

SIP. TASTE. CELEBRATE.

HAPPY HOUR

WEEKDAYS FROM 3PM-7PM

APPETIZERS

\$4

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons (240 cal)

WHIPPED FETA

warmed, creamy whipped feta cheese & grilled rosemary bread (670 cal)

PROSCIUTTO BRUSCHETTA

garlic-brushed rosemary bread topped with whipped ricotta, imported prosciutto & brown sage butter (650 cal)

BIBB & BLEU ♥

bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch (270 cal)

\$6

SIGNATURE MAC & CHEESE BITES *M*

crisp-fried, four-cheese pasta, truffle alfredo sauce (920 cal)

BRUSCHETTA *M*

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil (670 cal)

CRISPY LASAGNA BITES

crisp-fried pasta sheets, creamy ricotta cheese blend filling, marinara dipping sauce (720 cal)

LOADED FRIES

crispy french fries layered with alfredo sauce, mozzarella, calabrian peppers, gorgonzola & crispy prosciutto (860 cal)

\$8

BURRATA & CROSTINI

fresh burrata, vine-ripened tomatoes, basil, balsamic glaze, grilled rosemary bread (920 cal)

SPICY RICOTTA MEATBALLS

house-made beef, veal & pork meatballs, caramelized onions, spicy arrabbiata sauce, romano (530 cal)

SPINACH & ARTICHOKE DIP

spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, served with garlic-brushed rosemary bread (1100 cal)

TOMATO & FETA SALAD

vine-ripened tomatoes, red onions, feta cheese, oregano & mediterranean vinaigrette (300 cal)

M ROMANO'S FAVORITE ITEMS

♥ 600 CALORIES OR FEWER

2,000 calories a day is used for general nutritional 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 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 is available upon request.

10.23

SIP. TASTE. CELEBRATE.

HAPPY HOUR

WEEKDAYS FROM 3PM-7PM

TO DRINK

\$4

HOUSE WINE
red or white, 5fl oz pour

WELL DRINKS
mr. boston's brand & mixer

BEER
bottle: budweiser, coors light, miller lite,
sam adams lager and sam adams seasonal

\$6

ITALIAN LONG ISLAND ICED TEA
classic long island iced tea with a limoncello twist

BLOOD ORANGE COSMO
grey goose vodka, orange juice, blood orange

ULTIMATE BELLINI
bacardi rum, lunetta prosecco, house white wine, peach,
black raspberry

APEROL SPRITZ
prosecco sparkling wine accented with a floral, aperol splash

\$8

PREMIUM WINE
5fl oz pour

ITALIAN MARGARITA PRIMA
sauza signature blue silver tequila, grand marnier, monin agave nectar

SORRENTO LEMONADE
bombay sapphire gin, soda, basil, fresh lemon

PUMPKIN SPICE ESPRESSO MARTINI
espresso martini spiced with pumpkin

SMOKED ROSEMARY OLD FASHIONED
maker's mark, disaronno amaretto, pure cane syrup, dash of bitters,
orange peel, served with a smoky rosemary sprig