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**ROMANO'S MACARONI GRILL® INTRODUCES  
NEW ITALIAN MEDITERRANEAN MENU IN CALIFORNIA**

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

DALLAS – July 7, 2009 – Romano's Macaroni Grill® debuted their new Italian Mediterranean menu in 32 restaurants across California on July 1<sup>st</sup>.

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

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

The thirteen improved menu items have reduced calories from 25% to 65%, while five popular menu items have seen saturated fat grams reduced by more than 70%.

"Our vision is for people to savor the great taste of fresh, delicious food and feel good afterwards," said Brad Blum, chief executive officer of Romano's Macaroni Grill. "Remarkably, our guests significantly prefer the taste of each new Italian Mediterranean recipe. It's all about pleasure and joy."

Improved recipes include Scallops & Spinach Salad and Seafood Linguine with new recipes Grilled Chicken Spiedini, Pollo Caprese and Lobster Spaghetti. Ten of these twenty items are offered for under \$10.

"We expect this new menu will build upon the +8% improvement in our guest traffic we've seen over the past six months as we continue to focus on delivering great value and a pleasurable dining experience," said Blum.

Many of the improvements launched in California will be implemented in restaurants across the country in August 2009.

For more information, please see the attachment or visit [www.macaronigrill.com](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 [www.macaronigrill.com](http://www.macaronigrill.com).

## Italian Mediterranean Recipes – New

Item	Calories	Saturated Fat (g)	Sodium (mg)
Roasted Vegetables (Antipasti)	330	3	440
Grilled Chicken Spiedini	360	2	1150
Jumbo Shrimp Spiedini	230	1	670
Sausage Salentino	900	14	1970
Pollo Caprese	550	5	1660
Lobster Spaghetti	650	5	1480
Simple Lemon Pound Cake	250	6	170

## Italian Mediterranean Recipes – Improved

Item	Old Recipe*			New Recipe			Improvement		
	Calories	Saturated Fat (g)	Sodium (mg)	Calories	Saturated Fat (g)	Sodium (mg)	Calories	Saturated Fat (g)	Sodium (mg)
Tomato Bruschetta	990	10	2050	<b>630</b>	<b>5</b>	<b>1750</b>	<b>36%</b>	<b>50%</b>	<b>14%</b>
Mozzarella alla Caprese	440	12	770	<b>330</b>	<b>9</b>	<b>550</b>	<b>25%</b>	<b>25%</b>	<b>28%</b>
Warm Spinach Salad	510	12	1870	<b>330</b>	<b>7</b>	<b>1810</b>	<b>35%</b>	<b>41%</b>	<b>3%</b>
Scallops & Spinach Salad	1270	27	2740	<b>390</b>	<b>4</b>	<b>1800</b>	<b>69%</b>	<b>85%</b>	<b>34%</b>
Capellini Pomodoro	640	3	990	<b>390</b>	<b>2</b>	<b>980</b>	<b>39%</b>	<b>33%</b>	<b>1%</b>
Shrimp Portofino**	1170	35	1720	<b>560</b>	<b>14</b>	<b>1190</b>	<b>52%</b>	<b>60%</b>	<b>30%</b>
Seafood Linguine	1230	20	1780	<b>615</b>	<b>3</b>	<b>1280</b>	<b>50%</b>	<b>85%</b>	<b>28%</b>
Eggplant Parmigiana	1270	33	2610	<b>800</b>	<b>14</b>	<b>1450</b>	<b>37%</b>	<b>57%</b>	<b>44%</b>
Chicken Cannelloni	880	25	2540	<b>600</b>	<b>15</b>	<b>1410</b>	<b>31%</b>	<b>40%</b>	<b>44%</b>
Spaghetti Bolognese**	1120	33	2290	<b>570</b>	<b>6</b>	<b>1480</b>	<b>49%</b>	<b>81%</b>	<b>35%</b>
Spaghetti & Meatballs (tomato sauce)**	1500	41	4710	<b>720</b>	<b>9</b>	<b>1900</b>	<b>52%</b>	<b>78%</b>	<b>59%</b>
Spaghetti & Meatballs (Bolognese)**	1810	54	4900	<b>880</b>	<b>14</b>	<b>2400</b>	<b>51%</b>	<b>74%</b>	<b>51%</b>
Chicken Parmigiana**	1650	30	2500	<b>850</b>	<b>11</b>	<b>1780</b>	<b>48%</b>	<b>63%</b>	<b>28%</b>

\* January 2009

\*\* Dinner Portion

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