



• Menu •

Roberto's warmly welcomes you back in this post-Covid 19 era.

As we navigate the challenges of social distancing together in order to preserve and maintain our mutual health and well being, we respectfully request that you follow the guidelines indicated throughout our establishment—and wear a mask or similar protective gear when not eating or drinking.

Thank You in advance for your considerate cooperation!

The Essence of Real American™

Our approach to food & drink is inspired by our country's oldest tradition—the Early American *Melting Pot Society*. Just as individuals from a diverse range of cultures came together, creating what would become The United States of America, Roberto's Real American Tavern is proud to bring together a whole new world of cultural influences, tastes and textures.

Real American — the foods & flavors that folks love *most!*

Craving your favorite food & drink can encompass *every* conceivable type of hearty fare there is, from Pizza and Tacos to Asian delights, Pasta, Burgers and so much more—as well as craft beers and cocktails built by our seasoned, professional Mixologists—and fine wines from the world over.

Like Roberto, himself, Roberto's is a delightful enigma.

Roberto exemplifies the classic, international man of mystery—yet, his heritage remains unclear. Is he Italian? Spanish? Of South American descent, Asian, or Northern European origins, perhaps? Raised by gnomes, or wolves, maybe? No one knows for sure. All we know with absolute certainty is that Roberto is as *Real American* as can be—and that the recipes he brings back from his travels are always mouth-watering. Just like 'The Man Behind The Brand', each visit to Roberto's Real American Tavern is an exploratory journey of fun, fresh-tasting experiences—*every* time that you, your friends & family dine as our Guests.

Our gracious, historic setting — where old meets new.

Roberto's Real American Tavern is situated in The Jonathan Pasco House—a circa 1784 landmark. Pasco was an American Army Captain who served in the Revolutionary War and made his home and hearth right here—where you're now dining, socializing and relaxing as our Guest. Roberto's is located on Route 5 (aka) *Tobacco Road* as it winds its way through the Connecticut Windsors—the heart of North American Tobacco Country. For those unfamiliar with our grand, local tradition, the surrounding countryside boasts the perfect climate and conditions for growing the Shade and Broad Leaf Tobaccos that wrap the world's finest cigars—the renowned *Connecticut Wrappers*. We invite you to stroll through our establishment and enjoy archival scenes of this time-honored and thriving industry, and also to learn more of the Pasco family's fascinating history—memorialized on the second story brick wall above our front stairway. Some believe these premises to be haunted by spirits. However and regardless of what you may believe, we can assure you that one spirit is very much alive and well: *our spirit of commitment to exemplary service, delicious fare and your fullest enjoyment.*

GF = Gluten-Friendly (*optional*)

🍷 = Roberto's House Favorite

VF = Veggie-Friendly

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www.robertosct.com



31 South Main St. / Route 5, East Windsor, Connecticut 06088 · **Tel: 860.370.9888**

Convenient to Hartford, CT, Springfield, MA, Area Hotels & Businesses · Take Exit 44 off I-91 · Go south on Rte 5 for 0.6 mi.

Finger Foods & Sharing Plates

NEW Brussels Sprouts ~ Pan-fried with Bacon—Tossed in Honey Sriracha & finished with Crispy Shallots ~ 8.99

● **Old School Devilish Delights** ~ Cage-Free Deviled Eggs with Sweet Hungarian Paprika Garnish, Topped with *Your Choice*: Local Applewood Bacon ~ 8.99 or Buffalo Chicken Tenders ~ 8.99

VF Avocado Toast ~ Rustic Bread & Smashed Avocado, Topped with Burrata Cheese—Finished with Balsamic Glaze ~ 11.99 **Add** Cage-Free Egg ~ 0.99

VF ● Cauliflower Bites—Vegetarian's choice! ~ Breaded in Buttermilk and Deep-fried to a Rich Gold—Tossed in Your Choice of Thai finished with Peanuts & Cilantro, or Honey Sriracha (or) Buffalo Sauce finished with Mexicali Ranch ~ 9.99

GF (optional) VF Fresh-made Salsa Trio ~ A Roberto's Specialty, Made *In-The-Moment*, Market-Fresh—with Queso, Salsa, Guacamole & the Finest Avocados ~ 12.99

VF Soft Bavarian Pretzel Sticks ~ Served with Queso Cheese & IPA Mustard ~ 11.99

VF Creamy Spinach & Artichoke Dip ~ Infused with Three Cheeses, Served with Celery, Carrots & Authentic Mexican Tortilla Chips ~ 10.99

VF ● Pierogies (You may call them Pot Stickers) ~ Pan-seared Dumplings with Potato & Cheese—Finished with Caramelized Onions ~ 9.99 **Add** Sour Cream ~ 0.50

GF (optional) ● Sweet Potato Quesadilla ~ Sweet Potato Flour Tortilla, Mixed Cheeses, with Roasted Poblano Peppers & Sautéed Onions ~ 11.99 *Gluten-Friendly Tortilla also Available.* **Add** Chicken (or) BBQ Pulled Pork ~ 4.00 **Add** Steak ~ 6.00 **Add** Guacamole ~ 0.99 **Add** Sautéed Mushrooms ~ 0.99

VF Chicken Nachos ~ Grilled Chicken in a Medley of Cheeses, Queso Cheese, Pico de Gallo, Shredded Lettuce, Fresh Jalapeños, Sour Cream & Authentic Mexican Tortilla Chips ~ Lg: 12.99 **Add** Guacamole ~ 0.99 **Add** Veg. Chili ~ 1.99 **Substitute** BBQ Pulled Pork ~ 4.00

Roberto's Wings ~ Your Choice: Blackened Dry Rub, Buffalo, Fuego Buffalo, Thai, BBQ, Habañero BBQ, or Honey Sriracha. **Select:** (6) Wings ~ 6.99 (12) Wings ~ 11.99 (18) Wings ~ 18.99 (24) Wings ~ 23.99

Boneless Chicken Tenders ~ Your Choice: Blackened Dry Rub, Buffalo, Fuego Buffalo, Thai, Habañero BBQ, or Honey Sriracha. **Select:** (4) Tenders ~ 5.99 (8) Tenders ~ 10.99 (12) Tenders ~ 14.99

GF (optional) Santa Ana Pappas Fritas ~ "Loaded French Fries" (think Poutine, only International) ~ With Queso Cheese, Crumbled Bacon, Jalapenos & Green Onions ~ 9.99

Fried Point Judith Calamari ~ Succulent, Crispy Calamari, Pepperoncini Peppers and Diced Tomato & Scallion Garnish—Served with Classic Marinara, or Spicy Ranch ~ 12.99

Thai Chicken Skewers ~ Sweet & Spicy—Served on a bed of Poblano Coleslaw & Cilantro with Peanut Sauce ~ 9.99

VF Aladdin's Hummus ~ Served with Feta Cheese, Pepperoncini Peppers, Veggies, Black Olives & Pita Chips ~ 10.99

GF (optional) ● Street-Wise Tacos: One of Our Finger Food Favorites—Great for Sharing!

New England Cod ~ Three Soft Corn Tortillas, Fried New England Cod, Mexican Cole Slaw, Pico de Gallo, Avocado Sauce & Chipotle Aioli ~ 10.99

Pulled Pork ~ Three Soft Corn Tortillas, BBQ Pork, Mexican Cole Slaw, Pico de Gallo, Avocado Sauce & Crème Fraîche ~ 8.99

Pulled Chicken ~ Three Soft Corn Tortillas, Pulled Chicken, Mexican Cole Slaw, Avocado Sauce, Chipotle Aioli, Pico de Gallo & Crème Fraîche ~ 8.99

Carnitas ~ Three Soft Corn Tortillas, Crispy Pork, Avocado Sauce, Red Onions & Cilantro ~ 8.99

Generous Soups

GF (optional) ● Roberto's Vegetarian Chili ~ Tangy & Flavorful—Cup ~ 5.99 Bowl ~ 7.99 **Add** Spicy Sausage ~ 0.75

Roberto's French Onion Soup ~ Unlike everyone else's—Cup ~ 5.99 Bowl ~ 7.99

Roberto's New England Chowder ~ Classic & Creamy—Cup ~ 5.99 Bowl ~ 7.99

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Bowls & Big Salads

Each a Meal All its Own—ALL Dressings Made from Scratch

GF (optional) Mediterranean Bowl—A House Favorite! ~ Choice of Pan-seared, Wild-caught Salmon or Flat Iron Steak, Farro “Ancient Grain”, Feta Cheese Black Olives, Grape Tomatoes, Cucumber & Red Onion—Topped with Yogurt Dill Sauce ~ 21.99

GF (optional) Classic Caesar ~ Crisp, Romaine Lettuce Tossed with House-made Caesar Dressing, Parmesan Cheese & Croutons ~ 10.99 **Substitute Kale** ~ 0.99 **Add *Flat Iron Steak** ~ 6.00 **Add Shrimp** ~ 6.00 **Add Blackened (or) Pan-Seared Chicken** ~ 4.00 **Add Salmon** ~ 7.99 **Add Narragansett Knuckle & Claw Lobster Meat** ~ 9.00

GF (optional) VF Jose’s Santa Fe Salad ~ Mixed Greens & Cheeses, Black Bean & Corn Salsa, Pico de Gallo, Avocado & Spicy Ranch Dressing ~ 11.99 **Add *Flat Iron** ~ 6.00 **Add Shrimp** ~ 6.00 **Add Blackened or Pan-Seared Chicken** ~ 4.00 **Add Black Bean Burger** ~ 4.00 **Add Salmon** ~ 7.99 **Add Narragansett Knuckle & Claw Lobster Meat** ~ 9.00

GF (optional) BLT Wedge ~ Baby Iceberg Lettuce Wedge with Melt-In-Your-Mouth Bacon, Chopped Egg, Tomato, Onions, Crumbled Blue Cheese & Blue Cheese Dressing ~ 11.99

GF (optional) Italian Chopped Salad ~ Antipasto *Roberto’s Style*: Mixed Greens & Cheeses, Pepperoni, Ham, Turkey, Chickpeas, Diced Tomatoes, Red Onions & Italian Dressing—Topped with Applewood Bacon ~ 12.99

GF (optional) Albacore Tuna Salad Plate ~ House-made Albacore Tuna, Tomatoes, Mixed Greens, Hard-boiled Egg, Red Onions & Crumbled Blue Cheese—Served with Balsamic Vinaigrette ~ 10.99

GF (optional) Athenian Salad ~ Grape Tomatoes, English Cucumber, Parsley, Feta Cheese, Pepperoncini Peppers, Black Olives, Red Onion & House-made Greek Dressing ~ 10.99 **Add *Flat Iron Steak** ~ 6.00 **Add Shrimp** ~ 6.00 **Add Blackened Chicken** ~ 4.00 **Add Salmon** ~ 7.99 **Add Narragansett Knuckle & Claw Lobster Meat** ~ 9.00

Make any Salad a Sweet Potato or Flour Wrap with Fries ~ just 0.99

Pizza & More

GF (optional) Gluten-Friendly Crust available ONLY on Personal-Size Pizzas ~ **Add 1.99** **Please know:** in order to ensure optimal cooking time, our Pizzas are served when ready—which may differ from the serving times of other meals in your party.

Mac & Cheese Pizza ~ Corkscrew Pasta & Medley of Cheeses—*how can you go wrong?*
Sharing: 18.50 Personal: 11.99 **Add Buffalo Chicken (or) BBQ Pulled Pork (or) Peas & Bacon** ~ 4.00

Cheeseburger Pizza ~ Just like a Cheeseburger, only on Pizza—Roberto’s Secret Sauce, Cheese Mix, Hamburger, Onions, Crisp Shredded Lettuce, Tomato, Dill Pickles & Finished w/Mayo ~ Sharing: 18.50 Personal: 11.99

BBQ Chicken ~ Roberto’s Kickin’ Chicken & House-made BBQ Sauce, Caramelized Onions, Mozzarella & Cheddar
Sharing: 18.50 Personal: 11.99

Hawaii Pie-O ~ Red Sauce, Roasted Pineapple Chunks, Crumbled Bacon, Ham & Cheddar
Sharing: 18.50 Personal: 11.99

Buffalo Chicken ~ Zesty, Buffalo Pulled Chicken—done with Red Onion, Mozzarella & Crumbled Blue Cheese ~ Sharing: 18.50 Personal: 11.99

The Roberto Grande ~ Onions, Peppers, Tomatoes, Mushrooms, Pepperoni, Sausage & Extra Cheese
Sharing: 20.50 Personal: 13.99

White Pizza ~ Fresh Garlic & Four Cheeses: Mozzarella, Provolone, Ricotta & Parmesan—Finished with Basil ~ Sharing: 18.50 Personal: 11.99

VF Norma The Greek (Roberto’s Half-Sister Once-Removed) ~ Feta Cheese, Spinach & Artichokes and Roberto’s Special House Cheese Blend—with (or) without Red Sauce ~ Sharing: 18.50 Personal: 11.99

MexiCali Pizza ~ Mexican Cheeses, Mexican Sausage, Pulled Pork, Poblano Peppers, Caramelized Onions, Chipotle Sauce, Cilantro & Fresh Avocado ~ Sharing: 18.50 Personal: 11.99

Classic Pizza ~ Mozzarella & Tomato Sauce ~ Sharing 12.75 Personal: 9.99

Create Your Own ~ Two Toppings ~ Sharing: 18.50 Personal: 11.99 **Add 1.00 per Additional Topping**
Three Toppings ~ Sharing: 21.50 Personal: 12.99 **1.50 per Additional Topping**

Toppings ~ Pepperoni · Bacon · Ham · Chicken · Sausage · Hamburg · Anchovies · Roasted Pineapple · Mushrooms
Chopped Garlic · Onions · Feta Cheese · Ricotta · Cheddar · Spicy Chorizo · Roberto’s Special House Cheese Blend · Jalapeño

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Hand-Helds

Choice of: Black Bean & Corn Salad · Poblano Coleslaw · Shoe String Fries · Sweet Potato Fries · Mashed Potatoes · Onion Strings

● **Lobster Grilled Cheese** ~ Narragansett Knuckle & Claw Meat, Pickled Red Onions & Gruyère Cheese on Crunchy Hartford Bread Co. Bread—Served with French Fries & Poblano Cole Slaw ~ 16.99 **Add Jalapeño Bacon** ~ 1.99

Pulled Pork Smoke House Special ~ BBQ Pulled Pork, Melted Cheddar & Sautéed Onions on a Buttered Brioche Roll—Served with Sweet Potato Fries & Poblano Cole Slaw ~ 10.99

California Turkey Club Sandwich ~ Turkey, American Cheese, Leaf Lettuce, Tomato, Local Bacon, Avocado, Chipotle Mayo & Buttered Wheat Bread ~ 11.99

● **Tosceno Chicken or Eggplant Panini** ~ House-made Breaded Eggplant or Chicken Cutlet, Marinara & Cheese Blend Served on a fresh Baguette ~ 10.99

We can also make yours *Americana* Style—Chicken Cutlet with Lettuce, Tomato, Cheese & Mayo.

Albacore Tuna Melt ~ House-made Albacore Tuna, Swiss Cheese, Leaf Lettuce, Tomato & Buttered Wheat Bread ~ 10.99

Buffalo Chicken Wrap ~ Choice of Pan-seared or Crispy Chicken, Buffalo Sauce, Green Leaf Lettuce, Diced Tomato & Blue Cheese Crumbles in a White Flour Tortilla Wrap—Served with Creamy Blue Cheese for Dipping ~ 10.99

● **Roberto's Havana Sandwich** ~ Pulled Pork, Ham, Wisconsin Swiss Cheese, Yellow Mustard, Mayo, Pickled Onion & Pickles, on Pressed Baguette Bread ~ 11.99

Burgers

All Burgers feature Fresh 8 oz. Burger Patties. **Your Preference:** Pink, or No Pink. **Substitute:** Blackened Chicken, Pan-Seared Chicken (or) Black Bean Patty. **Choice of:** Shoe String Fries, Sweet Potato Fries, Mashed Potatoes, Poblano Coleslaw (or) Black Bean & Corn Salad. **Add GF** Gluten-Friendly Roll or Lettuce Wrap available on any Burger ~ 0.99 **Add Jalapeño Bacon** ~ 1.99

GF (optional) ***Americana Burger** ~ Mayo, Mustard, Green Leaf Lettuce, Tomato, Cheddar & Pickle Garnish—Served on a Sesame Roll ~ 11.99

GF (optional) ***Sunrise Burger** ~ Fried Egg, Bacon, Green Leaf Lettuce, Tomato, Cheddar Cheese & Chipotle Mayo Served on Brioche Roll—Pickles ~ 13.99

GF (optional) ***BBQ Burger** ~ House-made BBQ Sauce, Melted Cheddar, Local Applewood Bacon & Caramelized Onion on a Brioche Roll ~ 12.99

GF (optional) ● ***IPA Beer Burger** ~ IPA-infused Burger, Tomato, Leaf Lettuce, IPA Mustard & Mayo with Sharp Cheddar—Served on a Pretzel Roll ~ 12.99

● **VF NEW The "Beyond" Burger** ~ *The "Beyond" Burger is now a reality!* 6 oz. Veggie Patty, Vegan Cheese, Tomato, Leaf Lettuce, Vegan Roasted Garlic Mayo & Pickles—Served on a Dairy-FREE Roll ~ 14.99

GF (optional) ● **VF Black Bean Burger** ~ Tortilla Crusted Black Bean Burger, Chipotle Mayo, Leaf Lettuce, Tomato, Guacamole & Pickled Onions—Served on a Sesame Roll ~ 12.99

GF (optional) ***Mini Burger Trio** ~ Three (3) oz. Burger Patties, American Cheese, Mustard, Mayo, Chopped Red Onion & Pickles—Served on Mini Burger Rolls ~ 11.99 *Our Hand-made 3 oz. Patties are cooked medium to ensure consistency.*

Sides

Poblano Coleslaw ~ 2.99 Black Bean & Corn Salad ~ 2.99 Roasted Fingerling Potatoes ~ 3.99 Roasted Brussels Sprouts ~ 3.99 Shoe String Fries ~ 2.99 Mashed Potatoes ~ 2.99 Onion Strings ~ 2.99 Sweet Potato Fries ~ 3.99 Mac & Cheese ~ 3.99 Seasonal Parmesan Risotto ~ 4.99 **Add 2 slices Jalapeño Bacon** ~ 1.99 **Add 4 slices Jalapeño Bacon** ~ 3.99

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Pasta, Noodles & More

GF *Gluten-Friendly Pasta available ONLY on items marked.* Add Local Bacon & Peas ~ 4.00 Add Blackened(or) Pan-Seared Chicken ~ 4.00 Add Blackened (or) Pan-Seared Shrimp ~ 6.00 Add Cage-Free Egg ~ 0.99 **Add 4 slices Jalapeño Bacon ~ 3.99**

GF (optional) Penne alla Rosa ~ Tossed in Light Tomato Cream Sauce ~ 13.99
Add Pan-Seared Chicken ~ 4.00 Add Peas & Bacon ~ 4.00

Chicken & Broccoli Penne ~ Pan-Seared Chicken, Broccoli, Penne & Garlic Cream Sauce ~ 18.99

GF (optional) Blackened Chicken Linguine ~ Linguine, Blackened Chicken, Roasted Red Peppers, Sautéed Onions & Parmesan Cream Sauce ~ 17.99

Mac & Cheese ~ Corkscrew Pasta, Medley of Cheeses & Breadcrumbs—*how can you go wrong?* ~ 13.99
Add Buffalo Chicken (or) BBQ Pulled Pork (or) Peas & Bacon ~ 4.00 Add Narragansett Knuckle & Claw Lobster Meat ~ 9.00

● **Diego's Eggplant Parmesan** ~ Baked & Breaded Eggplant Cutlet & Mozzarella Cheese with Marinara—Served with Pasta & Mixed Greens ~ 18.99

● **Mama's Chicken Parmesan** ~ Baked & Breaded Chicken Cutlet & Mozzarella Cheese with Marinara—Served with Pasta & Mixed Greens ~ 18.99

NEW Asian Chicken Noodle Bowl ~ Pan-seared Chicken with choice of Thai or Honey-Sriracha Sauce, Egg Noodles, Bok Choy, Red Peppers & Mushrooms—Topped with Scallions & Sesame Seeds... *Tofu available* ~ 20.99
Substitute Shrimp ~ 6.00

Roberto's House Specialties

● **Roberto's Signature Chicken Piccata** ~ Pan Seared Chicken Tenderloins, Lemon, Capers & White Wine Butter sauce—Served with Mashed Potatoes & Seasonal Veggies ~ 18.99 Substitute Shrimp ~ 6.00

Pan-seared Scallops—A House Favorite! ~ Pan-seared Scallops served over **Seasonal Risotto**—Finished with a Meyer Lemon Buerre Blanc Sauce ~ 24.99

Fish 'n' Chips ~ Lightly battered Cod & French Fries—Served with Poblano Coleslaw & House-made Dill Tartar ~ 16.99

Wild-Caught New England Cod ~ *Fresh Catch from Boston Harbor*—Served Baked with Mashed Potatoes & Seasonal Veggies ~ 19.99 Add Crabmeat Stuffing ~ 4.00

Wild-Caught Atlantic Salmon ~ Pan-seared Salmon over Fingerling Potatoes & Brussels Sprouts—Topped with Lemon Herb Butter ~ 22.99

***BBQ Ribs** ~ Full Rack or Half, Served with Roberto's Famous (or is it infamous?) Sauce, Sweet Potato Fries & Poblano Coleslaw – Half ~ 16.99 Full ~ 22.99

● ***Steak Gorgonzola** ~ Gorgonzola Cheese Sauce over a 10 oz. Flat Iron Steak, **Choice of:** Simply Seared, Cajun-rubbed, or Coffee-rubbed—Served with Mashed Potatoes & Seasonal Veggies ~ 21.99

● ***Coca-Cola® & Bourbon Steak Skewers** ~ Skewered Coca-Cola & Bourbon-Marinaded Sirloin—Served with Mashed Potatoes & Seasonal Veggies ~ 21.99

***NY Strip** ~ 12 oz. Simply Grilled Strip Steak—Served with Mashed potatoes & Seasonal Veggies ~ 23.99

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Desserts

6.99 Each

Crème Brulée ~ Topped with Seasonal Berries & Raspberry Sauce.

● **Mascarpone Cheesecake** ~ Raspberry Sauce, Nutella Sauce & Seasonal Berries.

Key Lime Torte ~ Finished with Raspberry Sauce & House-made Whipped Cream.

Colossal Chocolate Cake ~ Served with Raspberry Sauce & House-made Whipped Cream.

Churros ~ Latin America's Twist on Cinnamon Doughnuts—Finished with Nutella Sauce & Whipped Cream.

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