

↔ ————— **BRICK OVEN PIZZAS** ————— ↔

LET US SHOW YOU AROUND ITALY, ONE PIE AT A TIME. TRY THEM ALL AND SEE WHERE THEY TAKE YOU.

PEPPERONI 15
pepperoni, fresh mozzarella

ROASTED MUSHROOM 16
black pepper parmesan sauce, caramelized onions, fontina cheese, goat cheese, roasted mushrooms, mediterranean herbs, fresh arugula, truffle oil

PROSCIUTTO & ARUGULA 15
whipped ricotta, fontina, prosciutto, fresh arugula, mediterranean vinaigrette and shaved grana padano parmesan

MARGHERITA 14
bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil

CACIO E PEPE 14
black pepper parmesan cheese sauce, roasted chicken, mozzarella, shredded parmesan and romano with fresh cracked black pepper

CHEESE 13
fresh mozzarella, parmesan

FARMHOUSE 16
butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan



Our brick oven is a toasty 600 degrees.
Perfect for creating that
"crunchy on the outside, soft on the inside" pizza crust.



WITH FRIENDS. WITH FAMILY. WE FEAST.

SIDES	parmesan truffle fries crispy brussels sprouts buttermilk mashed potatoes	5
	broccolini spinach + sun-dried tomato pasta grilled asparagus	
	mushroom risotto sautéed spinach	

WELCOME

..... 
TO THE HOUSE THAT
GENEROSITY BUILT.



**EMILIA-ROMAGNA
ROUND TOMATO**

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.



**MANCINI FAMILY
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.



M 600 CALORIES OR FEWER **♥ ROMANO'S FAVORITE ITEMS** **🔥 SPICY**

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. *Menu available at participating locations only. 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.

M-06-2025



ANTIPASTI

CALAMARI FRITTI* 13 *M*
crispy calamari, calabrian pepper pesto, citrus black pepper aioli

CAPRESE SALAD 12.5 *H*
vine-ripened tomatoes, fresh mozzarella, basil, balsamic glaze

STUFFED MUSHROOMS 14 *H*
mushroom caps filled with sausage, goat cheese, ricotta + spinach, mediterranean vinaigrette

SPINACH & ARTICHOKE DIP 13
spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, served with garlic-brushed rosemary bread
*add shrimp** 5.5

CACIO E PEPE ARANCINI 10
crispy fried risotto balls, romano, black pepper, mozzarella, black pepper parmesan cream sauce

CHARCUTERIE BOARD SMALL 10 | LARGE 16
prosciutto, mortadella, soppressata, manchego cheese, calabrian pickles, whipped ricotta, garlic-brushed rosemary bread

CHOOSE TWO ANTIPASTI FOR 14.5

CRISPY BRUSSELS SPROUTS 12 *H*
crispy brussels sprout halves, balsamic glaze
add crispy prosciutto 3

SIGNATURE MAC + CHEESE BITES 10.5 *M*
crisp-fried, four-cheese pasta, truffle alfredo sauce

BRUSCHETTA 10 *M*
grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil

SPICY RICOTTA MEATBALLS 9 *M* *H*
house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata

CRISPY FRESH MOZZARELLA 11.5 *H*
parmesan-breaded mozzarella, arrabbiata

SALAD & SOUP

ROSA'S SIGNATURE CAESAR 12 *H*
romaine, romano, creamy caesar dressing, rustic croutons
add roasted chicken 4.5 *add grilled chicken* 6
*add shrimp** 5.5 *add grilled salmon** 10.5

BIBB + BLEU 14.5 *H*
bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch
add roasted chicken 4.5 *add grilled chicken* 6
*add shrimp** 5.5 *add grilled salmon** 10.5

CHICKEN FLORENTINE 15
roasted chicken, chopped spinach, orzo, sun-dried tomatoes, roma tomatoes, capers, olives, pine nuts, mediterranean vinaigrette

ITALIAN CHOPPED 17 *M* *H*
roasted chicken, romaine, roma tomatoes, chopped pepperoni, cucumber, parmesan, oreganata dressing

PARMESAN-CRUSTED CHICKEN 16.5
parmesan-crust chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze

TOMATO BASIL SOUP 7.5 *H*
tomatoes, fresh basil, herbs (available daily)

SOUP OF THE DAY 7.5 *H*
rotating selection; ask your server

LAND & SEA

ADD UNLIMITED 3.5

Side of soup, rosa's signature caesar, or fresh greens salad with purchase of entrée.

CHICKEN SCALOPPINE 23 *M*
chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini

CHICKEN PARMESAN 22 *M*
hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini

POLLO CAPRESE 19 *H*
grilled chicken breast, tomatoes, fresh mozzarella, herbs, arugula, pickled onions, balsamic glaze

CHICKEN MARSALA 24
chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini

CARMELA'S CHICKEN 19
chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini

CHICKEN UNDER A BRICK 26
roasted half chicken, roasted potatoes, broccolini

GRILLED LAMB CHOPS* 30
grilled bone-in lamb chops, mustard cream sauce, roasted parmesan potatoes, grilled asparagus

STEAK & POTATOES* 28
10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini, with oreganata sauce or rosemary butter

CHIANTI STEAK* 30
10 oz choice sirloin, chianti demi-glaze sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccolini

GORGONZOLA STEAK* 30
10 oz sirloin, creamy gorgonzola butter sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccolini

NEW YORK STRIP* 34
grilled 12 oz. new york strip, rosemary butter, roasted parmesan potatoes, grilled asparagus

GRILLED SALMON* 25 *H*
grilled salmon filet, calabrian honey pepper glaze, spinach + sun-dried tomato pasta

PARMESAN CRUSTED SOLE* 19
hand-breaded sole filet, lemon butter, capers, spinach, sun-dried tomato orzo

SIMPLE SALMON 23
grilled salmon filet, bruschetta tomatoes, sautéed spinach, charred lemon

HERE'S TO GENEROSITY

To breaking bread amongst friends and making memories in the company of family. Here's to the homemade recipes and to dining under a sea of stars, all at a table we hope you'll call home.

PASTA

ADD UNLIMITED 3.5

Side of soup, rosa's signature caesar, or fresh greens salad with purchase of entrée.

PASTA MILANO 21 *M*
roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce

MUSHROOM RAVIOLI 23
porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce

PENNE RUSTICA* 23 *M*
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan

CACIO E PEPE PASTA 19 *M*
black pepper parmesan cream sauce, fettuccine, shredded romano cheese, fresh cracked black pepper

add roasted chicken 4.5
*add shrimp** 5.5
*add grilled salmon** 10.5

MAMA'S TRIO 26
chicken parmesan, lasagna bolognese, fettuccine alfredo

SIGNATURE TRUFFLE MAC & CHEESE 19.5
penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs

add crispy prosciutto 3

EGGPLANT PARMESAN 18
pan-fried breaded eggplant, capellino, imported pomodorina, fresh mozzarella

MOM'S RICOTTA MEATBALLS + SPAGHETTI
house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce 18
or bolognese sauce 20

FETTUCCINE ALFREDO 18 *M*
parmesan, butter, cream, fettuccine
add roasted chicken 4.5
*add shrimp** 5.5
*add grilled salmon** 10.5

BUTTERNUT TORTELLACCI 24.5
tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan

LASAGNA BOLOGNESE 21
bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina sauce

POMODORO TORTELLACCI 22 *H*
tortellacci stuffed with four-cheese blend, imported pomodorina sauce, charred tomatoes

PASTA DI MARE* 28 *M* *H*
jumbo shrimp, scallops, mussels, fettuccine, white wine, imported pomodorina, garlic, red chile

SHRIMP PORTOFINO* 23 *M*
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

SEAFOOD RAVIOLI 24
seafood-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp

SHRIMP SCAMPI* 25
sautéed jumbo shrimp, capellini, garlic, rosemary butter, roma tomatoes

CREATE YOUR OWN PASTA 18

You pick, we perfect. Customize your pasta with fresh Italian ingredients.

PASTA CHOOSE ONE

spaghetti
capellini
penne
fettuccine
rigatoni

SAUCE CHOOSE ONE

imported pomodorina
arrabbiata
bolognese
alfredo
pesto
lemon butter
garlic olive oil
roasted-garlic cream sauce
cacio e pepe sauce

TOP IT OFF CHOOSE UP TO THREE

roasted peppers
fresh spinach
roasted tomatoes
sun-dried tomatoes
roasted garlic
broccolini
sautéed mushrooms
mediterranean olives
asparagus

ADD YOUR PROTEIN CHOOSE TWO FOR 7

roasted chicken 4.5
prosciutto 3
smoked mozzarella 3.5
fresh mozzarella 3
italian sausage 3.5
meatballs 3.5

PREMIUM PROTEIN
grilled chicken 6
shrimp* 5.5
grilled salmon* 10.5

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