

WINE

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



PROSECCO RUFFINO

Prosecco-DOC, Italy | apples, pears, citrus, hint of wisteria
12 (140 cal.) / 48 (620 cal.)

MOSCATO SEVEN DAUGHTERS

Veneto, Italy | melon, lychee, honey, spritz 11.5 (140 cal.) / 46 (620 cal.)

MOSCATO D'ASTI STELLA ROSA

Italy | Juicy peaches, apricots and sweet honey 11.5 (145 cal.) / 46 (620 cal.)

RIESLING CHARLES SMITH KUNG FU GIRL

Washington State | White peach, jasmine, honeysuckle and lime
11 (140 cal.) / 44 (620 cal.)

PINOT GRIGIO BANFI 'LE RIME'

Toscana IGT, Italy | white peach, melon, crisp apple 9.5 (140 cal.) / 38 (620 cal.)

SAUVIGNON BLANC NOBILO

Marlborough, New Zealand | citrus, gooseberry 11.5 (140 cal.) / 46 (620 cal.)

CHARDONNAY MEIOMI

California | honey, almonds, baking spice, subtle custard notes
13 (140 cal.) / 49 (620 cal.)

CHARDONNAY KENDALL-JACKSON 'VINTNER'S RESERVE'

California | lemon custard, cream, toasted oak 10.5 (140 cal.) / 42 (620 cal.)



WHITE OR RED BLEND

8 (140 cal.) / 44 (1250 cal.)

Made just for Macaroni Grill, our Romano's Bianco is a light, refreshing blend of chardonnay and pinot grigio grapes. Our Romano's Rosso is a well-balanced, fruity blend of Sangiovese and Merlot.

ROSÉ LA CREMA

Monterey, California | watermelon, strawberry, blood orange
12 (140 cal.) / 48 (620 cal.)

PINOT NOIR BRIDLEWOOD

Monterey, CA | cherry, strawberry, spice 9.5 (140 cal.) / 38 (620 cal.)

PINOT NOIR MEIOMI

California | juicy, lush, creamy red fruit 12 (140 cal.) / 48 (620 cal.)

SANGIOVESE BLEND SANTA CRISTINA

Toscana IGT, Italy | bright cherry, well-balanced 9.5 (140 cal.) / 38 (620 cal.)

MALBEC ALAMOS

Mendoza, Argentina | dark cherry, plum and berry 9.5 (140 cal.) / 38 (620 cal.)

MERLOT 14 HANDS

Columbia Valley, WA | plum, cherry, mocha 10 (140 cal.) / 40 (620 cal.)

ZINFANDEL RAVENSWOOD

Lodi, CA | lush strawberry, rhubarb, spice 9.5 (140 cal.) / 38 (620 cal.)

CABERNET SAUVIGNON LOUIS M. MARTINI

Sonoma, CA | black plum, spice, oak 12 (140 cal.) / 48 (620 cal.)

CABERNET SAUVIGNON COPPOLA CLARET

California | black berry, cassis and roasted espresso
12 (140 cal.) / 48 (620 cal.)

RED

WHITE

COCKTAILS

SORRENTO LEMONADE (390 cal.)

absolut vodka, il tramonto limoncello, lemonade 12.25

BLOOD ORANGE COSMO (200 cal.)

ketel one oranje vodka, blood orange 12.25

ULTIMATE BELLINI (430 cal.)

sparkling white wine, romano's bianco white wine, peach, black raspberry 12.25

ITALIAN MULE (230 cal.)

absolut vodka, agave sour, ginger beer, limoncello 12.25

FROSÉ (210 cal.)

rosé wine, strawberry puree, agave nectar blended with fresh citrus 12.25

WHITE PEACH SANGRIA (190 cal.)

romano's bianco white wine, peach puree, sparkling white wine 12.25

REFRESH

non-alcoholic drinks

ITALIAN SODA (130 cal.), FLAVORED TEA (80 cal.)

& LEMONADE (230 cal.) 5

blackberry, strawberry, mango, raspberry

SAN PELLEGRINO (0 - 150 cal.) 5

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

KONA LONGBOARD LAGER (230 cal.) 7.5

KONA BIG WAVE GOLDEN ALE (230 cal.) 7.5

KONA LAVA MAN RED ALE (230 cal.) 7.5

KONA KUA BAY IPA (230 cal.) 7.5

MAUI BREWING CO. 'BIG SWELL' IPA (230 cal.) 7.5

MAUI BREWING CO. BIKINI BLONDE (230 cal.) 7.5

STELLA ARTOIS (230 cal.) 7.5

PERONI (230 cal.) 7.5

BOTTLE

BUDWEISER (150 cal.) 6.25 | BUD LIGHT (100 cal.) 6.25

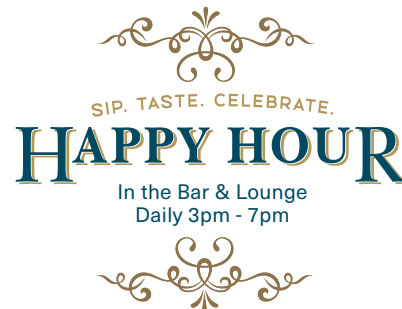
CORONA (220 cal.) 7

HEINEKEN (220 cal.) 7 | HEINEKEN LIGHT (100 cal.) 7

GUINNESS (14.9OZ) (160 cal.) 7

STEINLAGER (220 cal.) 7

MICHELOB ULTRA (100 cal.) 7



WITH FRIENDS. WITH FAMILY. WE FEAST.

WELCOME

TO THE HOUSE THAT GENEROSITY BUILT

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 BRUSSELS SPROUTS WITH PROSCIUTTO
crispy brussels sprout halves, balsamic glaze **15** (420 cal.)

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

CRISPY FRESH MOZZARELLA
parmesan-breaded mozzarella, arrabbiata **13** (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 **14** (1100 cal.)

PROSCIUTTO + CHEESE BOARD
imported prosciutto, sun-dried tomato herbed goat cheese, grana padano cheese, rosemary crackers, guava jam **16** (650 cal.)

CHOOSE 2 ANTIPASTI FOR 19

SIGNATURE MAC + CHEESE BITES
crisp-fried four-cheese pasta, truffle dip **11** (920 cal.)

SPICY RICOTTA MEATBALLS
house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata **11** (700 cal.)

GOAT CHEESE PEPPADEW PEPPERS
toasted breadcrumbs, balsamic glaze **11** (350 cal.)

BRUSCHETTA
grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil **11** (670 cal.)

BAKED PROSCIUTTO + MOZZARELLA
prosciutto-wrapped fresh mozzarella + basil, arrabbiata, grilled peasant bread **11** (610 cal.)

ZUCCHINI FRITTI
crisp-fried, arrabbiata **11** (560 cal.)

SALADS

STEAK* + GREENS*
6 oz. sliced NY strip, baby kale, spinach, radicchio, arugula, crispy prosciutto, gorgonzola, crispy onions, balsamic herb dressing **20** (1070 cal.)

BIBB + BLEU
bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch **16** (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 **19** (1080 cal.)

CHICKEN FLORENTINE
roasted chicken, chopped spinach, orzo, sun-dried tomatoes, roma tomatoes, capers, olives, pine nuts, mediterranean vinaigrette **19** (880 cal.)

ITALIAN CHOPPED
roasted chicken, romaine, roma tomatoes, artichokes, carrots, chopped pepperoni, feta, parmesan, balsamic herb dressing **19** (620 cal.)

ROSA'S SIGNATURE CAESAR
romaine, romano, creamy caesar dressing, rustic croutons **13** (470 cal.)
add chicken **6** (160 cal.) add shrimp **7** (70 cal.)

SOUPS

SOUP OF THE DAY
rotating selection, ask your server **9**

BRICK OVEN PIZZAS

Add Imported Buffalo Mozzarella (210 cal.) **4**

PEPPERONI
pepperoni, fresh mozzarella **18.50** (1280 cal.)

MARGHERITA
bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil **18.50** (1140 cal.)

CHICKEN + ARUGULA
roasted chicken, caramelized onion pesto, roasted bell peppers, fresh mozzarella **19.50** (1080 cal.)

FARMHOUSE
butcher-chopped bacon, prosciutto, pepperoni, sautéed spinach, fresh mozzarella, fonduta, parmesan **19.50** (1330 cal.)

ITALIAN SAUSAGE
spicy fennel sausage, fresh mozzarella, house-made whipped ricotta, fresh basil **18.50** (1390 cal.)

600 CALORIES OR FEWER

ROMANO'S FAVORITE ITEMS

CHICKEN

Add Side Fresh Greens (190 cal.) **7**
Rosa's Signature Side Caesar (240 cal.) **7**
Add Side Bibb + Bleu (270 cal.) **8**
Wild Mushroom Risotto (690 cal.) **10**

CHICKEN SCALOPPINE
chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini **25** (1240 cal.)

CHICKEN PARMESAN
hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, capellini **25** (1610 cal.)

CHICKEN UNDER A BRICK
roasted half chicken, seasonal vegetables, roasted parmesan potatoes **26** (1590 cal.)

POLLO CAPRESE
grilled chicken breast, imported buffalo mozzarella, imported pomodorina, capellini **23** (560 cal.)

CHICKEN MARSALA
chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini **25** (790 cal.)

CARNE

Add Side Fresh Greens (190 cal.) **7**
Rosa's Signature Side Caesar (240 cal.) **7**
Add Side Bibb + Bleu (270 cal.) **8**
Wild Mushroom Risotto (690 cal.) **10**

TUSCAN RIBEYE*
12 oz., topped with Tuscan butter, served with roasted potatoes and asparagus **35** (1190 cal.)

GRILLED PORK CHOP*
grilled bone-in pork chop, chianti balsamic demi-glace, wild mushroom + snap pea risotto **30** (1440 cal.)

PORTERHOUSE STEAK*
16 oz. porterhouse steak, rosemary lemon butter, buttermilk mashed potatoes **39** (1480 cal.)

BRAISED LAMB SHANK
tender braised lamb shank, marsala demi-glace, buttermilk mashed potatoes **33** (1390 cal.)

SEAFOOD

Add Side Fresh Greens (190 cal.) **7**
Rosa's Signature Side Caesar (240 cal.) **7**
Add Side Bibb + Bleu (270 cal.) **8**
Wild Mushroom Risotto (690 cal.) **10**

FRESH ISLAND FISH*
rotating selection, ask your server **32**

GRILLED SALMON*
grilled salmon filet, calabrian honey pepper glaze, spinach sun-dried tomato orzo **30** (1020 cal.)

PASTA DI MARE
scallops, mussels, jumbo shrimp, fettuccine, white wine, imported pomodorina, garlic, red chile **30** (1030 cal.)

SHRIMP PORTOFINO
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter **26** (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 **27** (1180 cal.)

PASTA

Add Side Fresh Greens (190 cal.) **7**
Rosa's Signature Side Caesar (240 cal.) **7**
Add Side Bibb + Bleu (270 cal.) **8**
Wild Mushroom Risotto (690 cal.) **10**

BUTTERNUT TORTELLACCI
four-cheese stuffed tortellacci, asiago cream, marsala sauce, butternut squash, prosciutto, parmesan **23** (980 cal.)

MUSHROOM RAVIOLI
porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce **23** (930 cal.)

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta, grana padano, imported pomodorina **25** (1110 cal.)

MAMA'S TRIO
chicken parmesan, lasagna bolognese, fettuccine alfredo **31** (2110 cal.)

CREATE YOUR OWN PASTA
choice of pasta, sauce, toppings **22**

MOM'S RICOTTA MEATBALLS + SPAGHETTI
house-made beef, veal, pork + ricotta meatballs, romano, spaghetti pomodorina sauce **22** (1270 cal.)
bolognese sauce **23** (1460 cal.)

FETTUCCINE ALFREDO
parmesan, butter, cream **21** (1140 cal.)
add chicken **6** (160 cal.) add shrimp **7** (70 cal.)

EGGPLANT PARMESAN
pan-fried breaded eggplant, capellini, imported pomodorina, mozzarella **22** (1340 cal.)

PENNE RUSTICA
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan **24** (1060 cal.)

CARMELA'S CHICKEN
roasted chicken, rigatoni, caramelized onions, mushrooms, marsala cream sauce **23** (1090 cal.)

PASTA MILANO
roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce **23** (1040 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.)