Roberta's
DOMINO PARK

SALUMI & THINGS

MARINATED OLIVES 8

BREAD & BUTTER 9
add Spanish anchovies 5

STRACCIATELLA 16

'NDUJA 13

COPPA 14

DUCK PROSCIUTTO 16

CHEESE PLATE 17
Moses Sleeper, Cow, VT
Calderwood, Raw Cow, VT
Bougee Blue, Cow, Sheep, Goat, CO

AMERICAN PROSCIUTTO 19
Volpi, MO
Broadbent, KY
Elevation, CO

GRILL

PORK SHOULDER STEAK 26
roasted pecan butter, beets with apples and pickled ramps

DRY AGED FLANNERY RIBEYE 8oz 35
chicories and french fries with malt vinegar aioli

MARKET

LITTLE GEM SALAD 16
charred lemon, fiore sardo with capers and dill

CHICORY SALAD 17
pecorino with lemon, anchovy, and breadcrumb

MARKET RADISH & FRESH CHEESE 12
sea lettuce with sunflower seed and sumac

HONEYNUT SQUASH 16
grilled squash with walnuts, ricotta salata and black pepper

SPANISH MACKEREL CRUDO* 16
leche de tigre with habanada peppers, kiwi berries and cilantro

MAITAKE MUSHROOM 17
turnips and asian pear with chicories

PASTA

CACIO E PEPE 21
bucatini with pecorino and black pepper

WILD MUSHROOM MEZZE RIGATONI 23
black trumpets and chanterelles with taleggio and horseradish

TAGLIATELLE WITH LITTLENECK CLAMS 24
garlic, white wine, lemon and breadcrumb

PIZZA

ROSSO 16
tomato, garlic, oregano, extra virgin olive oil

MARGHERITA 20
tomato, mozzarella, basil, extra virgin olive oil

FAMOUS ORIGINAL 21
tomato, mozzarella, parmigiano, caciocavallo, oregano, chili

CHEESUS CHRIST 21
taleggio, cream, parmigiano, black pepper

LIL' STINKER 21
tomato, garlic, pecorino, parmigiano, mozzarella, pepperoncini, red onion

FRIZZ & MORTY 22
mortadella, mozzarella, parmigiano, frisée

BEE STING 22
tomato, mozzarella, soppressata, basil, chili, honey

CRISPY GLOVER 23
tomato, taleggio, guanciale, garlic, chili, red onion, breadcrumb

PIZZA TOPPINGS

$1	$2	$5
basil	calabrian chili	anchovies
honey	mushrooms	pepperoni
jalapenos	mozzarella	pork sausage
parmigiano	olives	soppressata
pepperoncini	ranch - on side	speck
red onions		

DESSERT!!!

GELATI 5EA
bay leaf gelato
cacao nib gelato
pear riesling sorbet

STICKY BUN 5
salted caramel bun

STICKY BUN SANDO 10



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.

Roberta's
DOMINO PARK

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

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

HOT APPLE CIDER 12

choice of bourbon or rum

FROZEN 15

PASSION OF THE CROCS
tequila, passionfruit, pineapple, triple sec

THE RUG
vodka, cold brew, amaro punch fantasia, almond milk

NON-ALCOHOLIC

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

Topo Chico 4

Saratoga Sparkling Water 5

BEER

DRAFT

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

North Fork 'Run the Juice' IPA 6.1% 16oz 11

Edmund's Oast 'Sour Cherry Pineapple' Sour 6.5% 16oz 12

CAN

Budweiser 5% 12oz 5

Pacifico 4.4% 12oz 7

Collective Arts 'Stranger Than Fiction' Porter 5.5% 16oz 14

LIC 'Coded Tiles' Pale Ale 5.5% 16oz 14

Two Robbers 'Grapefruit Kiwi' Hard Seltzer 5% 12oz 8

Citizen 'Citra Star' Dry Hopped Cider 6.0% 12oz 9

Talea 'Paradise Punch' Pineapple-Mango Sour 6% 16oz 14

Interboro 'Fresh to Def' Sour Cherry 5.2% 16oz 14

June Shine 'Grapefruit Paloma' Hard Kombucha 6% 12oz 8

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

BUSHWICK TEA 4

Brooklyn Breakfast
Jasmine Green
Moroccan Mint
Ginger & Tumeric
Carroll Gardens



WINE

SPARKLING

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

WHITE

Mas Mellet, 'Le B'' White Blend, Costiéres 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.....13/52

RED

Fabien Jouves, 'Haute Côt(e) de Fruit' Côt, Cahors, France 2020.....13/52
Noella Morantin, 'La Boudinerie' Gamay, Touraine, France 2020.....14/56
Julie & Toby Bainbridge, 'Rouge aux Lèvres' Grolleau, Loire Valley, France 2020.....14/56
La Miraja, 'Le Masche' Barbera, Piedmont, Italy 2019.....14/56



6 GRAND ST, BROOKLYN, NY