

*Romano's*



*Italian Restaurant &  
Chicago Pizzeria*

# Romano's Italian Restaurant



## Appetizers

<b>Garlic Bread</b>	<b>8</b>	<b>Insalata Capresé</b>	<b>15</b>
<b>Garlic Cheese Bread</b>	<b>10</b>	Fresh mozzarella, tomato, basil, & prosciutto with extra virgin olive oil & fresh cracked pepper.	
<b>Fried Mozzarella</b>	<b>12</b>	<b>Sautéed Fresh Clams &amp; Mussels</b>	<b>18</b>
Served with marinara.		In a red or white wine garlic sauce.	
<b>Bruschetta</b>	<b>10</b>	<b>Fried Calamari</b>	<b>15</b>
Tostinis w/roma tomatoes, garlic, onion, basil, extra virgin olive oil & balsamic vinegar. <i>Add fresh mozzarella</i>	<i>add 3</i>	Served with a side of marinara. (Fra Diavolo \$.50)	
<i>New!</i> <b>Bruschetta alla Romano</b>	<b>12</b>	<i>New!</i> <b>Goat Cheese, Honey &amp; Pistachio</b>	<b>10</b>
w/goat cheese, sun-dried tomato and giardinara		served with crusty bread	
<i>New!</i> <b>Bruschetta Muffaletta</b>	<b>12</b>	<i>New!</i> <b>That's a Spicy Meatball</b>	<b>10</b>
Chopped, marinated olive and veggie mix		House meatballs w/marinara, provolone & giardinara	
<i>New!</i> <b>Bruschetta Fungi</b>	<b>12</b>	<i>New!</i> <b>Krispy Korean Brussies</b>	<b>9</b>
Chopped marinated mushrooms with goat cheese		<i>New!</i> <b>Sausage &amp; Peppers</b>	<b>12</b>
<i>New!</i> <b>Bruschetta Carciofi</b>	<b>12</b>	sauteed with onions and marinara	
Ricotta, artichoke hearts with a pesto drizzle		<i>New!</i> <b>Short Rib Poutine</b>	<b>12</b>
<i>New!</i> <b>Bruschetta Sampler</b>	<b>13</b>	with fries or tots	
Try one of each!			
<i>New!</i> <b>Mozzarella Burrata Tostini</b>	<b>15</b>		
Creamy Burrata on top of a tostitini with pesto w/a arugula, beet salad & a balsamic drizzle.			

## Insalata

<b>Romano's Salad</b>	<b>Sml 6</b>	<b>Lrg 9</b>
Roma tomatoes, black olives & red onions. <i>Dressings: Creamy Italian, Blue Cheese Vinaigrette, Ranch, Oil and Vinegar</i>		
<b>Caesar Salad</b>	<b>Sml 8</b>	<b>Lrg 11</b>
Romaine lettuce, seasoned croutons and parmesan cheese with our homemade Caesar dressing. <i>with chicken</i> <i>add 2.50</i> <i>with blackened chicken</i> <i>add 4</i> <i>with shrimp</i> <i>add 6</i>		
<b>Antipásto</b>	<b>Sml 11</b>	<b>Lrg 16</b>
Combination of crisp greens, vegetables & assorted Italian meats & cheeses.		
<i>New!</i> <b>Beet and Goat Cheese Salad</b>	<b>14</b>	
Beets, goat cheese, cashews, dried cranberries & red onion on a bed of arugula with a balsamic drizzle		

## Zuppa

<b>House Minestrone or Zuppa di Giorno</b>	<b>Cup 5</b>	<b>Bowl 6</b>
soup of the day		
<b>Pasta Fagioli</b>		<b>13</b>
Pasta with cannellini beans, tomatoes & onions in a rich broth.		

## Beverages

<b>Soft Drinks</b>	<b>4.50</b>
Coke, Diet Coke, Root Beer, Sprite, Dr Pepper, Iced Tea, Raspberry Iced Tea, Minute Maid Lite Lemonade	
<b>Creмоса or Italian Soda</b> (no refills)	<b>6</b>
Strawberry, raspberry, vanilla & hazelnut	
<b>Turning Leaf Hot Tea</b>	<b>4.50</b>
<b>Lavazza Coffee</b>	<b>4.50</b>
<b>Bottled Water</b>	<b>5</b>
San Pellegrino (bubbles) Panna (no bubbles)	

# Romano's Italian Restaurant



## Signature Pasta Dishes

Add soup or salad for \$1.50 or Caesar salad for \$2.50

<b>Spaghetti Marinara</b> 16	<b>Chicken and Asparagus Farfalle</b> 22
Our homemade tomato sauce loaded with fresh basil, garlic & our secret blend of Italian herbs.	Sauteed with lemon and parmesan
<b>Spaghetti Bolognese</b> 17	<b>Fettuccine Capriccioso</b> 24
Our robust meat sauce slow cooked with herbs, onions, garlic & a splash of Chianti.	Roasted chicken, prosciutto, basil, onions & tomatoes in a rose cream sauce.
<b>Fettuccine Alfredo</b> 19	<b>Linguine alla Carbonara</b> 20
<b>Angel Hair al Pomodoro</b> 17	Molinari Pancetta, parmesan cheese, onions & cracked black pepper tossed in a cream sauce.
Tomato, basil & garlic. <i>Add fresh mozzarella add 3</i>	<b>Penne al Gorgonzola</b> 20
<b>Penne Mushroom</b> 18	Penne pasta tossed in a crumbled gorgonzola cream sauce sprinkled with roasted pine nuts.
Sliced button mushrooms in a rose cream tomato sauce.	<b>Linguine al Pesto</b> 19
<b>Penne Arrabiata</b> 17	Pesto cream sauce with pine nuts.
Spicy marinara.	<sup>New!</sup> <b>Cacio de Pepe</b> 19
<b>Travisio's Short Rib Ragu</b> 24	Spaghetti with parmesan regiano, fresh cracked black pepper and butter.
Tender short ribs slowly braised with carrots, celery & onion tossed in farfalle.	

### Pasta Additions

*Add 2 meatballs or 1 Italian Sausage - 4*

*Add chicken - 6 | Add sauteed shrimp - 8*

*Add fresh mozzarella - 4*

*Substitute any dish with Gluten Free Penne Pasta - 2*

## Specialty Pasta

Add soup or salad for \$1.50 or Caesar salad for \$2.50

<b>Tortellini</b> 18	<b>Gnocchi alla Thomasino</b> 20
Served in a rose cream sauce topped with a layer of mozzarella.	Our handmade potato dumplings, sun-dried tomatoes, fresh garlic & basil sautéed in butter & parmesan cheese.
<b>Ravioli Traditionale</b> 17	<sup>New!</sup> <b>Gnocchi alla Rose</b> 19
Meat or cheese ravioli served with marinara sauce.	Our handmade potato dumplings in our Rose Cream Sauce



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## Al Forno

Add soup or salad for \$1.50 or Caesar salad for \$2.50

### Manicotti 16

Homemade crepes stuffed with a blend of ricotta, mozzarella & parmesan cheeses, topped with marinara sauce & a layer of mozzarella.

### Cannelloni alla California 17

Homemade crepes stuffed with chicken, spinach & a trio of cheeses topped with marinara sauce & a layer of mozzarella.

### Lasagna 17

Sheets of pasta layered with ricotta cheese, bolognese sauce, topped with marinara sauce & a layer of mozzarella.

### Eggplant Parmigiana 16

Slices of seasoned eggplant layered with marinara & mozzarella cheese, served with a side of pasta.

### Baked Mostaccioli 17

Penne, ricotta & mozzarella tossed in our bolognese sauce & baked

## Risotto

Add soup or salad for \$1.50 or Caesar salad for \$2.50

### Chicken & Mushroom Risotto 22

Tender pieces of chicken, onions & fresh sliced mushrooms all sautéed with Arborio rice, cream & fresh parmesan.

### Risotto Pescatore 29

Fresh clams, mussels, calamari & shrimp sautéed with Arborio rice & tomato sauce.

### Risotto Primavera 20

Julienned fresh vegetables sautéed with Arborio rice, cream & fresh parmesan.

### <sup>New!</sup> Sausage and Pepper Risotto 22

Sausage, peppers & onion.

## Pollo

Add soup or salad for \$1.50 or Caesar salad for \$2.50

### Chicken Francese 25

Lightly egg washed & pan seared chicken breasts in a lemon butter sauce, served with garlic roasted potatoes & sautéed vegetables.

### Chicken Marsala 25

Chicken breasts sautéed in a Marsala wine & mushroom sauce, served with garlic roasted potatoes & sautéed vegetables.

### Chicken Parmigiana 22

Seasoned breaded chicken breasts topped with marinara sauce & mozzarella cheese. Served with a side of pasta marinara.

### Chicken Piccata 25

Chicken breasts sautéed with artichokes & capers in a lemon butter sauce, served with garlic roasted potatoes & sautéed vegetables.

### Chicken al Limone 25

Chicken breast sautéed in a white wine, garlic & lemon caper sauce, served with garlic roasted potatoes & sautéed vegetables.

### Chicken Pepperonata 25

Chicken sautéed with bell peppers, onions & mushrooms in a tomato sauce, served with a side of pasta marinara.

### Chicken Champagne 26

Chicken breast sautéed with pancetta, mushrooms & shallots in a champagne cream sauce, served with garlic roasted potatoes & sautéed vegetables.

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## Pesce

Add soup or salad for \$1.50 or Caesar salad for \$2.50

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|---|---|
| <b>Shrimp and Scallop Sassy</b> 26  | <b>Linguine &amp; Fresh Clams</b> 26  |
| Jumbo shrimp and scallops in a brandy cream sauce over linguine.  | Fresh clams sautéed in red or white wine garlic sauce over linguine.  |
| <b>Scampi alla Pearl</b> 26   | <b>Linguine Pescatore</b> 29  |
| Jumbo shrimp sautéed in butter & garlic & served with garlic roasted potatoes & sautéed vegetables.   | Mussels, clams, shrimp & calamari sautéed in a spicy tomato sauce served over a bed of linguine.                  |
| <b>Scampi alla Nonna</b> 27   | <b>Cioppino</b> 32  |
| 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. | Our seafood stew of fresh clams, shrimp, scallops, fresh fish and mussels in a hearty tomato, basil & wine broth. |
|   | <i>New!</i> <b>Fish &amp; Chips</b> 19  |
|   | Fresh Battered Cod with French Fries  |

## Vitello

Add soup or salad for \$1.50 or Caesar salad for \$2.50

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|---|--|
| <b>Veal Milanese</b> 31   |  |
| Breaded veal cutlet, seasoned & pan fried with lemon & butter, served with garlic roasted potatoes & sautéed vegetables.<br><i>Add fresh mozzarella</i> add 4 |  |
| <b>Veal Marsala</b> 31  |  |
| Veal medallions sautéed in a marsala wine & mushroom sauce, served with garlic roasted potatoes & sautéed vegetables.   |  |
| <b>Veal Parmigiana</b> 31   |  |
| Breaded veal cutlet topped with marinara sauce & mozzarella cheese, served with a side of pasta marinara.   |  |
| <b>Veal Piccata</b> 31  |  |
| Veal medallions, artichokes & capers in a lemon butter sauce, served with garlic roasted potatoes & sautéed vegetables.                                       |  |

## Maiale

Add soup or salad for \$1.50 or Caesar salad for \$2.50

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| <i>New!</i> <b>Prime Pork Chop</b> 27  |  |
| Prime 10oz Frenched pork chop served with garlic mashed potatoes & jumbo asparagus spears. |  |

## Carni

Add soup or salad for \$1.50 or Caesar salad for \$2.50

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|--|--|
| <b>Filet Mignon Al Vino Rosso</b> 38   |  |
| Choice Cut Filet Mignon seared then oven roasted in a red wine sauce, served with garlic mashed potatoes & jumbo asparagus spears. |  |
| <i>New!</i> <b>Ribeye Bistecca</b> 39  |  |
| 12 oz. aged, Midwest Farm Raised, upper 2/3rds choice ribeye, served with garlic mashed potatoes & jumbo asparagus spears.         |  |
| <i>New!</i> <b>New York Strip</b> 37   |  |
| 10oz aged, Midwest Farm Raised, upper 2/3rds choice New York Strip, served with garlic mashed potatoes & jumbo asparagus spears.   |  |
| <b>Meatloaf &amp; Garlic Mashed Potatoes</b> 17  |  |
| with cheesy potato cake & sautéed vegetables   |  |

*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!*