# Let ws show you around Italy, one pie at a time. Try them all and see where they take you.



## EAT LIKE YOU'RE THERE.

#### PESTO CHICKEN 16 M

### A taste of Liguria

pesto sauce, grilled chicken, mozzarella, bruschetta tomatoes, grated parmesan, basil, toasted pine nuts (1,080 cal)

#### SICILIAN 16 M

#### A taste of Sicilia

sicilian tomato sauce, mortadella, soppressata, italian sausage, pepperoni, mozzarella, parmesan and mediterranean Spices (1,430 cal)

## ROASTED MUSHROOM 16 M

## A taste of Umbria

black pepper parmesan sauce, caramelized onions, fontina cheese, goat cheese, roasted mushrooms, mediterranean herbs, fresh arugula, truffle oil (1,260 cal)

## PROSCIUTTO & ARUGULA 15 M

# A taste of Roma

whipped ricotta, fontina, prosciutto, fresh arugula, mediterranean vinaigrette and shaved grana padano parmesan (1,310 cal)

## SHRIMP DIAVOLA 16 M

## A taste of Napoli

spicy arrabbiata sauce, shrimp, mozzarella, calabrian chili peppers, mediterranean herbs (1,330 cal)

# CACIO E PEPE 15 M

## A taste of Roma

black pepper parmesan cheese sauce, roasted chicken, mozzarella, shredded parmesan and romano with fresh cracked black pepper (1,360 cal)

cheese, margherita, pepperoni and italian sausage pizzas available upon request

M ROMANO'S FAVORITE ITEMS

♥ 600 CALORIES OR FEWER

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.

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne