

# Romano's Italian Restaurant



## Appetizers

<b>Garlic Bread</b>	7
<b>Garlic Cheese Bread</b>	9
<i>New!</i> <b>Asparagus Fries</b> Jumbo spears hand breaded in our seasoned breadcrumbs.	10
<b>Sautéed Mushrooms</b> In butter, white wine & garlic.	9
<b>Bruschetta</b> Toasted bread topped with roma tomatoes, garlic, onion, basil, extra virgin olive oil & a splash of balsamic vinegar. <i>Add fresh mozzarella</i>	10 add 3
<b>Fried Mozzarella</b> Served with marinara.	10
<b>Sautéed Fresh Clams &amp; Mussels</b> In a red or white wine garlic sauce.	14
<b>Fried Calamari</b> Served with a side of marinara. (Fra Diavolo \$.50)	12
<b>Insalata Capresé</b> Layers of fresh mozzarella, tomato, whole leaf basil, & thinly sliced prosciutto all drizzled with extra virgin olive oil & fresh cracked pepper.	11

## Zuppa & Insalata

<b>House Minestrone</b>	Cup 4	Bowl 5
<b>Zuppa di Giorno</b> soup of the day	Cup 4	Bowl 5
<b>Pasta Fagioli</b>		10
Pasta with cannellini beans, tomatoes & onions in a rich broth.		
<b>Romano's Salad</b>	Sml 5	Lrg 8
<b>Caesar Salad</b>	Sml 7	Lrg 10
Romaine lettuce, seasoned croutons and parmesan cheese with our homemade Caesar dressing.		
<i>with chicken</i>		add 2
<i>with blackened chicken</i>		add 4
<i>with shrimp</i>		add 4
<b>Antipásto</b>	Sml 10	Lrg 13
Combination of crisp greens, vegetables & assorted Italian meats & cheeses.		
<b>Spinaci Salad</b>		11
Fresh Spinach tossed with bacon bits, hardboiled eggs, mushrooms & red onions. Served with raspberry vinaigrette		

*Dressings: Creamy Italian, Blue Cheese Vinaigrette, Ranch, Oil and Vinegar, Raspberry Vinaigrette*

## Signature Pasta Dishes

*Includes soup or salad & our fresh baked bread*

<b>Spaghetti Marinara</b> ✓ Our homemade tomato sauce loaded with fresh basil, garlic & our secret blend of Italian herbs. <i>with 1 sausage or 2 meatballs</i>	13 add 3	<i>New!</i> <b>Short Rib Ragu</b> Tender short ribs slowly braised with carrots, celery & onion tossed in farfalle.	18
<b>Spaghetti Bolognese</b> Our robust meat sauce slow cooked with herbs, onions, garlic & a splash of Chianti. <i>with 1 sausage or 2 meatballs</i>	14 add 3	<i>New!</i> <b>Chicken and Asparagus Farfalle</b> Sautéed with lemon and parmesan	18
<b>Fettuccine Alfredo</b> <i>with chicken</i> <i>with shrimp</i>	15 add 3 add 4	<b>Fettuccine Capriccioso</b> Roasted chicken, prosciutto, basil, onions & tomatoes in a rose cream sauce.	18
<b>Angel Hair al Pomodoro</b> ✓ Tomato, basil & garlic. <i>Add fresh mozzarella add 3</i>	14	<b>Rigatoni Formaggi al forno</b> Mozzarella, parmesan & fontina with roasted garlic then baked with seasoned bread crumbs.	16
<b>Penne Mushroom</b> Sliced button mushrooms in a rose cream tomato sauce.	15	<b>Linguine alla Carbonara</b> Molinari Pancetta, parmesan cheese, onions & cracked black pepper tossed in a cream sauce.	17
<b>Penne all' Arrabbiata</b> ✓ Spicy marinara. <i>Add fresh mozzarella</i>	14 add 3	<b>Penne al Gorgonzola</b> Penne pasta tossed in a crumbled gorgonzola cream sauce sprinkled with roasted pine nuts.	16
<b>Rigatoni Calabrese</b> Sausage & roasted peppers in a zesty white wine tomato sauce.	17	<b>Linguine al Pesto</b> Pesto cream sauce with pine nuts.	15
		<b>Linguine Broccoli</b> Olive oil, garlic, broccoli & shaved parmesan.	14

*Add Chicken to any dish for \$3 or shrimp for \$4*

## Specialty Pasta

*Includes soup or salad & our fresh baked bread*

<b>Tortellini</b> Served in a rose cream sauce topped with a layer of mozzarella.	15
<b>Ravioli Tradizionale</b> Meat or cheese ravioli served with marinara sauce.	13
<b>Gnocchi alla Thomasino</b> Our handmade potato dumplings, sun-dried tomatoes, fresh garlic & basil sautéed in butter & parmesan cheese.	16

## Risotto

*Includes soup or salad & our fresh baked bread*

<b>Chicken &amp; Mushroom Risotto</b> Tender pieces of chicken, onions & fresh sliced mushrooms all sautéed with Arborio rice, cream & fresh parmesan.	18
<b>Risotto Pescatore</b> Fresh clams, mussels, calamari & shrimp sautéed with Arborio rice & tomato sauce.	23
<b>Risotto Primavera</b> Juliened fresh vegetables sautéed with Arborio rice, cream & fresh parmesan.	17



- VEGAN

Prices subject to change without notice

18% Gratuity for parties of 8 or more

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## Pesce

*Includes soup or salad & our fresh baked bread*

- Shrimp and Scallop Sassy** 22  
Jumbo shrimp and scallops in a brandy cream sauce over bucatini.
- Linguine & Fresh Clams** 21  
Fresh clams sautéed in red or white wine garlic sauce over linguine.
- Scampi alla Pearl** 21  
Jumbo shrimp sautéed in butter & garlic & served with garlic roasted potatoes & sautéed vegetables.
- Linguine Pescatore** 23  
Mussels, clams, shrimp & calamari sautéed in a spicy tomato sauce served over a bed of linguine.
- Scampi alla Nonna** 22  
Jumbo shrimp crusted with seasoned bread crumbs & garlic then drizzled with butter & baked in a hot brick oven. Served with garlic roasted potatoes & sautéed vegetables.
- Cioppino** 26  
Our seafood stew of fresh clams, shrimp, scallops, fresh fish and mussels in a hearty tomato, basil & wine broth.

## Al Forno

*Includes soup or salad & our fresh baked bread*

- Manicotti** 13  
Homemade crepes stuffed with a blend of ricotta, mozzarella & parmesan cheeses, topped with marinara sauce & a layer of mozzarella.
- Cannelloni alla California** 14  
Homemade crepes stuffed with chicken, spinach & a trio of cheeses topped with marinara sauce & a layer of mozzarella.
- Lasagna** 14  
Sheets of pasta layered with ricotta cheese, bolognese sauce, topped with marinara sauce & a layer of mozzarella.
- Eggplant Parmigiana** 12  
Slices of seasoned eggplant layered with marinara & mozzarella cheese, served with a side of pasta.

## Pollo

*Includes soup or salad & our fresh baked bread*

- Chicken Francese** 20  
Lightly egg washed & pan seared chicken breasts in a lemon butter sauce, served with garlic roasted potatoes & sautéed vegetables.
- Chicken Marsala** 20  
Chicken breasts sautéed in a Marsala wine & mushroom sauce, served with garlic roasted potatoes & sautéed vegetables.
- Chicken Parmigiana** 17  
Seasoned breaded chicken breasts topped with marinara sauce & mozzarella cheese, served with a side of pasta marinara.
- Chicken Piccata** 20  
Chicken breasts sautéed with artichokes & capers in a lemon butter sauce, served with garlic roasted potatoes & sautéed vegetables.
- Chicken al Limone** 20  
Chicken breast sautéed in a white wine, garlic & lemon caper sauce, served with garlic roasted potatoes & sautéed vegetables.
- Chicken Pepperonata** 20  
Chicken sautéed with bell peppers, onions & mushrooms in a tomato sauce, served with a side of pasta marinara.
- Chicken Champagne** 21  
Chicken breast sautéed with pancetta, mushrooms & shallots in a champagne cream sauce, served with garlic roasted potatoes & sautéed vegetables.

## Vitello

*Includes soup or salad & our fresh baked bread*

- Veal Milanese** 24  
Breaded veal cutlet, seasoned & pan fried with lemon & butter, served with garlic roasted potatoes & sautéed vegetables.  
*Add fresh mozzarella* add 3
- Veal Marsala** 24  
Veal medallions sautéed in a marsala wine & mushroom sauce, served with garlic roasted potatoes & sautéed vegetables.
- Veal Parmigiana** 24  
Breaded veal cutlet topped with marinara sauce & mozzarella cheese, served with a side of pasta marinara.
- Veal Piccata** 24  
Veal medallions, artichokes & capers in a lemon butter sauce, served with garlic roasted potatoes & sautéed vegetables.

## Carni

*Includes soup or salad & our fresh baked bread*

- Filet Mignon Al Vino Rosso choice cut** 28  
Seared then oven roasted in a red wine sauce, served with garlic mashed potatoes & jumbo asparagus spears.
- Ribeye** 30  
14 oz. aged center cut ribeye, served with garlic mashed potatoes & jumbo asparagus spears.
- Brasato al vino Rosso** 23  
Short ribs braised with root vegetables and red wine served with mashed potatoes and jumbo asparagus.

*Upgrade your sautéed vegetables to roasted jumbo asparagus! add 3*

*Substitute potatoes & vegetables for angel hair pasta with same sauce of any entree for no charge.*

*Make any entree KETO by requesting all veggies!*

- Garlic Roasted Potatoes or Garlic Mashed Potatoes** 4
- Sautéed Spinach** 6
- One Italian Sausage** 4

## Sides

- Two Meatballs** 4
- Side of Pasta Marinara** 6
- Side of Pasta Bolognese** 7

## Children's Menu

*Includes a beverage ~ 12 & under*

- Marisa's "Make Your Own" Mini Cheese Pizza** 8  
*Additional toppings +\$.50 each*
- Buddy Paul's Chicken Tenders & Fries** 7
- Mia is a Hot Dog & Fries** 7
- Missy's Grilled Cheese & Fries** 7
- Victoria's Spaghetti** 7
- Christina's Ragin' Ravioli** 7
- Briana's Macaroni & Cheese** 7

## Beverages

- Soft Drinks - \$3.50**  
Coke, Diet Coke, Root Beer, Sprite, Dr Pepper, Iced Tea, Raspberry Iced Tea, Minute Maid Lite Lemonade,
- Bottled Water - \$3.95**  
San Pellegrino (bubbles)  
Panna (no bubbles)
- Italian Soda (no refills) - 4.50**
- Creмоса (no refills)- \$4.50**  
Syrup Flavors: Strawberry, Raspberry, vanilla, hazelnut
- Turning Leaf Hot Tea - \$3.50**
- Lavazza Coffee - \$3.50**

**Ask your server about our Dessert and Lavazza Café Menu!**