezze rigatoni with parmigiano, basil, garlic and pine nuts	23
WILD MUSHROOM TAGLIATELLE black trumpets and chanterelles with taleggio and horseradish	23
MARKET LITTLE GEM SALAD charred lemon, fiore sardo with capers and dill	16
CHICORY SALAD pecorino with lemon, anchovy, and breadcrumb	17

SPANISH MACKEREL CRUDO* leche de tigre with habanada peppers, kiwi berries and cilantro	16
HONEYNUT SQUASH grilled squash with walnuts, ricotta salata and black pepper	16
MATSUTAKE MUSHROOM grilled savoy cabbage with sea lettuce and pinenuts	19

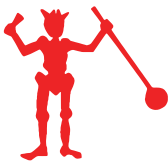
DESSERT!!!

GELATI chocolate hazelnut gelato bay leaf gelato peach jasmine sorbet	5EA
STICKY BUN salted caramel bun	5
STICKY BUN SANDO	10



PIZZA

WHITE AND GREENS mozzarella, market greens, parmigiano, lemon	21
BEE STING tomato, mozzarella, soppressata, basil, chili, honey	22
CRISPY GLOVER tomato, taleggio, guanciale, garlic, chili, red onion, breadcrumb	22
THE NIGHTSHADE PARM’TH tomato, chili, oregano, garlic, basil, mozzarella, parmigiano, eggplant, caper breadcrumb	23



Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager. * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



Drink up and be somebody



COCKTAILS 15

EL SANTO’S PARADISE

mezcal, guava, apricot, lemon

A\$AP JULIO

tequila, habanero, cherry liqueur, pineapple and vanilla

THE RUG

cold brew vodka, almond milk, caramelized milk and amaro

BANANA HAMMOCK

bourbon sour shaken with banana liqueur and amaro

JOSEY WALES

gin, black cherry, galliano and lime

WHEEZE THE JUICE

bonded rye, amaro cio ciaro, caffo bitter, blood orange

SIDE HUSTLE

remy martin vsop congac, apple brandy, cointreau, amontillado sherry and sage

ST. AGRESTIS SPRITZER

hand crafted local spritz

FROZEN 15

CROCS WITH SOCS

tequila, mango, pineapple, triple sec

PIÑA COLADA

you know what it is

BEER

DRAFT

Interboro X Roberta’s ‘Mahalo at ya Boi’ Lager 5.2% 16oz 9

KCBC ‘Nightmare on Troutman St.’ IPA 6.66% 16oz 11

Edmund’s Oast Black Raspberry Sour 6.5% 16oz 11

CAN

Budweiser 5% 12oz 5

Pacifico 4.4% 12oz 7

Fat Orange Cat ‘Aquacat’ Citrus Hard Seltzer 4.8% 12oz 9

Citizen ‘Citra Star’ Dry Hopped Cider 6.0% 12oz 9

KCBC ‘Zoktoberfest’ Märzen 5.4% 16oz 14

3 Floyds ‘Zombie Dust’ Pale Ale 6.5% 12oz 8

Against the Grain ‘Citra Ass Down’ Double IPA 8.2% 16oz 14

June Shine ‘Grapefruit Paloma’ Hard Kombucha 6% 12oz 8

Interboro X Roberta’s ‘Mahalo at ya Boi’ Lager 5.2% 16oz 10



NON-ALCOHOLIC

Coke, Diet Coke, Sprite,
Dr. Pepper, Ginger Ale , Ginger Beer 3

Topo Chico 4

Saratoga Sparkling Water 5



WINE

SPARKLING

Donati Camillo, ‘Malvasia Frizzante’ Emilia-Romagna, Italy 2019.....14/56

WHITE

Mas Mellet, ‘Le B’’ White Blend, Costières de Nîmes, France 2020.....13/52

Populis, Sauvignon Blanc, Mendocino County, California 2020.....15/60

Cirelli, Pecorino, Abruzzo, Italy 2019.....14/56

Andrea Bragagni, ‘Rigogolo’ Albana, Emilia-Romagna, Italy 2016.....14/98

ORANGE

Populis, ‘Macerated Chardonnay’ Mendocino County, California 2020.....14/56

ROSÉ

Benjamin Taillandier, ‘Six Roses’ Cinsault/Syrah/Carignan, Languedoc, France 2020.....15/52

RED

Fabien Jouves, ‘Haute Côt(e) de Fruit’ Côt, Cahors, France 2020.....13/52

Kewin Descombes, ‘Cuvée Kéké’ Gamay, Beaujolais, France 2019.....15/60

Julie & Toby Bainbridge, ‘Rouge aux Lèvres’ Grolleau, Loire Valley, France 2020.....14/56

Andrea Bragagni, ‘Casa del Frate’ Sangiovese, Emilia-Romagna, Italy 2015.....16/64

