



WITH FRIENDS. WITH FAMILY.
WE FEAST.

WELCOME

TO THE HOUSE THAT
GENEROSITY BUILT.

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. From our kitchen, for you to enjoy.

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.

ANTIPASTI

CALAMARI FRITTI* 12.5 *M*
crispy calamari, calabrian pepper pesto, citrus black pepper aioli (760 cal)

CAPRESE SALAD 12.5 *H*
vine-ripened tomatoes, fresh mozzarella, basil, balsamic glaze (510 cal)

STUFFED MUSHROOMS 12.5 *H*
mushroom caps filled with sausage, goat cheese, ricotta & spinach, mediterranean vinaigrette (510 cal)

SPINACH & ARTICHOKE DIP 12.5
spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, served with garlic-brushed rosemary bread (1100 cal)
add shrimp* 2.5 (50 cal)

CRISPY LASAGNA BITES 11
crisp-fried pasta sheets, creamy ricotta cheese blend filling, marinara dipping sauce (720 cal)

CHOOSE TWO ANTIPASTI FOR 13

CRISPY BRUSSELS SPROUTS 11 *H*
crispy brussels sprout halves, balsamic glaze (370 cal)
add crispy prosciutto 2.5 (40 cal)

SIGNATURE MAC & CHEESE BITES 9 *M*
crisp-fried, four-cheese pasta, truffle alfredo sauce (920 cal)

BRUSCHETTA 9 *M*
grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil (670 cal)

CRISPY FRESH MOZZARELLA 10
parmesan-breaded mozzarella, arrabbiata (820 cal)

SALAD & SOUP

ITALIAN CHOPPED 16 *M* *H*
roasted chicken, romaine, roma tomatoes, chopped pepperoni, feta, cucumber, parmesan, oreganata dressing (490 cal)

BIBB & BLEU 13 *H*
bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch (520 cal)
add roasted chicken 4 (110 cal)
add shrimp* 5.5 (170 cal)
add grilled salmon* 10 (590 cal)

PARMESAN-CRUSTED CHICKEN 14.5
parmesan-crusted chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze (1080 cal)

ROSA'S SIGNATURE CAESAR 11.5 *H*
romaine, romano, creamy caesar dressing, rustic croutons (470 cal)
add roasted chicken 4 (110 cal)
add shrimp* 5.5 (170 cal)
add grilled salmon* 10 (590 cal)

TOMATO BASIL SOUP 7.5 *H*
tomatoes, fresh basil, herbs (110 cal)

LOBSTER BISQUE 9 *H*
smooth, rich, creamy lobster & shrimp bisque (320 cal)

LAND & SEA

CHICKEN SCALOPPINE 21.5 *M*
chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini (1240 cal)

CHICKEN PARMESAN 20 *M*
hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini (1620 cal)

POLLO CAPRESE 19 *H*
grilled chicken breast, tomatoes, fresh mozzarella, herbs, arugula, pickled onions, balsamic glaze (448 cal)

CHICKEN MARSALA 22.5
chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini (790 cal)

GRILLED SALMON* 25.5
grilled salmon filet, calabrian honey pepper glaze, spinach & sun-dried tomato pasta (930 cal)

SHRIMP PORTOFINO* 21.5 *M*
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter (1200 cal)

STEAK & POTATOES* 30
10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini, with oreganata sauce (1220 cal) or rosemary butter (1250 cal)

SIDES 4

PARMESAN TRUFFLE FRIES (210 cal)

GRILLED ASPARAGUS (150 cal)

BUTTERMILK MASHED POTATOES (480 cal)

BROCCOLINI (100 cal)

CRISPY BRUSSELS SPROUTS (190 cal)

SPINACH & SUN-DRIED TOMATO PASTA (480 cal)

ADD UNLIMITED 3.5

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

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

PASTA MILANO 19.5 *M*
roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce (1040 cal)

MUSHROOM RAVIOLI 20
porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce (930 cal)

PENNE RUSTICA* 20.5 *M*
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan (1060 cal)

SEAFOOD RAVIOLI 24
seafood-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp* (920 cal)

MAMA'S TRIO 24
chicken parmesan, lasagna bolognese, fettuccine alfredo (2110 cal)

SIGNATURE TRUFFLE MAC & CHEESE 18
penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs (1060 cal)
add crispy prosciutto 2.5 (70 cal)

MOM'S RICOTTA MEATBALLS & SPAGHETTI 19.5
house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce (1270 cal) or bolognese sauce (1460 cal)

FETTUCCHINE ALFREDO 16.5 *M*
parmesan, butter, cream, fettuccine (1140 cal)
add roasted chicken 4 (110 cal)
add shrimp* 5.5 (170 cal)
add grilled salmon* 10 (590 cal)

BUTTERNUT TORTELLACCI 23
tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan (980 cal)

LASAGNA BOLOGNESE 20
bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina sauce (1110 cal)

POMODORO TORTELLACCI 21 *H*
tortellacci stuffed with four-cheese blend, imported pomodorina sauce, charred tomatoes (460 cal)

CREATE YOUR OWN PASTA 18

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

PASTA CHOOSE ONE	SAUCE CHOOSE ONE	TOP IT OFF CHOOSE UP TO THREE	ADD YOUR PROTEIN CHOOSE TWO FOR 7
spaghetti (400 cal) capellini (400 cal) penne (400 cal) fettuccine (510 cal) rigatoni (400 cal)	imported pomodorina (310 cal) arrabbiata (470 cal) bolognese (430 cal) alfredo (640 cal) pesto (400 cal) lemon butter (340 cal) garlic olive oil (510 cal) roasted-garlic cream sauce (490 cal)	roasted peppers (10 cal) fresh spinach (8 cal) roasted tomatoes (15 cal) sun-dried tomatoes (40 cal) roasted garlic (40 cal) broccolini (12 cal) roasted mushrooms (5 cal) fresh mushrooms (5 cal) asparagus (5 cal)	roasted chicken 4 (110 cal) fresh mozzarella 3 (210 cal) italian sausage 3.5 (430 cal) meatballs 3.5 (420 cal) crispy prosciutto 2.5 (70 cal) PREMIUM PROTEIN shrimp* 5.5 (170 cal) grilled salmon* 10 (590 cal)

M ROMANO'S FAVORITE ITEMS

H 600 CALORIES OR FEWER

* Consuming raw or undercooked animal foods (such as: meats, poultry, seafood, shellfish or eggs) may increase your risk of contracting foodborne illness, especially if you have certain medical conditions. May be cooked to order.



VIEW SPANISH MENUS

REFRESH

Non-alcoholic cocktails

ITALIAN SODA OR FLAVORED TEA 3.5
blackberry, peach, blood orange or raspberry

SAN PELLEGRINO 4
sparkling, limonata, aranciata

BARRA

Have a taste or share a bottle with friends and family. We offer a variety of pour sizes for you to enjoy.

POUR SIZES: 5oz 8oz BTL

RED WINE

LAMBRUSCO CAVICCHIOLI 1928
20 bottle
Emilia-Romagna, Italy | fruity, flowery, sweet, soft bubbles

PINOT NOIR GARNET 8|11|34
Monterey County, CA | earthy, blackberry, cherry

PINOT NOIR MEIOMI 11|14|42
California | bright, boysenberry, strawberry, mocha

RED BLEND Z. ALEXANDER BROWN UNCAGED 9|12|36
Napa, CA | dark fruit, black cherry, baking spices

CHIANTI STRACCALI 8|11|34
Tuscany, Italy | velvety, ripe red fruit

MALBEC TRAPICHE OAK CASK 20 bottle
Argentina | soft, berry, finishes spicy

MERLOT 14 HANDS WINERY 8|11|34
Columbia Valley, WA | plum, cherry, mocha

MONTEPULCIANO D'ABRUZZO CARLETTO 8|11|34
Abruzzo, Italy | bold, cherry, spices

CABERNET SAUVIGNON THE FEDERALIST 11|14|42
Lodi, CA | velvety, spicy oak, fruit

CABERNET SAUVIGNON FRANCIS FORD COPPOLA DIAMOND 10|13|40
Sonoma, CA | cassis, raspberry, cocoa, anise

CABERNET SAUVIGNON JOSH CELLARS, CRAFTSMAN COLLECTION 9|12|36
California | blackberry, hazelnut, cinnamon, toasted oak

CABERNET SAUVIGNON DAOU 12|16|48
Paso Robles, CA | smooth, dark cherry, truffle

WHITE WINE

PROSECCO LUNETTA 14 187ml split
Trentino, Italy | crisp, apple, peach

MOSCATO SEVEN DAUGHTERS 8|11|34
Veneto, Italy | melon, lychee, honey, spritz

ROSÉ CHLOE 8|11|34
Central Coast, CA | dry, bright, strawberry

RIESLING CHATEAU STE. MICHELLE 9|13|38
Columbia Valley, WA | balanced, peach, sweet lime

PINOT GRIGIO CARLETTO 8|11|34
Veneto, Italy | melon, apple, bright, crisp

PINOT GRIGIO VILLA POZZI 20 bottle
Sicily, Italy | perfumed rose, soft honeysuckle, well balanced

SAUVIGNON BLANC NOBILO 10|14|42
Marlborough, New Zealand | balanced, tropical fruit

CHARDONNAY DRUMHELLER 8|11|34
Columbia Valley, WA | peach, apple, bright acidity

446 CHARDONNAY NOBLE VINES 20 bottle
Monterey, CA | toasty vanilla, peach, coconut

CHARDONNAY RODNEY STRONG 10|13|40
Sonoma, CA | baked fruit, toasty brioche, creamy

BOTTLE BEER

SAM ADAMS 5.5

BUD LIGHT | BUDWEISER REGIONAL BEER | MILLER LITE COORS LIGHT 4.5

HONOR SYSTEM HOUSE WINE

WHITE OR RED BLEND 7|25

The Candoni family has a common passion: wine. They've been involved in winemaking since the late 1800s, cultivating a culture built around quality and integrity that comes to life in every bottle they make of our house wine. Our specially blended white is light-bodied with subtle citrus notes and a clean, crisp finish. Our exclusive House Red is rich, round and velvety, with hints of berries and red fruits.

COCKTAILS

BLOOD ORANGE COSMO 11
grey goose vodka, orange juice, blood orange

SORRENTO LEMONADE 9.5
bombay sapphire gin, soda, basil, fresh lemon

SKINNY MARGARITA 10
patrón tequila, soda, agave, lime

PRIMA MARGARITA 10
sauza signature blue silver tequila, grand marnier, monin agave nectar

ITALIAN MARGARITAS 9.5
sauza signature blue silver tequila, monin agave nectar—cucumber or strawberry

FROSÉ 8.5
chloe rosé, strawberry purée, monin agave nectar blended with fresh citrus

WHITE PEACH SANGRIA 8
carletto pinot grigio, peach purée, sparkling white wine

ULTIMATE BELLINI 9
bacardi rum, bubbles, house white wine, peach, black raspberry

ROMANO'S OLD FASHIONED 10
maker's mark bourbon, disaronno amaretto, bitters

GREEN GIMLET 9.5
grey goose vodka, st-germain, lime, splash of soda

DOLCE

ROMANO'S CANNOLI 7.5
crispy pastry shells, rich ricotta filling with cinnamon & chocolate chips (640 cal)

DECADENT CHOCOLATE CAKE 8
intensely rich chocolate cake, layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles (1090 cal)

TIRAMISU 8
mascarpone, rum-soaked ladyfingers, espresso, cocoa (600 cal)

NEW YORK STYLE CHEESECAKE 8
shortbread crust, decadent cheesecake, fresh strawberries (690 cal)

KEY LIME WAVE 8
tart key lime curd, classic graham cracker baked crust, fresh strawberries, strawberry sauce, fresh whipped cream (550 cal)

PREMIUM VANILLA BEAN ICE CREAM 5 (310 cal)

CAFE

COFFEE 3.5

ESPRESSO 3.5

CAPPUCCINO 4.5

CAFÉ LATTE 4.5

MACCHIATO 3.5

CAFÉ MOCHA 4.5

CAFÉ ROMANO 9.5
coffee, kahlúa, baileys chocolate, fresh whipped cream

LIMONCELLO DIGESTIVO 7.5
delightful caravella lemon liqueur