

ANTIPASTI

CHOOSE 2 FOR 11.5

➔ **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 **7.5** (670 cal.)

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

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

👉 **CRISPY ARTICHOKE** 👉
artichokes, charred lemon, citrus black pepper aioli **11.5** (470 cal.)

PROSCIUTTO + CHEESE BOARD
imported prosciutto, sun-dried tomato herbed goat cheese, grana padano cheese, rosemary crackers, fig jam **11** (650 cal.)

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

STUFFED MUSHROOMS
mushroom caps filled with sausage, goat cheese, ricotta + spinach, crispy parsley **11** (510 cal.)

SPINACH + ARTICHOKE DIP
spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, garlic-brushed rosemary bread **10.5** (1100 cal.)
add shrimp **2** (50 cal.)

👉 **CAPRESE SALAD** 👉
vine-ripened tomatoes, imported buffalo mozzarella, basil, balsamic glaze **11** (510 cal.)

ITALIAN CHOPPED
roasted chicken, romaine, fresh-smoked buffalo mozzarella, roma tomatoes, artichokes, chopped pepperoni, feta, cucumber, parmesan, oreganata dressing **14** (620 cal.)

PARMESAN-CRUSTED CHICKEN
parmesan-crust chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze **12.5** (1080 cal.)

👉 **BIBB + BLEU** 👉
bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch **11** (520 cal.)
add chicken **3.5** (160 cal.)
add shrimp **5** (70 cal.)
add grilled salmon* **9** (590 cal.)

👉 **ROSA'S SIGNATURE CAESAR** 👉
romaine, romano, creamy caesar dressing, rustic croutons **10** (470 cal.)
add chicken **3.5** (160 cal.)
add shrimp **5** (70 cal.)
add grilled salmon* **9** (590 cal.)

BRICK OVEN PIZZAS

ADD SIDE OF SOUP, ROSA'S SIGNATURE CAESAR OR FRESH GREENS SALAD WITH PURCHASE OF ANY ENTRÉE FOR **2.5**

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 **11.5** (1170 cal.)

➔ **FARMHOUSE** ➔
butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan **13.5** (1330 cal.)

CHICKEN

ADD SIDE OF SOUP, ROSA'S SIGNATURE CAESAR OR FRESH GREENS SALAD WITH PURCHASE OF ANY ENTRÉE FOR **2.5**

➔ **CHICKEN SCALOPPINE** ➔
chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini **19** (1240 cal.)

CARMELA'S CHICKEN
roasted chicken, rigatoni, caramelized onions, mushrooms, marsala cream sauce **18** (1090 cal.)

CHICKEN MARSALA
chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini **20** (790 cal.)

➔ **CHICKEN PARMESAN** ➔
hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, capellini **18** (1610 cal.)

👉 **POLLO CAPRESE** 👉
grilled chicken breast, imported buffalo mozzarella, imported pomodorina, capellini **16.5** (560 cal.)

SEAFOOD

ADD SIDE OF SOUP, ROSA'S SIGNATURE CAESAR OR FRESH GREENS SALAD WITH PURCHASE OF ANY ENTRÉE FOR **2.5**

GRILLED SALMON*
grilled salmon filet, calabrian honey pepper glaze, spinach sun-dried tomato orzo **22.5** (1020 cal.)

➔ **SHRIMP PORTOFINO** ➔
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter **19** (1200 cal.)

SHRIMP SCAMPI
sautéed jumbo shrimp, capellini, garlic, rosemary butter, roma tomatoes **21** (1180 cal.)

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

LOBSTER BISQUE
smooth, rich, creamy lobster + shrimp bisque available daily **7.5** (320 cal.)

➔ **PASTA DI MARE*** ➔
jumbo shrimp, scallops, mussels, fettuccine, white wine, imported pomodorina, garlic, red chile **22.5** (1030 cal.)

LOBSTER RAVIOLI
lobster-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp **21** (920 cal.)

PARMESAN-CRUSTED SOLE
hand-breaded sole filet, lemon butter, capers, spinach sun-dried tomato orzo **18.5** (1460 cal.)

SOUPS

SOUP OF THE DAY
rotating selection, ask your server **6**

PASTA

ADD SIDE OF SOUP, ROSA'S SIGNATURE CAESAR OR FRESH GREENS SALAD WITH PURCHASE OF ANY ENTRÉE FOR **2.5**

➔ **BUTTERNUT TORTELLACCI** ➔
tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan **20.5** (980 cal.)

PASTA MILANO
roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce **17** (1040 cal.)

MUSHROOM RAVIOLI
porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce **17.5** (930 cal.)

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina **17.5** (1110 cal.)

POMODORO TORTELLACCI
tortellacci stuffed with four-cheese blend, imported pomodorina, charred tomato **18.5** (460 cal.)

MAMA'S TRIO
chicken parmesan, lasagna bolognese, fettuccine alfredo **21** (2110 cal.)

➔ **SIGNATURE TRUFFLE MAC + CHEESE** ➔
penne, asiago, fontina, smoked mozzarella, cheddar, pecorino, truffle oil, herbed breadcrumbs **16** (1060 cal.)
add prosciutto **2** (70 cal.)

CARNE

ADD SIDE OF SOUP, ROSA'S SIGNATURE CAESAR OR FRESH GREENS SALAD WITH PURCHASE OF ANY ENTRÉE FOR **2.5**

STEAK + POTATOES*
10 oz. sirloin, roasted parmesan potatoes, sautéed broccolini. choose oreganata sauce (890 cal.) or rosemary butter (930 cal.) **26.5**

GRILLED PORK CHOP*
grilled bone-in pork chop, chianti balsamic demi-glace, wild mushroom + snap pea risotto **24.5** (1440 cal.)

MOM'S RICOTTA MEATBALLS + SPAGHETTI
house-made beef, veal, pork + ricotta meatballs, romano, spaghetti

pomodorina sauce **16** (1270 cal.)
bolognese sauce **17** (1460 cal.)

FETTUCCINE ALFREDO
parmesan, butter, cream **14.5** (1140 cal.)
add chicken **3.5** (230 cal.)
add shrimp **5** (170 cal.)

CREATE YOUR OWN PASTA
choice of pasta, sauce, toppings **15.5**

EGGPLANT PARMESAN
pan-fried breaded eggplant, imported pomodorina, mozzarella, capellini **15.5** (1340 cal.)

👉 **RATATOUILLE** 👉
zucchini, roma tomatoes, red pepper, yellow pepper, eggplant, capers, olives, imported pomodorina, parmesan polenta **17** (580 cal.)

➔ **PENNE RUSTICA** ➔
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan **18** (1060 cal.)

SAUSAGE RIGATONI
italian sausage, mushrooms, romano, creamy alfredo, rigatoni **13** (1100 cal.)

BRAISED LAMB SHANK*
tender braised lamb shank, marsala demi-glace, butternut squash mashed potatoes, crispy sage **27** (1390 cal.)

PORTERHOUSE STEAK*
porterhouse steak, rosemary lemon butter, crispy brussels sprouts halves with a balsamic glaze **32** (1480 cal.)

REFRESH

non-alcoholic drinks

ITALIAN SODA OR FLAVORED TEA
blackberry, pomegranate, peach, blood orange or raspberry

FRIZZANTES
soda water, natural flavor + fresh fruit garnish basil | cucumber | strawberry-cucumber

LIMONATA NOJITO
san pellegrino limonata, agave, lime, mint

CRANBERRY ORANGE SPRITZ
cranberry, orange, san pellegrino aranciata

SAN PELLEGRINO
sparkling, limonata, aranciata

SIDES

GRILLED ASPARAGUS 3.5

BROCCOLINI 3.5

CRISPY BRUSSELS SPROUTS 3.5

PARMESAN TRUFFLE FRIES 3.5

SEASONAL VEGETABLES 3.5

KID'S MENU

For ages 12 and under. Served with your choice of milk, juice or soda.

PEPPERONI PIZZA

SPAGHETTI + POMODORINA

SPAGHETTI + MEATBALLS

SPAGHETTI + MEAT SAUCE

FETTUCCINE ALFREDO

GRILLED CHICKEN + PASTA
served with seasonal vegetables

MAC + CHEESE

CHEESE RAVIOLI

CHICKEN STRIPS
served with choice of salad, seasonal vegetables or fries

➔ **ROMANO'S HOUSE FAVORITES** ➔

👉 **600 CALORIES OR FEWER** 👉
WITHOUT ADDITIONS OR SUBSTITUTIONS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
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 ANIMAL FOODS (SUCH AS: MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS) MAY INCREASE YOUR RISK OF CONTRACTING FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MAY BE COOKED TO ORDER. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.