



WITH FRIENDS. WITH FAMILY. WE FEAST.

◆◆ 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.)

🍷 STUFFED MUSHROOMS

mushroom caps filled with sausage, goat cheese, ricotta + spinach, mediterranean vinaigrette 10.5 (510 cal.)

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.)

SPICY RICOTTA MEATBALLS

house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata 7 (700 cal.)

CHOOSE 2 ANTIPASTI FOR 11.5

🍷 CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze 9 (370 cal.)
add crispy prosciutto 2 (40 cal.)

◆◆ SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle alfredo sauce 7.5 (920 cal.)

◆◆ BRUSCHETTA

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

CRISPY FRESH MOZZARELLA

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

BAKED PROSCIUTTO + MOZZARELLA

prosciutto-wrapped fresh mozzarella + basil, arrabbiata, grilled peasant bread 8 (610 cal.)

◆◆ ITALIAN CHOPPED

roasted chicken, romaine, smoked buffalo mozzarella, roma tomatoes, artichokes, chopped pepperoni, feta, cucumber, garbanzos, parmesan, oreganata dressing 12.5 (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 (1080 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.)



🍷 TOMATO BASIL

tomatoes, fresh basil, herbs
available daily 5.5 (110 cal.)

SOUP OF THE DAY

rotating selection; ask your server 5.5

🍷 600 CALORIES OR FEWER ◆◆ ROMANO'S FAVORITE ITEMS

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

Create Your Own PASTA

You pick, we perfect. Customize your pasta with fresh Italian ingredients. 15

1- CHOOSE YOUR PASTA *choose one*

spaghetti (400 cal.) • capellini (400 cal.) • penne (400 cal.)
fettuccine (510 cal.) • rigatoni (400 cal.)

2- CHOOSE YOUR SAUCE *choose one*

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.)

3 TOP IT OFF *choose up to three*

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.)
mediterranean olives (30 cal.) • asparagus (5 cal.)

4 ADD YOUR PROTEIN CHOOSE TWO FOR \$5

roasted chicken 3.5 (110 cal.) • prosciutto 2 (35 cal.)
smoked buffalo mozzarella 3.5 (210 cal.)
fresh mozzarella 2.5 (210 cal.)
italian sausage 3 (430 cal.) • meatballs 3 (420 cal.)

premium proteins

shrimp 5 (170 cal.) • grilled salmon 9 (590 cal.)

PEPPERONI

pepperoni, fresh mozzarella 12 (1280 cal.)

MARGHERITA

bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil 11 (1140 cal.)

CHEESE

fresh mozzarella, parmesan 11 (1170 cal.)

FARMHOUSE

butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan 12.5 (1330 cal.)

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

ROMANO'S BRUNCH

10AM TO 4PM
SATURDAY & SUNDAY

featuring \$2 Bloody Marys & \$2 Mimosas



LAND + SEA

◆ 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.)



POLLO CAPRESE

grilled chicken breast, tomatoes, imported buffalo mozzarella, herbs, arugula, pickled onions, balsamic glaze **16** (448 cal.)

CHICKEN MARSALA

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

CARMELA'S CHICKEN

roasted chicken, caramelized onions, mushrooms, marsala cream sauce, rigatoni **16.5** (1090 cal.)

CHICKEN UNDER A BRICK

roasted half chicken, seasonal vegetables, roasted parmesan potatoes **19.5** (1590 cal.)

◆ PASTA DI MARE*

jumbo shrimp, scallops, mussels, fettuccine, white wine, imported pomodorina, garlic, red chile **21** (1030 cal.)

GRILLED LAMB CHOPS*

grilled bone-in lamb chops, mustard cream sauce, roasted parmesan potatoes, seasonal vegetables **28** (790 cal.)

GRILLED SALMON*

grilled salmon filet, calabrian honey pepper glaze, spinach + sun-dried tomato pasta **22** (930 cal.)

◆ SHRIMP PORTOFINO

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

STEAK + POTATOES*

10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini oreganata sauce (1220 cal.) **or** rosemary butter (1250 cal.) **26**

SHRIMP SCAMPI

sautéed jumbo shrimp, capellini, garlic, rosemary butter, roma tomatoes **20** (1180 cal.)

ROSEMARY RIBEYE*

grilled 12 oz. ribeye, rosemary butter, roasted parmesan potatoes, seasonal vegetables **32** (1430 cal.)

PARMESAN-CRUSTED SOLE

hand-breaded sole filet, lemon butter, capers, spinach, sun-dried tomato orzo **17.5** (1460 cal.)

PASTA

◆ 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.)

◆ PENNE RUSTICA

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

SEAFOOD RAVIOLI

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

MAMA'S TRIO

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

SIGNATURE TRUFFLE MAC + CHEESE

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

MOM'S RICOTTA MEATBALLS + SPAGHETTI

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

BUTTERNUT TORTELLACCI

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

LASAGNA BOLOGNESE

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

POMODORO TORTELLACCI

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

EGGPLANT PARMESAN

pan-fried breaded eggplant, capellini, imported pomodorina, mozzarella **14.5** (1340 cal.)

ADD UNLIMITED

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

SIDES 3.5

parmesan truffle fries (210 cal.)
grilled asparagus (150 cal.)
buttermilk mashed potatoes (480 cal.)
spinach + sun-dried tomato pasta (480 cal.)

broccolini (100 cal.)
crispy brussels sprouts (190 cal.)
sautéed spinach (480 cal.)

ROMANO'S
Macaroni
GRILL®



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.