

WITH FRIENDS, WITH FAMILY. WE FEAST.

ANTIPASTI

◆ **CALAMARI FRITTI**

crispy calamari, calabrian pepper pesto, citrus black pepper aioli **13.5** (760 cal.)

● **CAPRESE SALAD**

tomatoes, fresh mozzarella, herbs, balsamic glaze **14.5** (510 cal.)

CRISPY FRESH MOZZARELLA

parmesan-breaded mozzarella, arrabbiata **12.5** (820 cal.)

● **CRISPY BRUSSELS SPROUTS**

crispy brussels sprout halves, crispy prosciutto, balsamic glaze **13.5** (370 cal.)

SALAD

PARMESAN-CRUSTED CHICKEN

parmesan-crusteD chicken, romaine, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze **18** (1080 cal.)

● **ROSA'S SIGNATURE CAESAR**

romaine, romano, creamy caesar dressing, rustic croutons **13** (470 cal.)
add chicken 5 (160 cal.) | **add shrimp 7** (70 cal.)
add grilled salmon* 16 (590 cal.)

Brick Oven PIZZA

MARGHERITA PIZZA

tomatoes, fresh mozzarella, extra virgin olive oil, basil **17** (1140 cal.)

FARMHOUSE PIZZA

butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan **18** (1330 cal.)

PEPPERONI PIZZA

pepperoni, fresh mozzarella **17** (1280 cal.)

● 600 CALORIES OR FEWER ◆ ROMANO'S FAVORITE ITEMS

MENU SUBJECT TO CHANGE

2,000 calories per day is used for general nutrition advice, but calorie needs vary.

LAND + SEA

◆ CHICKEN SCALOPPINE

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, pasta **23** (1240 cal.)

◆ CHICKEN PARMESAN

hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, pasta **23** (1610 cal.)

🍋 POLLO CAPRESE

grilled chicken breast, fresh mozzarella, imported pomodorina, pasta **20** (448 cal.)

CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce, roasted garlic, pasta **23** (790 cal.)

BRAISED LAMB SHANK*

tender braised lamb shank, marsala demi-glaze, buttermilk mashed potatoes **31.5** (1350 cal.)

GRILLED SALMON*

grilled salmon filet, calabrian honey pepper glaze, pasta **26** (930 cal.)

ISLAND FRESH FISH*

rotating selection, ask your server **26**

◆ SHRIMP PORTOFINO

sautéed jumbo shrimp, pasta, spinach, mushrooms, garlic, pine nuts, lemon butter **25** (1200 cal.)

PORTERHOUSE STEAK*

porterhouse steak, rosemary lemon butter, crispy brussels sprout halves with a balsamic glaze **39** (1480 cal.)

PASTA

◆ PASTA MILANO

roasted chicken, sun-dried tomatoes, mushrooms, penne, roasted-garlic cream sauce **22** (1040 cal.)

MUSHROOM RAVIOLI

porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce **21** (930 cal.)

◆ PENNE RUSTICA

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan **23** (1060 cal.)

SEAFOOD RAVIOLI

seafood-filled fresh pasta, roma tomatoes, lemon butter, shrimp **26** (920 cal.)

MAMA'S TRIO

chicken parmesan, lasagna bolognese, fettuccine alfredo **27** (2110 cal.)

MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, veal, pork + ricotta meatballs, romano, spaghetti pomodorina sauce **20** (1270 cal.) or bolognese sauce **21** (1460 cal.)

◆ FETTUCCINE ALFREDO

parmesan, butter, cream **19** (1140 cal.)
add chicken **5** (230 cal.) | add shrimp **7** (170 cal.)

*Add Rosa's Signature Caesar
or Fresh Greens side salad **6.5**
(with purchase of entrée)*

SIDES

parmesan truffle fries **5** (210 cal.)

buttermilk mashed potatoes
7 (480 cal.)

broccolini **6.5** (100 cal.)

spinach + sun-dried tomato pasta
6 (480 cal.)

REFRESH

ICED TEA

traditional premium black •
blackberry • peach • blood
orange • raspberry

SAN PELLEGRINO

sparkling water • limonata •
aranciata

SODA

coke • diet coke • lemonade •
sierra mist • dr pepper

KIDS

SPAGHETTI + MEATBALLS 7.95 (460 cal.)

MAC + CHEESE 7.95 (280 cal.)

CHICKEN STRIPS 7.95

served with choice of salad (470 cal.), seasonal vegetables (380 cal.)
or fries (630 cal.)

KIDS PIZZA – CHEESE OR PEPPERONI 7.95 (440 cal.)

🍋 600 CALORIES OR FEWER ◆ ROMANO'S FAVORITE ITEMS

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. *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.



VIEW MENUS