

AUGUST 9-23, 2025

Restaurant Weeks Special Menu

S A L A D

Greek Salad

Lettuce, tomato, feta cheese, black olives & pepperoncini with our herbal vinaigrette.

Navona Salad

Organic field greens infused with sundried tomatoes, gorgonzola, and roasted almonds crowned with your choice of our herbal vinaigrette or homemade balsamic vinaigrette.

12" SPECIALTY PIZZA OF CHOICE

Rome's Deluxe

Pepperoni, mushrooms, red onions, green peppers & Italian sausage.

Vegetarian Garden

Mushrooms, black olives, green olives, red onion, green peppers & tomatoes.

Queen Margherita

Tomato confit, fresh buffalo mozzarella, finished with fresh basil & smoked sea salt.

4 tenors

A layer of fresh sliced tomatoes (instead of sauce), mozzarella, provolone, ricotta, gorgonzola, roasted pinenuts & tarragon. Black peppered crust.

Shrimp Scampi

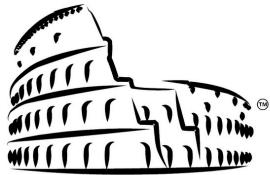
Classic recipe of shrimp in olive oil, garlic, parsley, lemon pepper, capers, & fresh parmesan on Zaatar crust.

Taj Mahal

Warm combination of fresh garlic, onions, chick peas, green peppers, jalapeños, & mozzarella, showered with raisin-curry olive oil.

Pesto Street

Basil pesto sauce, mozzarella, artichoke hearts, calamata olives & tomatoes.



Rome's Pizza
GOURMET & TRADITIONAL

D E S S E R T

baklava, tiramisu, Italian cream cake



CULINARIA

U P G R A D E O P T I O N S

gluten-free, or make it a large