

WINE

Have a glass or share a bottle with friends and family.



WHITE OR RED BLEND
7.5 (140 cal.) / 42 (1250 cal.)
Made just for Macaroni Grill, our Valoroso Red is a well-balanced, fruity blend of Sangiovese, Montepulciano and Cabernet Sauvignon.



WHITE

- PROSECCO LA MARCA**
Veneto, Italy | apple, lemon custard, soft bubbles 11 (140 cal.) / 44 (620 cal.)
- MOSCATO SEVEN DAUGHTERS**
Veneto, Italy | melon, lychee, honey, spritz 11 (140 cal.) / 44 (620 cal.)
- RIESLING SELBACH 'AHI'**
Mosel, Germany | balanced, peach, sweet lime 9 (140 cal.) / 36 (620 cal.)
- PINOT GRIGIO BANFI 'LE RIME'**
Toscana IGT, Italy | white peach, melon, crisp apple 9 (140 cal.) / 36 (620 cal.)
- SAUVIGNON BLANC NOBILO**
Marlborough, New Zealand | citrus, gooseberry 11 (140 cal.) / 44 (620 cal.)
- CHARDONNAY WILLIAM HILL**
California | ripe peach, pear, vanilla 9 (140 cal.) / 36 (620 cal.)
- CHARDONNAY KENDALL-JACKSON 'VINTNER'S RESERVE'**
California | lemon custard, cream, toasted oak 10 (140 cal.) / 40 (620 cal.)

RED

- PINOT NOIR BRIDLEWOOD**
Monterey, CA | cherry, strawberry, spice 9 (140 cal.) / 36 (620 cal.)
- SANGIOVESE BLEND SANTA CRISTINA**
Toscana IGT, Italy | bright cherry, well-balanced 8 (140 cal.) / 32 (620 cal.)
- MALBEC ALAMOS**
Mendoza, Argentina | blackberry, plum, spices 9 (140 cal.) / 36 (620 cal.)
- MERLOT 14 HANDS**
Columbia Valley, WA | plum, cherry, mocha 9 (140 cal.) / 36 (620 cal.)
- ZINFANDEL RAVENSWOOD**
Lodi, CA | lush strawberry, rhubarb, spice 9 (140 cal.) / 36 (620 cal.)
- CABERNET SAUVIGNON LOUIS M. MARTINI**
Sonoma, CA | black plum, spice, oak 12 (140 cal.) / 48 (620 cal.)

COCKTAILS

- SORRENTO LEMONADE** (390 cal.)
absolut vodka, il tramonto limoncello, fresh lemonade 10.5
- TIRAMISU ESPRESSO MARTINI** (260 cal.)
borghetti italian espresso liqueur, new amsterdam vodka, vanilla, cinnamon, cream 10.5
- MARGARITA PRIMA** (440 cal.)
milagro silver tequila, tuaca, agave, lemon 10.5
- BLOOD ORANGE COSMO** (200 cal.)
ketel one oranje vodka, blood orange 10.5

REFRESH

non-alcoholic drinks

- ITALIAN SODA** (130 cal.), **FLAVORED TEA** (80 cal.) & **LEMONADE** (230 cal.) 4
blackberry, strawberry, mango, raspberry
- SAN PELLEGRINO** (0 - 150 cal.) 4.95
sparkling, limonata, aranciata
- GINGER CREAM SODA** (150 cal.) 6
ginger ale, lemon, lime, agave, cream
- LIMONATA NOJITO** (170 cal.) 6
san pellegrino limonata, agave, lime, mint
- CRANBERRY ORANGE SPRITZ** (140 cal.) 6
cranberry, orange, san pellegrino aranciata

BEER

DRAFT

- COOR'S LIGHT** (140 cal.) 6
- DOS EQUIS AMBER** (230 cal.) 6
- KONA LONGBOARD LAGER** (230 cal.) 6
- MAUI BREWING 'BIG SWELL' IPA** (230 cal.) 6
- PACIFICO LAGER** (230 cal.) 6
- PERONI** (230 cal.) 6
- SIERRA NEVADA PALE ALE** (230 cal.) 6
- STELLA ARTOIS** (230 cal.) 6

BOTTLE

- BUDWEISER** (150 cal.) 6 | **BUD LIGHT (16OZ)** (140 cal.) 6
- CORONA** (220 cal.) 6.5 | **HEINEKEN** (220 cal.) 6.5
- HEINEKEN LIGHT** (100 cal.) 6.5
- GUINNESS (14.9OZ)** (160 cal.) 7
- STEINLAGER** (220 cal.) 6.5
- ERDINGER WEISSBIER** (220 cal.) 6.5
- ERDINGER N/A** (70 cal.) 6.5

SIP. TASTE. CELEBRATE.

HAPPY HOUR

In the Bar & Lounge
Daily 3pm - 6pm and 8pm - 10pm

WITH FRIENDS. WITH FAMILY. WE FEAST.

WELCOME

TO THE HOUSE THAT GENEROSITY BUILT

MAIN MENU - WAIKOLOA

2nd Draft (4-26-18)

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

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

CRISPY ARTICHOKE
artichokes, charred lemon, citrus black pepper aioli
12 (470 cal.)

CALAMARI FRITTI
crispy calamari, calabrian pepper pesto, citrus black pepper aioli
14 (760 cal.)

CRISPY FRESH MOZZARELLA
parmesan-breaded mozzarella, arrabbiata 10 (820 cal.)

CAPRESE SALAD
vine-ripened tomatoes, imported buffalo mozzarella, basil, balsamic glaze 15 (510 cal.)

STUFFED MUSHROOMS
mushroom caps filled with sausage, goat cheese, ricotta + spinach, crispy parsley 14 (510 cal.)

SPINACH + ARTICHOKE DIP
spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, garlic-brushed rosemary bread 13 (1100 cal.)
add shrimp 2 (50 cal.)

CHOOSE 2 ANTIPASTI FOR 17

SIGNATURE MAC + CHEESE BITES
crisp-fried four-cheese pasta, truffle dip 9 (920 cal.)

SPICY RICOTTA MEATBALLS
house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata 9 (700 cal.)

GOAT CHEESE PEPPADEW PEPPERS
toasted breadcrumbs, balsamic glaze 9 (350 cal.)

BRUSCHETTA
grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil 9 (670 cal.)

BAKED PROSCIUTTO + MOZZARELLA
prosciutto-wrapped fresh mozzarella + basil, arrabbiata, grilled peasant bread 9 (610 cal.)

ZUCCHINI FRITTI
crisp-fried, arrabbiata 9 (560 cal.)

SALADS

STEAK + GREENS
6 oz. sliced NY strip, baby kale, spinach, radicchio, arugula, crispy prosciutto, gorgonzola, crispy onions, balsamic herb dressing
19 (1070 cal.)

BIBB + BLEU
bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch
15 (520 cal.)
add chicken 6 (160 cal.) add shrimp 7 (70 cal.)

PARMESAN-CRUSTED CHICKEN
parmesan-crusted chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze 18 (1080 cal.)

CHICKEN FLORENTINE
roasted chicken, chopped spinach, orzo, sun-dried tomatoes, roma tomatoes, capers, olives, pine nuts, mediterranean vinaigrette 18 (880 cal.)

ROSA'S SIGNATURE CAESAR
romaine, romano, creamy caesar dressing, rustic croutons
11 (470 cal.)
add chicken 6 (160 cal.) | add shrimp 7 (70 cal.)

MAIN MENU - WAIKOLOA

2nd Draft (4-26-18)

SOUPS

SOUP OF THE DAY
rotating selection, ask your server 9

BRICK OVEN PIZZAS

Add Imported Buffalo Mozzarella (210 cal.) 5

PEPPERONI
pepperoni, fresh mozzarella 18 (1280 cal.)

MARGHERITA
bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil 18 (1140 cal.)

CHICKEN + ARUGULA
roasted chicken, caramelized onion pesto, roasted bell peppers, fresh mozzarella 19 (1080 cal.)

FARMHOUSE
butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan 19 (1330 cal.)

ITALIAN SAUSAGE
spicy fennel sausage, house-made whipped ricotta, fresh basil 18 (1390 cal.)

600 CALORIES OR FEWER

ROMANO'S FAVORITE ITEMS

CHICKEN

Add Side Fresh Greens (190 cal.) 6
Rosa's Signature Side Caesar (240 cal.) 6
Add Side Bibb + Bleu (270 cal.) 7

CHICKEN SCALOPPINE
chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini 23 (1240 cal.)

CHICKEN PARMESAN
hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, capellini 23 (1610 cal.)

CHICKEN UNDER A BRICK
roasted half chicken, seasonal vegetables, roasted parmesan potatoes 25 (1590 cal.)

POLLO CAPRESE
grilled chicken breast, imported buffalo mozzarella, imported pomodorina, capellini 22 (560 cal.)

CHICKEN MARSALA
chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini 23 (790 cal.)

CARNE

Add Side Fresh Greens (190 cal.) 6
Rosa's Signature Side Caesar (240 cal.) 6
Add Side Bibb + Bleu (270 cal.) 7

TUSCAN RIBEYE*
topped with Tuscan butter, served with roasted potatoes and asparagus (1190 cal.) 32

GRILLED PORK CHOP*
grilled bone-in pork chop, chianti balsamic demi-glace, wild mushroom + snap pea risotto 29 (1440 cal.)

SEAFOOD

Add Side Fresh Greens (190 cal.) 6
Rosa's Signature Side Caesar (240 cal.) 6
Add Side Bibb + Bleu (270 cal.) 7

FRESH ISLAND FISH*
rotating selection, ask your server 28

GRILLED SALMON*
grilled salmon filet, calabrian honey pepper glaze, spinach sun-dried tomato orzo 28 (1020 cal.)

PASTA DI MARE
scallops, mussels, jumbo shrimp, fettuccine, white wine, imported pomodorina, garlic, red chile 28 (1030 cal.)

SHRIMP PORTOFINO
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter 24 (1200 cal.)

LOBSTER RAVIOLI
lobster-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp 26 (920 cal.)

SHRIMP SCAMPI
sautéed jumbo shrimp, capellini, garlic, rosemary butter, roma tomatoes 25 (1180 cal.)

PASTA

Add Side Fresh Greens (190 cal.) 6
Rosa's Signature Side Caesar (240 cal.) 6
Add Side Bibb + Bleu (270 cal.) 7

BUTTERNUT TORTELLACCI
four-cheese stuffed tortellacci, asiago cream, butternut squash, prosciutto, parmesan 21 (980 cal.)

MUSHROOM RAVIOLI
porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce 19 (930 cal.)

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta, grana padano, imported pomodorina 23 (1110 cal.)

MAMA'S TRIO
chicken parmesan, lasagna bolognese, fettuccine alfredo 29 (2110 cal.)

CREATE YOUR OWN PASTA
choice of pasta, sauce, toppings 20

MOM'S RICOTTA MEATBALLS + SPAGHETTI
house-made beef, veal, pork + ricotta meatballs, romano, spaghetti pomodorina sauce 19 (1270 cal.)
bolognese sauce 21 (1460 cal.)

FETTUCCINE ALFREDO
parmesan, butter, cream 19 (1140 cal.)
add chicken 6 (230 cal.) | add shrimp 7 (170 cal.)

EGGPLANT PARMESAN
pan-fried breaded eggplant, capellini, imported pomodorina, mozzarella 21 (1340 cal.)

PENNE RUSTICA
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan 21 (1060 cal.)

CARMELA'S CHICKEN
roasted chicken, rigatoni, caramelized onions, mushrooms, marsala cream sauce 21 (1090 cal.)

FRESHLY BAKED Rosemary Bread

Our Rosemary Bread is the perfect accompaniment to any Italian meal. It is always freshly baked and served with house-made pesto, romano cheese, extra virgin olive oil and balsamic vinegar
2/LOAF (230 cal.)