

ANTIPASTI

Calamari Fritti

crisp-fried, calabrian peppers, arrabbiata \$16 850 cal 1220 sod

Spicy Ricotta Meatballs

house-made beef, pork, veal & ricotta meatballs, caramelized onions, red chile, arrabbiata, whipped ricotta \$10 370 cal 1240 sod

Bruschetta

grilled ciabatta bread, whipped ricotta, roma tomatoes, garlic, basil \$11 510 cal 1060 sod

Goat Cheese Peppadew Peppers

toasted breadcrumbs, honey balsamic glaze \$10 360 cal 740 sod

INSALATE

Parmesan-Crusted Chicken

fresh greens, prosciutto, ranch dressing, balsamic glaze \$20 930 cal 1720 sod

Caesar

fresh romaine, imported romano, creamy caesar dressing, croutons \$12 420 cal 740 sod
add chicken \$5 180 cal 440 sod, shrimp \$6 100 cal 390 sod

Caprese ^{LC}

vine-ripened tomatoes, imported buffalo mozzarella, basil, honey balsamic glaze \$16.5 480 cal 740 sod

Bibb & Bleu

bibb leaves, bleu cheese, walnuts, crispy prosciutto pickled red onions, buttermilk ranch dressing \$15 680 cal 2020 sod
add chicken \$5 180 cal 440 sod, shrimp \$6 100 cal 390 sod

Chicken Florentine

chopped spinach, orzo pasta, tomatoes, capers, olives, pine nuts, roasted chicken, lemon vinaigrette \$17.5 880 cal 2010 sod

Warm Spinach & Grilled Shrimp ^{LC}

baby spinach, prosciutto, pine nuts \$20 440 cal 1600 sod

Pomodorina Soup

plum tomatoes, fresh italian herbs \$8 190 cal 820 sod

Soup of the Day \$7.5 ask your server for nutritional info

PASTA

Add Fresh Greens or Caesar, \$5.5 110/160 cal 120/330 sod

Add Bibb & Bleu, \$6.5 350 cal 1010 sod

Shrimp Portofino

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter wine sauce \$26.5 900 cal 760 sod

Lobster Ravioli

lobster-stuffed ravioli, shrimp, lemon butter wine sauce \$27.5 709 cal 1030 sod

Lasagna Bolognese

bolognese sauce, italian sausage, ricotta, grana padano, pomodoro sauce \$22 630 cal 1810 sod

Mom's Ricotta Meatballs & Spaghetti

house-made pork, beef, veal & ricotta meatballs, romano cheese pomodoro sauce \$21 960 cal 2660 sod or bolognese \$22 1190 cal 3310 sod

Fettuccine Alfredo

parmesan, butter, asiago cream sauce \$18.5 1180 cal 2000 sod
add chicken \$5 290 cal 560 sod shrimp \$6 170 cal 340 sod

Penne Rustica

roasted chicken, shrimp, prosciutto, rosemary cream sauce, parmesan cheese \$21 1160 cal 2490 sod

An 18% gratuity will be added to parties of 6 or more

Un 18% de propina se agregara a grupos de 6 o mas.

^{LC} Entrées under 600 calories

PIZZA

Roasted Chicken & Arugula

roasted chicken, peppers, onions, basil pesto, mozzarella \$17 1060 cal 1930 sod

Italian Sausage

spicy fennel sausage, basil, mozzarella \$17.5 1100 cal 1930 sod

Margherita

vine-ripened tomatoes, mozzarella, basil \$16.5 840 cal 1310 sod

Primo Pepperoni

artisan pepperoni, mozzarella, basil, parmesan \$17.5 980 cal 1960 sod

Mushroom & Goat Cheese

caramelized onions, truffle oil, herbs mozzarella \$18.5 910 cal 1640 sod

ENTRÉES

Add Fresh Greens or Caesar, \$5.5 110/160 cal 120/330 sod

Add Bibb & Bleu, \$6.5 350 cal 1010 sod

Chicken Scaloppine

artichokes, mushrooms, capers, prosciutto, capellini, lemon butter wine sauce \$21 1180 cal 1420 sod

Chicken Parmesan

breaded milanese-style chicken breast, capellini with pomodoro sauce, fresh mozzarella \$25 940 cal 1330 sod

Pollo Caprese ^{LC}

grilled chicken breast, imported buffalo mozzarella, capellini with pomodoro sauce \$17.5 560 cal 1530 sod

Rosemary Ribeye*

grilled 12 oz. ribeye, rosemary butter, seasonal potatoes, roasted vegetables \$37 1430 cal 1770 sod

Grilled Salmon*

atlantic fillet, mediterranean-spiced vinaigrette, sun-dried tomato orzo, lemon \$29.5 1110 cal 1220 sod

Chicken Marsala

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini \$22 810 cal 1070 sod

DOLCE

Tiramisu

mascarpone, ladyfingers, espresso, rum, cocoa \$8 690 cal 160 sod

Lemon Passion

citrus cake, lemon curd, whipped cream \$8 580 cal 370 sod

Eli's Cheesecake

Handmade in Chicago, signature all-butter shortbread cookie crust, fresh strawberries \$8 760 cal 520 sod

*NOTICE: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

VINO

Glass/Bottle

BIANCO

Pinot Grigio: Del Vento *Italy* \$15.5 / \$62

Sauvignon Blanc: Villa Maria *New Zealand* \$12.5 / \$50

Sauvignon Blanc: Mantanzas Creek *California* \$12.5 / \$50

Chardonnay: Louis Jadot Macon-Villages *France* \$12.5 / \$50

Chardonnay: Chalk Hill *California* \$12.5 / \$50

White Blend: Evolution *Oregon* \$15.5 / \$62

SPARKLING

Prosecco: Mionetto *Italy* Split \$13

Brut Rosé: Chandon *California* Split \$14

ROSSO

Pinot Noir: Nielson *California* \$15.5 / \$62

Merlot: Decoy *California* \$15.5 / \$62

Malbec: Alamos *Argentina* \$12.5 / \$50

Red Blend: Columbia Crest H3 *California* \$15.5 / \$62

Cabernet Sauvignon: Robert Mondavi *Napa Valley* \$10.5 / \$42

Cabernet Sauvignon: Hess Shirtail Ranches *California* \$15.5 / \$62

Tempranillo Rioja: Marques de Caceres *Spain* \$10.5 / \$42

ROSÉ

Charles & Charles *Washington* \$12.5 / \$50

HOUSE WINE



VALOROSO TOSCANO

Toscana IGT

The Edelweiss flower symbolizes the valor, strength and bravery of Count Placido, who brought peace to the Tuscan region where Valoroso Toscano is crafted today exclusively for Romano's Macaroni Grill.

Chardonnay Blend \$10.5

Chianti Blend \$10.5

CRAFTED COCKTAILS

Sorrento Lemonade

absolut vodka, villa masa limoncello, lemonade

Margarita Prima

milagro silver tequila, tuaca, agave nectar, lemon

Gate 17 Bellini

authentic Italian prosecco topped with fresh peach nectar or strawberries

House Margarita

jose cuervo gold tequila, agave nectar, lime

Blood Orange Cosmo

ketel one oranje, blood orange

Perfect Martini

tanqueray gin, dry & sweet vermouth

BIRRA

DRAUGHT

Stella Artois

Goose Island IPA

Blue Moon

Bud Light

BOTTLES & CANS

Peroni

Heineken

Corona Extra

Lagunitas IPA

Modelo Especial

Michelob Ultra

Michelob Ultra Pure Gold

Miller Lite

Sierra Nevada Hazy Little Thing IPA

Dogfish Head Seaquench Ale

Guinness Stout Nitro

Samuel Adams Seasonal

Samuel Adams Boston Lager

Budweiser (16 oz Aluminum)

Angry Orchard Cider

Heineken 0.0 N/A

HARD SELTZER Truly Wild Berry