

MADE TO MAKE YOUR MIDDAY.

UNCHMENI

WEEKDAYS FROM 11AM-3PM



CHICKEN PARMESAN SANDWICH 13

chicken parmesan sandwich served with truffle fries (1880 cal)

MOM'S RICOTTA MEATBALL SANDWICH 12

mom's ricotta meatball sandwich served with truffle fries (1790 cal)

ITALIAN PESTO CHICKEN CAPRESE SANDWICH 15

grilled chicken with fresh mozzarella, tomatoes & basil served with truffle fries (1560 cal)



served with house side salad

CARMELA'S CHICKEN RIGATONI 14

grilled chicken, mushrooms, caramelized onions, parmesan cheese, rigatoni, creamy marsala wine sauce (1030 cal)

FETTUCCINE ALFREDO 11 M

parmesan, butter, cream, fettuccine (590 cal) add roasted chicken 4 (110 cal) | add shrimp* 5.5 (170 cal) add grilled salmon* 10 (590 cal)

SIGNATURE TRUFFLE MAC & CHEESE 12

penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs (810 cal) add crispy prosciutto 2.5 (70 cal)

LASAGNA BOLOGNESE 15

bolognese sauce, Italian sausage, ricotta, mozzarella, imported pomodorina sauce (1100 cal)

POMODORO TORTELLACCI 12 ♥

tortellacci stuffed with four-cheese blend, imported pomodorina sauce, charred tomatoes (460 cal)

PASTA MILANO 13 M

roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce (600 cal)

MOM'S RICOTTA MEATBALLS & SPAGHETTI 13

house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce (850 cal) or bolognese sauce (950 cal)

S ENTRÉE (S)

CHICKEN MARSALA 12

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini (670 cal)

CHICKEN PARMESAN 13 M

hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini (960 cal)

CHICKEN SCALLOPINE 13 M

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini (1050 cal)

♥ 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.

M ROMANO'S FAVORITE ITEMS



FROM OUR

KITCHEN

FOR YOU TO ENJOY.

We believe that a true Italian kitchen requires three things: an honest appreciation for tradition, a healthy slice of generosity, and a pantry full of incredibly fresh ingredients. That's why it brings us great pleasure to share with you these authentic, legendary favorites.





Simple in name and appearance, but eye-opening with a dense, meaty texture and intense, sweet flavor, these tomatoes give our world-famous pomodorina sauce its rich flavor. Grown on the family-owned farms surrounding the Emilia region of Italy and picked at the peak of ripeness, they're crushed while still warm from the August sun then mixed in small batches with other local vegetables, as well as our special blend of herbs and olive oil.



Essential to any Italian dish, olive oil has a special place in our hearts. And no one makes it better than the Mancini family of Itri, Italy. These wonderful friends have been kind enough to set aside a special reserve of their bold and flavorful first cold press, extra virgin olive oil for us each year. Most restaurants would use this oil sparingly, on special dishes. We put a bottle on every table.

