

Roberto's

Lunch Menu

145 Concord Plaza Shopping Center · St. Louis, MO 63128
(314) 842-9998

Appetizers

<i>Bruschetta and Red Roasted Peppers</i>	5 ⁹⁵
<i>Toasted Ravioli</i>	6 ⁹⁵
<i>Fried Artichokes</i>	7 ⁹⁵
<i>Fried Calamari</i>	7 ⁹⁵
<i>Smoked Salmon</i>	7 ⁹⁵
<i>Shrimp Scampi</i>	9 ⁹⁵

Pasta

<i>Fettuccine Alla Romana</i>	
Fettuccine Alfredo with Meat Sauce	
<i>Linguine With Clams</i>	
White Wine, Garlic, Extra Virgin Olive Oil	
<i>Cannelloni</i>	
Housemade	
<i>Cavatelli with Broccoli</i>	
Mushrooms, Broccoli, Tomato Cream Sauce	
<i>Tortellini</i>	
Ham, Peas and Mushrooms in Sherry Cream Sauce	
<i>Linguine Tuttomare</i>	11 ⁹⁵
Fresh Fish of the Day, Shrimp, Mussels, Clams and Calamari with White Wine, Extra Virgin Olive Oil, Touch of Tomato Sauce	

No Separate Checks

Good food takes time to prepare

*Each dish is individually prepared with the finest experience,
pride and care by Roberto and his professional staff.*

Please enjoy a glass of wine while you wait.

A sincere thank you for being our guest and our friend!

Roberto Zanti

Salads

<i>Lunch</i>	2 ⁵⁰
<i>Caesar</i>	3 ⁵⁰
<i>Greek</i>	3 ⁷⁵
<i>Caprese</i>	4 ⁷⁵
Fresh Mozzarella - Tomato - Basil	

Entrees

<i>Chicken Chardonnay</i>	9 ⁹⁵
Mushrooms, Lemon, White Wine Sauce	
<i>Chicken Marsala</i>	9 ⁹⁵
Mushroom, Onions, Chopped Tomato, in a Marsala Wine Sauce	
<i>Chicken Parmigiana</i>	9 ⁹⁵
<i>Chicken Spiedini</i>	10 ⁹⁵
Breast stuffed with Spinach, Onions, Cheese, and Breaded, Served in a White Wine Lemon Mushroom Sauce	
<i>Veal Piccata</i>	11 ⁹⁵
Shiitake, White Wine, Lemon, Butter	
<i>Veal Marsala</i>	11 ⁹⁵
Shiitake, Onions, Chopped Tomato, Marsala Wine	
<i>Veal Parmigiana</i>	11 ⁹⁵
<i>Tilapia Fiorentina</i>	11 ⁹⁵
White Wine, Lemon, Mushroom over Spinach	
<i>Salmone Alla Griglia</i>	12 ⁹⁵
Seasonal Sauce	
<i>Sicilian Beef</i>	12 ⁹⁵
Filet Mignon Pounded Thin Breaded & Topped with Mushroom White Wine Sauce and Melted Fontinella Cheese	

All Entrees served with the Side Dish of the Day.

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Dinner Menu

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Appetizers

<i>Eggplant Spiedini (1)</i>	5 ²⁵	<i>Fried Calamari</i>	8 ⁹⁵
<i>Bruschetta & Red</i>		<i>Mussel Marinara</i>	8 ⁹⁵
<i>Roasted Peppers</i>	6 ⁹⁵	<i>Smoked Salmon</i>	9 ⁹⁵
<i>Toasted Ravioli</i>	7 ⁹⁵	<i>Shrimp Scampi</i>	11 ⁹⁵
<i>Escargot</i>	8 ⁹⁵	<i>Cold Crab Cocktail</i>	11 ⁹⁵
<i>Fried Artichokes</i>	8 ⁹⁵		

Salads

<i>House</i>	3 ²⁵
<i>Caesar</i>	3 ⁹⁵
<i>Greek</i>	3 ⁹⁵
<i>Caprese</i>	4 ⁵⁰

Pasta

<i>Ravioli Bolognese</i>	12 ⁹⁵
<i>Rigatoni All' Amatriciana</i>	14 ⁹⁵
Prosciutto, Onions, White Wine, Butter, Basil, in spicy Marinara Sauce	
<i>Cortellini</i>	15 ⁹⁵
Ham, Peas and Mushrooms in Sherry Cream Sauce	
<i>Linguine Con Vongole (Clams)</i>	15 ⁹⁵
White Wine, Garlic, Extra Virgin Olive Oil	
<i>Cannelloni (Housemade)</i>	14 ⁹⁵
<i>Linguine Primavera</i>	14 ⁹⁵
<i>Mare E Monti</i>	16 ⁹⁵
Shrimp, Diced Tomatoes, Mushrooms in Garlic & Oil over linguine	
<i>Lobster Ravioli Capriccio</i>	17 ⁹⁵
<i>Rigatoni Alla Corsara</i>	18 ⁹⁵
Sliced Tenderloin, Mushroom, Onion & Red Pepper	
<i>Linguine Alla Pescatora</i>	18 ⁹⁵
Seafood Pasta	

Entrees

<i>Chicken Marsala</i>	8 ⁹⁵	15 ⁹⁵
Mushrooms, Onions and Chopped Tomato in Marsala Wine Sauce		
<i>Chicken Fiorentina</i>	8 ⁹⁵	15 ⁹⁵
Mushrooms, Lemon, Butter, Wine Sauce over Spinach with Mozzarella melted on top		
<i>Chicken Piemontese</i>	9 ⁹⁵	16 ⁹⁵
Breaded, Ham, Fontinella, served in a White Wine Sauce		
<i>Chicken Parmigiana</i>	11 ⁹⁵	16 ⁹⁵
Tomato Sauce and Cheese		
<i>Chicken Spiedini</i>		17 ⁹⁵
Breast stuffed with Spinach, Onions, Cheese and Breaded, served in a White Wine Lemon Sauce with mushrooms		
<i>Veal Piccata</i>		19 ⁹⁵
Shiitake, White Wine, Lemon, Butter		
<i>Veal Marsala</i>		19 ⁹⁵
Shiitake, Onions, Chopped Tomato, Marsala Wine Sauce		
<i>Veal Saltimbocca</i>		19 ⁹⁵
Topped with Prosciutto and Mixed Cheeses in a Chardonnay Sage Sauce		
<i>Ribeye</i>		18 ⁹⁵
Herb encrusted 12 ounce		
<i>Filet Roberto</i>		24 ⁹⁵
Breaded and Topped with Mushroom, White Wine Sauce and Melted Mozzarella Cheese		
<i>Peppercorn Filet</i>		24 ⁹⁵
Cognac Cream Sauce		
<i>Filet Porcini</i>		24 ⁹⁵
Porcini Mushrooms, Cognac Reduction		
<i>Filet Roberto & Shrimp Scampi</i>		28 ⁹⁵
<i>Tilapia Scampi</i>		19 ⁹⁵
Lightly Breaded, Broiled over Spinach. White wine, lemon, butter, capers and sun dried tomatoes		
<i>Salmone Ai Ferri</i>		19 ⁹⁵
Seasonal Sauce		
<i>Shrimp Scampi</i>		24 ⁹⁵
<i>Scallops Scampi</i>		25 ⁹⁵
<i>South African Lobster Tails Available</i>		

All Entrees served with a dinner salad and the side dish of the day.