

# REFRESH

For complete wine, cocktail and beer selections, please see our beverage menu or ask your server.

## FRIZZANTES

soda water, natural flavors + fresh fruit garnish –  
*cucumber, strawberry-cucumber* 4

## ICED TEA

traditional premium black or flavored –  
*blackberry, peach, blood orange, raspberry* 3

## SAN PELLEGRINO

sparkling water, limonata,  
aranciata 3.5

## SODA

pepsi, diet pepsi, tropicana lemonade,  
mist twst, dr pepper 3

## BEER

peroni, sam adams seasonal,  
miller lite, coors light

## WINE

house red wine  
house white wine  
z. alexander brown uncaged red blend  
chloe vineyards rosé  
francis ford coppola diamond collection  
cabernet sauvignon  
noble vines chardonnay  
carletto pinot grigio



# MARKET

## FROM OUR KITCHEN TO YOURS

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 the same legendary recipes you love to enjoy in our restaurant, to enjoy in your kitchen at home.

## POMODORINA SAUCE

Our world-famous pomodorina sauce gets its rich flavor from the deep-red, round tomatoes grown on the family-owned farms surrounding the Emilia region of Italy. Picked at the peak of ripeness and crushed while still warm from the August sun, these tomatoes are mixed in small batches with other local vegetables, herbs and olive oil and jarred for your enjoyment.

**JAR 10**

## 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. We would now like to pay that generosity forward by sharing a bottle with you.

**BOTTLE 20**

**Our house or yours – order online at [macaronigrill.com](http://macaronigrill.com)**

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.

ROMANO'S  
*Macaroni*  
GRILL®

WITH FRIENDS. WITH FAMILY. WE FEAST.

 **WELCOME**   
TO THE HOUSE THAT GENEROSITY BUILT



## 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.

## ANTIPASTI

### **NEW** PROSCIUTTO + CHEESE BOARD

imported prosciutto, sun-dried tomato herbed goat cheese, grana padano cheese, rosemary crackers, fig jam **11.5** (650 cal.)

### **CRISPY ARTICHOKE**

artichokes, charred lemon, citrus black pepper aioli **11** (470 cal.)

### **CALAMARI FRITTI**

crispy calamari, calabrian pepper pesto, citrus black pepper aioli **11.5** (760 cal.)

### **CAPRESE SALAD**

vine-ripened tomatoes, imported buffalo mozzarella, basil, balsamic glaze **10.5** (510 cal.)

### **NEW** STUFFED MUSHROOMS

mushroom caps filled with sausage, goat cheese, ricotta + spinach, crispy parsley **10.5** (510 cal.)

### **NEW** SPINACH + ARTICHOKE DIP

spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, garlic-brushed rosemary bread **9.5** (1100 cal.)  
add shrimp **2** (50 cal.)

### **NEW** CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze **9** (370 cal.)

add crispy prosciutto **2** (40 cal.)

### SPICY RICOTTA MEATBALLS

house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata **7.5** (700 cal.)

### CHOOSE 2 ANTIPASTI FOR 10.5

#### SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle dip **7.5** (920 cal.)

#### **GOAT CHEESE PEPPADEW PEPPERS**

toasted breadcrumbs, balsamic glaze **6.5** (350 cal.)

#### **BRUSCHETTA**

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil **7** (670 cal.)

#### BAKED PROSCIUTTO + MOZZARELLA

prosciutto-wrapped fresh mozzarella + basil, arrabbiata, grilled peasant bread **7.5** (610 cal.)

#### CRISPY FRESH MOZZARELLA

parmesan-breaded mozzarella, arrabbiata **9** (820 cal.)

## SALADS

### **NEW** ITALIAN CHOPPED

roasted chicken, romaine, smoked buffalo mozzarella, roma tomatoes, artichokes, chopped pepperoni, feta, cucumber, garbanzos, parmesan, oreganata dressing **13** (620 cal.)

### **BIBB + BLEU**

bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch **10.5** (520 cal.)

add chicken **3.5** (160 cal.) | add shrimp **5** (70 cal.)

add grilled salmon\* **9** (590 cal.)

### PARMESAN-CRUSTED CHICKEN

parmesan-crust chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze **12** (1080 cal.)

### CHICKEN FLORENTINE

roasted chicken, chopped spinach, orzo, sun-dried tomatoes, roma tomatoes, capers, olives, pine nuts, mediterranean vinaigrette **12** (880 cal.)

### **NEW** CRUNCHY LOMBARDI

kale, arugula, apple, dates, parmesan, pickled red onions, blood-orange vinaigrette **10.5** (380 cal.)

### **ROSA'S SIGNATURE CAESAR**

romaine, romano, creamy caesar dressing, rustic croutons **9.5** (470 cal.)

add chicken **3.5** (160 cal.) | add shrimp **5** (70 cal.)

add grilled salmon\* **9** (590 cal.)

## SOUPS

### **NEW** TOMATO BASIL

tomatoes, fresh basil, herbs  
available daily **6** (110 cal.)

### **NEW** LOBSTER BISQUE

smooth, rich, creamy lobster + shrimp bisque  
available daily **7** (320 cal.)

### SOUP OF THE DAY

rotating selection, ask your server **6**

## BRICK OVEN PIZZAS

**UNLIMITED** side of soup,  
Rosa's Signature Caesar or Fresh Greens salad **2.5**  
(with purchase of entrée)

### PEPPERONI

pepperoni, fresh mozzarella **12.5** (1280 cal.)

### MARGHERITA

bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil **11.5** (1140 cal.)

### CHEESE

fresh mozzarella, parmesan **11** (1170 cal.)

### **FARMHOUSE**

butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan **13** (1330 cal.)

### **600 CALORIES OR FEWER**

### **ROMANO'S FAVORITE ITEMS**

# CHICKEN

**UNLIMITED** side of soup,  
Rosa's Signature Caesar or Fresh Greens salad 2.5  
(with purchase of entrée)

## ◆ CHICKEN SCALOPPINE ◆

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini 18 (1240 cal.)

## ◆ CHICKEN PARMESAN ◆

hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, capellini 17 (1610 cal.)

## CARMELA'S CHICKEN

roasted chicken, caramelized onions, mushrooms, marsala cream sauce, rigatoni 17 (1090 cal.)

## 🍋 POLLO CAPRESE 🍋

grilled chicken breast, imported buffalo mozzarella, imported pomodorina, capellini 15.5 (560 cal.)

## CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini 19.5 (790 cal.)

# CARNE

**UNLIMITED** side of soup,  
Rosa's Signature Caesar or Fresh Greens salad 2.5  
(with purchase of entrée)

## STEAK + POTATOES\*

10 oz. sirloin, roasted parmesan potatoes, sautéed broccolini. choose oreganata sauce (890 cal.) or rosemary butter (930 cal.) 25

## NEW BRAISED LAMB SHANK\*

tender braised lamb shank, marsala demi-glace, butternut squash mashed potatoes, crispy sage 27.5 (1390 cal.)

## GRILLED PORK CHOP\*

grilled bone-in pork chop, chianti balsamic demi-glace, wild mushroom + snap pea risotto 23 (1440 cal.)

## NEW PORTERHOUSE STEAK\*

porterhouse steak, rosemary lemon butter, crispy brussels sprout halves with a balsamic glaze 32.5 (1480 cal.)

# SEAFOOD

**UNLIMITED** side of soup,  
Rosa's Signature Caesar or Fresh Greens salad 2.5  
(with purchase of entrée)

## NEW GRILLED SALMON\*

grilled salmon filet, calabrian honey pepper glaze, spinach sun-dried tomato orzo 21.5 (1020 cal.)

## ◆ PASTA DI MARE\* ◆

jumbo shrimp, scallops, mussels, fettuccine, white wine, imported pomodorina, garlic, red chile 21.5 (1030 cal.)

## ◆ SHRIMP PORTOFINO ◆

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter 18.5 (1200 cal.)

## LOBSTER RAVIOLI

lobster-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp 20.5 (920 cal.)

## SHRIMP SCAMPI

sautéed jumbo shrimp, capellini, garlic, rosemary butter, roma tomatoes 20.5 (1180 cal.)

## PARMESAN-CRUSTED SOLE

hand-breaded sole filet, lemon butter, capers, spinach sun-dried tomato orzo 18 (1460 cal.)

# PASTA

**UNLIMITED** side of soup,  
Rosa's Signature Caesar or Fresh Greens salad 2.5  
(with purchase of entrée)

## ◆ BUTTERNUT TORTELLACCI ◆

tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan 19 (980 cal.)

## NEW ◆ PASTA MILANO ◆

roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce 16.5 (1040 cal.)

## MUSHROOM RAVIOLI

porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce 17 (930 cal.)

## LASAGNA BOLOGNESE

bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina 17 (1110 cal.)

## NEW 🍋 POMODORO TORTELLACCI 🍋

tortellacci stuffed with four-cheese blend, imported pomodorina, charred tomato 18 (460 cal.)

## MAMA'S TRIO

chicken parmesan, lasagna bolognese, fettuccine alfredo 20 (2110 cal.)

## CREATE YOUR OWN PASTA

choice of pasta, sauce, toppings 15

## ◆ SIGNATURE TRUFFLE MAC + CHEESE ◆

penne, asiago, fontina, smoked mozzarella, cheddar, pecorino, truffle oil, herbed breadcrumbs 15.5 (1060 cal.)  
add prosciutto 2 (70 cal.)

## MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, veal, pork + ricotta meatballs, romano, spaghetti pomodorina sauce 15.5 (1270 cal.)  
bolognese sauce 16.5 (1460 cal.)

## FETTUCCINE ALFREDO

parmesan, butter, cream 14 (1140 cal.)  
add chicken 3.5 (230 cal.) | add shrimp 5 (170 cal.)

## EGGPLANT PARMESAN

pan-fried breaded eggplant, capellini, imported pomodorina, mozzarella 15 (1340 cal.)

## 🍋 RATATOUILLE 🍋

zucchini, roma tomatoes, red pepper, yellow pepper, eggplant, capers, olives, imported pomodorina, parmesan polenta 16 (580 cal.)

## ◆ PENNE RUSTICA ◆

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan 17.5 (1060 cal.)

## NEW SAUSAGE RIGATONI

italian sausage, mushrooms, romano, creamy alfredo, rigatoni 13.5 (1100 cal.)

## SIDES

parmesan truffle fries | seasonal vegetables |  
grilled asparagus | broccolini | crispy  
brussels sprouts 3.5