

S A L A S O C I A L

S A L A S T A R T E R S

SALA SALADS

H A R V E S T 18

Arugula, shaved carrots, squash, apple, roasted pecans, goat cheese + maple vinaigrette

C A P R E S E 15

Mini marinated bocconcini, heirloom cherry tomatoes, fresh basil + grana padano

C A E S A R 17

Romaine, asiago, toasted bread crumbs, pork lardon, parmesan tuile, + caesar dressing

S M O K E D S A L M O N 20

Served on a bed of seasoned greens, topped with horseradish crema, pickled onion, asparagus + herb oil. Served with focaccia

SALAD ADD ONS

chicken -6
shrimp -8
scallops (2) -10

M A N Z O F R I E S 23

Our famous manzo fries topped with flank steak, truffle emulsion, garlic aioli, marinated tomatoes + green onion

C A L A M A R I (GF) 18

Mouthwatering cornmeal crusted calamari served with pomodoro sauce + spicy aioli

S A L A ' S F R I E D M O Z Z A R E L L A 16

Savoury mozzarella cheese inside of golden breaded goodness served with pomodoro sauce

B B Q P U L L E D P O R K S L I D E R S 16

Barbeque pulled pork + potato bun, crispy onions + dill pickle skewers

B U R R A T A 19

Fresh burrata with plum two ways; fresh + agro dolce. Served atop pepito pesto, arugula + candied squash. Served with garlic crostini

A R A N C I N I 15

Arancini rice balls, stuffed with cheese & spinach, served with our pomodoro sauce + garlic aioli

T A T E R K E G S + Q U E S O C H E E S E 12

Crunchy potato kegs with gooey queso cheese, offering a delightful blend of crispy and creamy

B U F F A L O C A U L I F L O W E R W I N G S (V) 14

Crispy cauliflower florets coated in your choice of wing sauce

R O A S T E D R E D P E P P E R + G O A T C H E E S E D I P 16

Goat cheese roasted red pepper dip, served with corn chips + freshly baked naan

H O U S E S O U P 8

Ask your server for today's soup feature. Served with focaccia bread.

H A N D H E L D S

Served with a house pickle + your choice of side: house salad or french fries. Caesar salad or soup available at a \$3 upcharge.

S W I S S B E E F

House roast beef, swiss cheese, garlic aioli, crispy onions + au jus
19

V E A L C U T L E T

Veal cutlet, provolone, prosciutto, arugula, roasted red pepper, onion + garlic aioli
19

M E A T B A L L

House made meatballs in our soft Hogie roll, with garlic aioli, mozzarella + basil
17

M A I N S

6 O Z B A L A S A M I C C H I C K E N S U P R E M E

6 oz balsamic chicken supreme, served with duck fat-roasted fingerling potatoes and seasonal vegetables.
26

6 O Z P E T I T E T E N D E R

6oz petite tender served with duck fat roasted fingerling potatoes, seasonal vegetables & red wine demi
29

V E A L P A R M E S A N

Breaded veal, served on top of rose linguini. Drizzled with pesto, and served with focaccia.
24

All items are subject to tax. Parties of 8+ are subject to 18% gratuity.

P I Z Z A	MARGHERITA House pizza sauce, fresh mozzarella, ripe vine tomato, fresh basil, EVOO + house seasoning 18	CLASSICO The traditional favourite. House pizza sauce + pepperoni 18	SALAS SWEET HEAT Spicy soppressata, hot peppers, kalamata olives + hot honey 20	VEGETARIAN Red sauce, mozzarella chunks, mushroom, tomato, red onion, roasted red pepper arugula + EVOO 18
	STALLION Tomato sauce, mozzarella, hot Italian sausage, roasted red peppers, red onion + fresh basil 19	PESTO pesto base, spinach sliced tomato, prosciutto, red onion, mozzarella chunks, arugula + balsamic drizzle 18	BUFFALO Hot blue cheese base, mozzarella, chicken, red onion + green onion 20	MANZO Garlic base, red onion, sundried tomato, mozzarella cheese goat cheese + flank steak 21

Build Your Own Pizza Regular crust, pizza sauce, mozzarella cheese + your picks
Includes two toppings - 19

Toppings:
Pepperoni, sausage, prosciutto, anchovies, chicken, bacon slices, tomato, green pepper, roasted red pepper, hot peppers, mushrooms, pineapple, black olives, sundried tomatoes, red onion, green onion, white onion, caramelized onion, arugula, spinach, fresh basil, mozzarella, goat cheese, ricotta cheese, blue cheese, asiago cheese, truffle emulsion

Pizza Make any pizza, vegan or gluten free +\$5
Protein & Dairy + 4 | Veg + 2

S A L A
SIXTY ONE

BAR + SOCIAL

WINGS

Choose your flavour:

MILD • MEDIUM • HOT • BBQ • HONEY BUTTER • HOISIN
SRIRACHA • SPICY GARLIC PARM • DRY CAJUN •
SALT & PEPPER • DRY LEMON PEPPER

1 lb 15
2 lb 28
3 lb 39

served with celery, carrots and blue cheese

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P A S T A	SEAFOOD PESCATORE Linguini, shrimp, scallops, and mussels in a lobster cream sauce, with tomatoes, onions, and herbs 32	MEATBALL FRA DIAVALO Pappardelle pasta, roasted red pepper, chili oil, fresh basil, spinach, roasted garlic in spiced diavolo sauce topped with housemade meatballs + fresh grated parmesan 24	TRUFFLE GNOCCHI House made potato gnocchi, truffle parmesan cream sauce, parmesan petals + truffle oil 22
	VEGGIE RISOTTO Squash puree, sage, onions, mushrooms, and spinach. Drizzled with truffle EVOO 20	PENNE STILTON Chicken and mushrooms, served with penne in a creamy blue cheese sauce. 22	A LA VODKA A Roma favourite. Rigatoni, house-made a la vodka sauce with pancetta + grana padano cheese 21

Pasta dishes to be served with focaccia bread!