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111 MIDDLETON WAY
GREER, SC 29650

THE MARKET



Market Oysters* \$8 / \$14
Oysters Rockefeller \$11

Shrimp Cocktail \$9
Delicious wild shrimp cooked until tender, peeled, deveined and chilled. Served with zesty housemade cocktail sauce

Italian Cheesemonger board \$9
Variety of Italian and European Cheeses served with honey, almonds and apple slices

Italian Antipasto Board \$14
Artichoke Hearts, Peppadew peppers, Pepperoncini, Olives, Salami, Soppresata, Capicola, Pepperoni, Variety of Italian and European Cheeses served with fresh baked breads

House Salad \$5 / \$9
Mixed greens, red onion, black olives, tomato, pepperoncini, fresh shaved parmesan

Caesar Salad * \$5 / \$9
Romaine, housemade croûtons, fresh shaved parmesan

Chopped Italian Salad \$7 / \$10
Mixed greens, pepperoncini, black olives, tomato, red onion, salami, capicola, pepperoni, and fresh shaved parmesan

Caprese Salad \$6
Sliced roma tomato, fresh smoked mozzarella, and basil topped with an aged balsamic reduction

Bruschetta \$9
Grilled rosemary foccoccia bread topped with ricotta, roma and sun dried tomatoes, pancetta and a balsamic glaze

Steak Carpaccio * \$9
Thinly sliced beef tenderloin, baby arugula, shaved parmesan cheese drizzled with mustard aioli

HOUSEMADE SOUPS cup \$4 bowl \$6

EVERYDAY FAVORITE Minestrone
TUESDAY Lobster Bisque
WEDNESDAY Fire Roasted Vegetable
THURSDAY Butternut Squash Bisque
FRIDAY Clam Chowder

FIRST COURSE



Arancini \$6/\$10
Better than a cheesestick, seasoned and fried Italian rice balls stuffed with mozzarella cheese

Calamari Fritti \$10
Hand breaded rings and tentacles served with our signature spicy peppadew rémoulade

Drunken Mussels \$11
PEI Mussels sautéed in white wine, lemon and basil

Italian Meatballs \$8
Handmade veal, pork, and beef meatballs stuffed with fresh mozzarella served on grilled foccoccia bread covered in pomodoro sauce

Seafood Rustico Fritti \$11
Shrimp, squid, scallops and vegetables lightly battered and fried accompanied by our signature spicy peppadew rémoulade

Burrata Cheese Dip \$7
Melted Italian cheese dip topped with tomatoes and basil served with grilled Italian bread



SIDE OFFERINGS \$4

Rustic Red Potatoes
Roasted Carrots
Grilled Zucchini
Mushrooms
Asparagus
Rice Pilaf
Herbed Linguine

PREMIUM SIDES \$7
Lobster Mac and Cheese
Flash Fried Brussels Sprouts
Roasted Butternut Squash

SALAD DRESSINGS

Caesar *
Parmesan peppercorn
Italian
White balsamic

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

Parties of 8 or more are subject to a 18% Gratuity

FROM THE GRILL



All Entrees are served with House Salad, Caesar Salad, or Soup

Tuscan Steak Florentine* \$26

18 oz Black Angus T-Bone with herbed butter accompanied by your choice of two sides

pairs well with Corte Giara Amarone della Valpolicella

Filet Mignon*

Prime aged Black Angus tenderloin with herbed butter or housemade steak sauce served with your choice of two sides

4 oz Chef Cut Petite \$19

8 oz Connoisseur Cut \$25

pairs well with Paso Creek Cabernet \$9 gls

Classic Delmonico Steak*

Marbled Rib-eye grilled to perfection with herbed butter served with your choice of two sides

10 oz Boneless Rib-eye \$20

14 oz Boneless Rib-eye \$24

pairs well with Kendall Jackson Vinter's Reserve Merlot \$11 gls

MAKE IT SURF & TURF

Grilled Cold Water Lobster Tail \$12

Pan Seared Sea Scallops * \$7

Pan Seared Shrimp * \$7

HOUSE SPECIALTIES



Butternut Squash Gnocchi \$15

Potato gnocchi with a brown butternut sage sauce topped with fresh parmesan cheese

pairs well with Matua Valley Sauvignon Blanc \$7 gls

Scallopini Piccata

Sautéed in a lemon butter wine sauce, topped with capers this dish is served atop linguine with asparagus

Veal \$18 / Chicken \$16

pairs well with Matua Valley Sauvignon Blanc \$7 gls

Eggplant Napoleon Parmesan \$15

Lightly breaded eggplant slices layered with spinach, ricotta, topped with mozzarella and pomodoro sauce

pairs well with Opici Vino Bianco \$10 gls

Salmon Fillet \$16

Flame-broiled or blackened 6 oz Norwegian Salmon fillet with lemon butter and capers atop rice pilaf

pairs well with WillaKenzie Pinot Noir \$11 gls

Sea Scallops \$18

Pan seared sea scallops set atop rice pilaf

pairs well with Allegrini Carte Giara Soave \$9 gls

Entrees are available for sharing with a plate charge of \$4.00 which includes extra sides

FRESH-MADE PASTA



All Pastas are served with House Salad, Caesar Salad, or Soup

Baked Spaghetti and Meatballs \$13

Handmade veal, pork, and beef meatballs tossed in our fresh made buccatini pasta noodles, topped with burrata and mozzarella cheese

pairs well with Coltibuono Cetamura Rossa Chianti \$8 gls



Parmesan Rigatoni Bake

Parmesan crusted chicken atop pomodoro rigatoni noodles covered in melted burrata cheese

Veal \$18 / Chicken \$16

pairs well with Poggio Al tufo Cabernet Sauvignon \$10 gls



Lasagna \$15

Baked layered pasta with bolognese sauce, ricotta, burrata, and mozzarella cheese

pairs well with Allegrini Corte Valpolicella Ripasso \$28/btl



Chicken Spinach Alfredo \$14

Tagliatelle pasta topped with grilled chicken and spinach in a rich cream cheese sauce

pairs well with Riff Pinot Grigio \$7 gls



Chicken Cacciatore \$16

Wine braised chicken, onions, herbs, tomatoes, and peppers prepared "hunter-style" with tagliatelle noodles and grated parmesan cheese

pairs well with Paso Creek Merlot \$9 gls



Shrimp Fra Diabolo \$17

Shrimp sautéed and tossed in a spicy pomodoro sauce set on a bed of house-made linguine pasta

\ lin-gwē-nē\ a type of pasta similar to fettuccine but elliptical in section rather than flat. linguine means "little tongues" in Italian

pairs well with Cleto Chiarli Lambrusco \$8 gls



Lobster Ravioli \$18

Sweet, tender Maine lobster meat wrapped in made-from-scratch egg pasta finished with a tomato cream sauce

pairs well with Boën Chardonnay \$11 gls



Butternut Squash Ravioli \$15

Roasted butternut squash, garlic, and parmesan, wrapped in made-from-scratch pasta topped off with a brown butter sage sauce and almonds

pairs well with Masciarelli Trebbiano d'Abruzzo \$9 gls



Tagliatelle alla Bolognese \$15

A hearty genuine ragù, as it is made in Bologna, with veal, pork and beef, slowly cooked in a tomato sauce

pairs well with Poggio Anima 'Samael' Montepulciano \$10 gls

