



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\* 14.5** *M*  
crispy calamari, calabrian pepper pesto, citrus black pepper aioli

**CAPRESE SALAD 14** ♥  
vine-ripened tomatoes, fresh mozzarella, basil, balsamic glaze

**STUFFED MUSHROOMS 14.5** ♥  
mushroom caps filled with sausage, goat cheese, ricotta & spinach, mediterranean vinaigrette

**SPINACH & ARTICHOKE DIP 14.5**  
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

**BAKED PROSCIUTTO MOZZARELLA & CROSTINI 11**  
prosciutto wrapped fresh mozzarella, arrabbiata sauce, grilled rosemary bread

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

CHOOSE TWO  
ANTIPASTI FOR 15.5

**CRISPY BRUSSELS SPROUTS 12.5** ♥  
crispy brussels sprout halves, balsamic glaze  
*add crispy prosciutto 3*

**SIGNATURE MAC & CHEESE BITES 11** *M*  
crisp-fried, four-cheese pasta, truffle alfredo sauce

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

**CRISPY FRESH MOZZARELLA 12**  
parmesan-breaded mozzarella, arrabbiata

## SALAD & SOUP

UNLIMITED SOUP & SALAD FOR \$9 OR \$5 WITH ENTRÉE

**ROSA'S SIGNATURE CAESAR 12.5** ♥  
romaine, romano, creamy caesar dressing, rustic croutons  
*add roasted chicken 4.5*  
*add shrimp\* 5.5*  
*add grilled salmon\* 10.5*

**BIBB & BLEU 15** ♥  
bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch  
*add roasted chicken 4.5*  
*add shrimp\* 5.5*  
*add grilled salmon\* 10.5*

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

**PARMESAN-CRUSTED CHICKEN 17**  
parmesan-crusted chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze

**TOMATO BASIL SOUP 7.5** ♥  
tomatoes, fresh basil, herbs

**LOBSTER BISQUE 9** ♥  
smooth, rich, creamy lobster & shrimp bisque

## LAND & SEA

side rosa's signature caesar, or fresh greens salad for \$2 with purchase of entrée.

**CHICKEN SCALOPPINE 24** *M*  
chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini

**CHICKEN PARMESAN 23** *M*  
hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini

**POLLO CAPRESE 19.5** ♥  
grilled chicken breast, tomatoes, fresh mozzarella, herbs, arugula, pickled onions, balsamic glaze

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

**GRILLED PORK CHOP EMILIANO + MUSHROOM RISOTTO 27**  
grilled pork chop topped with imported prosciutto, smoked mozzarella, roasted garlic rosemary demi-glaze, sautéed broccolini, mushroom parmesan risotto

**STEAK & POTATOES\* 30**  
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

**BISTECCA FLORENTINE\* 30**  
10 oz choice sirloin, rosemary lemon butter sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccolini

**GRILLED SALMON\* 26**  
grilled salmon filet, calabrian honey pepper glaze, spinach & sun-dried tomato pasta

**SIMPLE SALMON\* 24.5**  
grilled salmon, bruschetta tomatoes, sautéed spinach, charred lemon

**SHRIMP PORTOFINO\* 24.5** *M*  
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

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

side rosa's signature caesar, or fresh greens salad for \$2 with purchase of entrée.

PASTA MILANO 21.5 *M*  
roasted chicken, sun-dried tomatoes, mushrooms, rigatoni,  
roasted-garlic cream sauce

MUSHROOM RAVIOLI 23.5  
porcini-stuffed fresh pasta, caramelized onions, marsala  
cream sauce

PENNE RUSTICA\* 24 *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 27  
chicken parmesan, lasagna bolognese, fettuccine alfredo

SIGNATURE TRUFFLE MAC & CHEESE 20  
penne, asiago, fontina, smoked mozzarella, cheddar, romano,  
truffle oil, herbed breadcrumbs  
*add crispy prosciutto 3*

MOM'S RICOTTA MEATBALLS & SPAGHETTI  
house-made beef, veal, pork & ricotta meatballs, romano,  
spaghetti with imported pomodorina sauce 19  
or bolognese sauce 21.5

SEAFOOD RAVIOLI 26  
seafood-filled fresh pasta, roma tomatoes, asparagus, lemon  
butter, shrimp\*

FETTUCCINE ALFREDO 19 *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 22.5  
bolognese sauce, italian sausage, ricotta, mozzarella,  
imported pomodorina sauce

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

CREATE YOUR OWN PASTA 19.5

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  
roasted mushrooms  
fresh mushrooms  
asparagus

ADD YOUR PROTEIN  
CHOOSE TWO FOR 7.5

roasted chicken 4.5  
fresh mozzarella 4  
italian sausage 5  
meatballs 5  
crispy prosciutto 3

PREMIUM PROTEIN  
shrimp\* 5.5  
grilled salmon\* 10.5

SIDES

- PARMESAN TRUFFLE FRIES 5
- GRILLED ASPARAGUS 5
- BUTTERMILK MASHED POTATOES 5
- BROCCOLINI 5
- CRISPY BRUSSELS SPROUTS 5
- SPINACH & SUN-DRIED TOMATO PASTA 5
- MUSHROOM RISOTTO 5

REFRESH

Non-alcoholic cocktails

- ITALIAN SODA, ITALIAN CREAM SODA, OR  
FLAVORED TEA 3.75  
blackberry, peach, blood orange or raspberry
- SAN PELLEGRINO 4  
sparkling, limonata, rosso aranciata
- PROUDLY SERVING PEPSI  
pepsi, diet pepsi, mug root beer, mountain dew, starry, dr. pepper,  
or tropicana lemonade

CAFE

- COFFEE OR ESPRESSO 3.5
- CAPPUCCINO | CAFÉ LATTE | CAFÉ MOCHA 4.5
- CAFÉ ROMANO 9.5  
coffee, kahlúa, baileys chocolate, fresh whipped cream
- LIMONCELLO DIGESTIVO 7.5  
delightful caravella lemon liqueur

*M* ROMANO'S FAVORITE ITEMS    ♥ 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.



BARRA

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 & 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 & a clean, crisp finish. Our exclusive House Red is rich, round & velvety, with hints of berries & red fruits.

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

POUR SIZES: 5oz BTL

RED WINE

- PINOT NOIR GARNET 8|34  
Monterey County, CA | earthy, blackberry, cherry
- PINOT NOIR MEIOMI 11|42  
California | bright, boysenberry, strawberry, mocha
- RED BLEND VILLA ANTINORI ROSSO 13|42  
Italy | cherries, currants, hints of spice and hazelnuts
- CHIANTI STRACCALI 8|34  
Tuscany, Italy | velvety, ripe red fruit
- MALBEC ALAMOS 8|34  
Argentina | velvety, dark cherry, blackberry, vanilla, spice
- MERLOT 14 HANDS WINERY 8|34  
Columbia Valley, WA | plum, cherry, mocha
- MONTEPULCIANO D’ABRUZZO CARLETTO 8|34  
Abruzzo, Italy | bold, cherry, spices
- CABERNET SAUVIGNON JOSH CELLARS, CRAFTSMAN COLLECTION 9|36  
California | blackberry, hazelnut, cinnamon, toasted oak
- CABERNET SAUVIGNON DAOU 12|48  
Paso Robles, CA | smooth, dark cherry, truffle
- LAMBRUSCO CAVICCHIOLI 1928 BY THE BOTTLE|20  
Emilia-Romagna, Italy | fruity, flowery, sweet, soft bubbles

- CHIANTI CLASSICO CECCHI BY THE BOTTLE|34  
Tuscany, Italy | soft, tart red cherry, crushed cranberry, orange, spice
- SUPER TUSCAN ARGIANO NC, TOSCANA BY THE BOTTLE|42  
Italy | bold, blackberry, cherry, chocolate, spice

WHITE WINE

- MOSCATO SEVEN DAUGHTERS 8|34  
Veneto, Italy | melon, lychee, honey, spritz
- ROSE LA JOLIE FLEUR 9|30  
France | bright, crisp, orange blossom, peach, berries
- PINOT GRIGIO CARLETTO 8|34  
Veneto, Italy | melon, apple, bright, crisp
- SAUVIGNON BLANC NOBILO 10|42  
Marlborough, New Zealand | balanced, tropical fruit
- CHARDONNAY DRUMHELLER 8|34  
Columbia Valley, WA | peach, apple, bright acidity
- CHARDONNAY RODNEY STRONG 10|40  
Sonoma, CA | baked fruit, toasty brioche, creamy
- CHARDONNAY ROCCA DELLA MACIE MOONLITE 9|30  
Tuscany, Italy | apple, exotic fruits, citrus, smooth
- PROSECCO LA MARCA 187ML BOTTLE|14  
750ML BOTTLE|34  
Italy | honeysuckle, citrus, green apple, peach
- VERMENTINO SASSOREGALE, SANTA MARGHERITA BY THE BOTTLE|34  
Italy | bright, citrus, stone fruit, crisp
- SAUVIGNON BLANC EMMOLO BY THE BOTTLE|30  
Napa Valley, CA | bright, citrus, peach

SANGRIA POUR SIZES: CARAFE

SANGRIA

- RED SANGRIA|32  
house rosso, brandy, citrus, rosso aranciata
- WHITE SANGRIA|32  
house bianco, brandy, citrus, rosso aranciata
- WHITE PEACH SANGRIA|32  
carletto pinot grigio, peach puree, sparkling white wine

COCKTAILS

- BLOOD ORANGE COSMO 10  
grey goose vodka, orange juice, blood orange
- LIMONCELLO SPRITZ 10  
bombay sapphire gin, caravella limoncello, la marca processo, basil
- SKINNY MARGARITA 10  
patrón tequila, soda, agave, lime
- PRIMA MARGARITA 10  
sauza signature blue silver tequila, grand marnier, monin agave nectar
- ITALIAN MARGARITA 9.5  
sauza signature blue silver tequila, monin agave nectar—cucumber or strawberry
- FROSÉ 8.5  
la jolie fleur rose, strawberry puree, monin agave nectar, with fresh citrus
- 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
- WOODFORD RESERVE PERFECT MANHATTAN 12  
woodford reserve bourbon, dry & sweet vermouth, bitters, amarena cherry
- ESPRESSO MARTINI SELECTION  
espresso martini 11  
espresso sea salt caramel martini 11  
espresso tiramisu martini 12

BOTTLE BEER

- SAM ADAMS 5.5
- BUD LIGHT | BUDWEISER REGIONAL BEER | MILLER LITE COORS LIGHT 4.5
- ATHLETIC BREWING COMPANY NON ALCOHOLIC BEER IPA 5
- HIGH NOON LIME OR GRAPEFRUIT 5

DOLCE

- ROMANO’S CANNOLI 7.5  
crispy pastry shells, rich ricotta filling with cinnamon & chocolate chips
- DECADENT CHOCOLATE CAKE 8  
intensely rich chocolate cake, layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles
- TIRAMISU 8  
mascarpone, rum-soaked lady fingers, espresso, cocoa, myers’s dark rum butter caramel sauce
- KEY LIME PIE 8  
tart key lime curd, classic graham cracker baked crust, lime zest
- NEW YORK STYLE CHEESECAKE 8  
shortbread crust, decadent cheesecake, fresh strawberries
- PREMIUM VANILLA BEAN ICE CREAM 5
- SEASONAL CANNOLI 7.5  
ask our server about our seasonal flavor

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.