

SIT BACK. RELAX. SAVOR.

BRUNCH

BUON APPETITO!

PORCHETTA HASH

premium italian porchetta, roasted rosemary potatoes, sautéed onions + peppers, two eggs, fresh herbs, calabrian pepper pesto hollandaise **15** (990 cal.)
add side of italian sausage **3.5** (580 cal.)

◆ ITALIAN BISCUITS + GRAVY ◆

house-baked rosemary cheddar biscuits, creamy italian sausage gravy, parmesan, fresh parsley **13** (1440 cal.)
add egg* **1.5** (175 cal.)



AVOCADO TOAST*

toasted brioche bread, calabrian pepper pesto, eggs, arugula, balsamic glaze, crispy parmesan potatoes **15** (1470 cal.)

EGGS BENEDICT*

poached eggs, crispy prosciutto, toasted ciabatta bread, crispy parmesan potatoes, arugula **15**
choice of traditional charred lemon (1380 cal.)
or basil pesto hollandaise sauce (1530 cal.)
served with brioche toast + fig jam

MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, veal, pork + ricotta meatballs, romano, spaghetti
pomodorina sauce **15.5** (1270 cal.)
bolognese sauce **16.5** (1460 cal.)
add egg* **1.5** (175 cal.)

ROMANO'S SIGNATURE PORCHETTA SANDWICH

premium italian porchetta, smoked buffalo mozzarella, arugula, calabrian pepper pesto, pickled red onions, salsa verde, crispy parmesan potatoes + house made ketchup, ciabatta bread **13** (1460 cal.)
add egg* **1.5** (175 cal.)

MILANESE STEAK + EGGS*

milanese-style breaded sirloin, eggs, calabrian pepper pesto, crispy parmesan potatoes, ciabatta crostini **17** (1397 cal.)

BREAKFAST AMERICANO*

two eggs, bacon, crispy parmesan potatoes, ciabatta crostini **13** (915 cal.)

PEACH BELLINI PANCAKES

fluffy pancake stack, peach bellini sauce, fresh strawberries + raspberries, honey butter **14** (1230 cal.)

FRENCH TOAST

traditional golden brioche french toast, whipped mascarpone crème, fresh strawberries + raspberries **14**
choice of nutella stuffing (1589 cal.) or sweet berry topping (1440 cal.)

CRÈME BRÛLÉE OATMEAL

cinnamon + brown sugar steel cut oatmeal, crunchy crème brûlée topping, fresh strawberries + raspberries with toasted walnut + date stir-ins **9.5** (520 cal.)

YOGURT PARFAIT

creamy greek yogurt, fresh strawberries + raspberries, layered with rosemary granola **8** (490 cal.)

SIDES

bacon **3.5** (359 cal.)
eggs* **2** (350 cal.)
two biscuits + honey butter **5** (1050 cal.)
tuscan potatoes **4** (440 cal.)
brioche toast + fig jam **4** (360 cal.)
pancakes **4** (1060 cal.)
italian sausage **3.5** (580 cal.)
steel cut oatmeal **5** (270 cal.)

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BUON APPETITO!

CREATE YOUR OWN BLOODY MARY BAR \$10

SELECT YOUR LIQUOR

bacon-infused bourbon, bacon-infused vodka, house vodka

POUR YOUR MIX

plain jane, parmesan chili, black pepper horseradish

ADD THE GOODIES

candied bacon, olives, goat cheese
peppadew peppers + fresh garden assortment

MORE

grilled + chilled sumac shrimp scallop spiedini 4.5
grilled italian sausage spiedini 4.5

ZING ZANG BLOODY MARY 6.5 (400 cal.)
add grilled + chilled shrimp spiedini 4.5 each (50 cal.)

MIMOSAS 6.5 (180 cal.)
add flavor: blackberry | peach | strawberry | pomegranate |
passion fruit 1.5 each

LUNETTA PROSECCO SPLIT MIMOSA
traditional mimosa served with split of lunetta prosecco
14 (180 cal.)

◆• **GRANDE BLOODY MARY** •◆
classic zing zang bloody mary served with
a peppadew pepper, fresh mozzarella, grape tomato,
rosemary brown sugar bacon, lime 8 (400 cal.)
add grilled + chilled shrimp spiedini 4.5 each (50 cal.)

FROSÉ
cupcake rosé, strawberry purée, monin agave nectar
blended with fresh citrus 8 (210 cal.)

WHITE PEACH SANGRIA
carletto pinot grigio, peach purée, sparkling white wine 8 (190 cal.)

RED SANGRIA
caviccholi lambrusco + fresh fruit blend 8 (270 cal.)

ULTIMATE BELLINI
bacardi rum, lunetta prosecco, house white wine,
peach, black raspberry 8 (430 cal.)

**State and local regulations may apply.
Price and participation may vary by location.

◆• ROMANO'S HOUSE FAVORITES •◆

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Notice: Before placing your order, please inform your server of any food allergies. Despite our many efforts to accommodate the dietary restrictions of our guests, we cannot, however, guarantee that any of our dishes – including our “gluten free” items – are entirely free of allergens. All dishes are prepared made-to-order in a common kitchen (including, where applicable, the same fryer), so all dishes are at risk of cross-contact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. May be cooked to order. Additional nutrition information available upon request.