



Media Contacts:

Coltrin & Associates, Inc.

Neal Chamberlain

Neal_Chamberlain@coltrin.com

212.221.1616

Coltrin & Associates, Inc.

Jennifer Webb

Jennifer_Webb@coltrin.com

212.221.1616

**ROMANO'S MACARONI GRILL® TRANSFORMS BRAND WITH THE ANNOUNCEMENT
OF THEIR NEW ITALIAN MEDITERRANEAN MENU**

Fresh, Simple, Authentic Recipes Provide Vibrant Flavors and Nutritional Responsibility

DALLAS – September 17, 2009 – With the national launch of their new Italian Mediterranean menu, Romano's Macaroni Grill® introduces fresh, simple and authentic recipes that offer both culinary excellence and nutritional responsibility.

The company's new vision is inspired by the vibrant way of life and cooking along the Italian Mediterranean coast, featuring the finest ingredients such as imported artisan pasta, vine-ripened tomatoes, colorful vegetables, extra virgin olive oil, fresh lemons, select seafood, grilled meats and fresh, fragrant Italian herbs.

The trend in guest count traffic at Romano's Macaroni Grill has responded positively so far, moving from a -6 percent gap compared to the Knapp Track casual dining restaurant industry average to a +3 percent advantage since the company was purchased.

The Italian Mediterranean transformation of the brand is led by Romano's Macaroni Grill's new chief executive officer Brad Blum, named to the position in December 2008. Mr. Blum's track record for successfully turning around large restaurant brands provided the experience necessary for the company's rapid evolution.

"Our vision is for people to savor the great taste of fresh, delicious food and feel good afterwards," said Blum. "The Mediterranean style of cooking has been around for centuries. Our new menu offers simple recipes prepared by our chefs using high quality ingredients that let the natural flavors come through. It's all about pleasure and joy."

This Mediterranean style of cooking is featured in seven new recipes and fourteen improved recipes that deliver on consumers' taste expectations while simultaneously providing nutritional responsibility.

Calories have been reduced from 25 percent to 65 percent in the fourteen improved recipes, while saturated fat grams have been reduced by more than 70 percent in five popular menu items. Consumers who have tasted the new dishes prefer several of the improved recipes over two times more than the previous versions.

Improved recipes include Scallops & Spinach Salad and Seafood Linguine. New recipes such as Grilled Chicken Spiedini, Pollo Caprese and Lobster Spaghetti have also been added to the menu. Ten of these twenty-one items are offered nationally for under \$10, offering everyday value.

“We are thrilled with the feedback we’ve received from our guests on these new menu items,” said Blum. “With our recent positive guest count trend, more and more consumers are trying these new items and coming back more frequently to enjoy them. We are offering something that is very different from most national restaurant companies, and we believe that it is providing an enjoyable and meaningful benefit to the American public.”

The entire menu evolution inspired by the Italian Mediterranean style of cooking is expected to be completed by Summer 2010. Changes will include additional new menu items as well as improved recipes for signature Romano’s Macaroni Grill specialties.

For more information, please see accompanying charts below or visit <http://www.macaronigrill.com>.

About Romano’s Macaroni Grill

Romano’s Macaroni Grill is a leading restaurant brand that provides a dining experience inspired by the Italian Mediterranean. Its commitment is to be Fresh, Simple and Authentic. The menu features Fresh Antipasti, Handcrafted Pasta and Mediterranean Grill specialties. Romano’s Macaroni Grill has over 200 locations worldwide. For more information, please visit <http://www.macaronigrill.com>.

Italian Mediterranean Recipes – New

Item	Calories	Saturated Fat (g)
Roasted Vegetables (Antipasti)	330	3
Grilled Chicken Spiedini	360	1
Jumbo Shrimp Spiedini	290	1
Sausage Salentino	900	14
Pollo Caprese	550	5
Lobster Spaghetti	650	5
Simple Lemon Pound Cake	250	6

Italian Mediterranean Recipes – Improved

Item	Old Recipe*		New Recipe		Improvement	
	Calories	Saturated Fat (g)	Calories	Saturated Fat (g)	Calories	Saturated Fat (g)
Tomato Bruschetta	990	10	630	5	36%	50%
Mozzarella alla Caprese	440	12	330	9	25%	25%
Warm Spinach Salad	510	12	380	8	25%	33%
Scallops & Spinach Salad	1270	27	420	4	66%	85%
Capellini Pomodoro	640	3	390	2	39%	33%
Shrimp Portofino**	1170	35	560	14	52%	60%
Seafood Linguine	1230	20	650	4	47%	80%
Eggplant Parmigiana	1270	33	800	14	37%	57%
Chicken Cannelloni	880	25	600	15	31%	40%
Spaghetti Bolognese**	1120	33	570	6	49%	81%
Spaghetti & Meatballs (tomato sauce)**	1500	41	720	9	52%	78%
Spaghetti & Meatballs (Bolognese)**	1810	54	880	14	51%	74%
Lasagna al Forno	1110	28	640	15	42%	46%
Chicken Parmigiana**	1650	30	850	11	48%	63%

* January 2009

** Dinner Portion

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