

ANTIPASTI

Crispy Fresh Mozzarella
arrabbiata dip, lemon pesto 7.5

Calamari Fritti
crisp-fried, pepperoncini, arrabbiata 9

Mediterranean Olives
citrus marinade 2

Parmesan Fries
fresh herbs, parmesan,
four-cheese sauce 3

Stuffed Mushrooms
hot italian sausage, goat cheese,
spinach, toasted breadcrumbs 8

**Shrimp, Cannellini Bean &
Avocado Crostini** 6

Bruschetta Crostini 4

Spicy Ricotta Meatballs 5

Goat Cheese Peppadew Peppers 5

Baked Prosciutto & Mozzarella 6

Mac & Cheese Bites, Truffle Dip 5

Crispy Artichoke Potato Cakes 5

Zucchini Fritti 6

Choose 2 for \$9

PIZZA & FLATBREAD

Primo Pepperoni Pizza
artisan pepperoni, fresh mozzarella,
parmesan 10

Italian Sausage Pizza
spicy fennel sausage, ricotta salata 10

Margherita Pizza
vine-ripened tomatoes, fresh mozzarella,
basil 9.5

**Wild Mushroom &
Goat Cheese Flatbread**
caramelized onions, truffle oil, herbs 11.5

Smoky Shrimp Flatbread
seared shrimp, smoked mozzarella,
pancetta, saporita 14

Roasted Chicken & Arugula Flatbread
herb chicken, roasted peppers, arugula,
lemon oil 12

PANTRY

Salad Sampler
market chop, caesar, bibb & blue 10

Caesar
romaine, parmesan, garlic croutons 7
add chicken 3, shrimp 4

Caprese
vine-ripened tomatoes, fresh mozzarella, basil 9

Parmesan-Crusted Chicken
fresh greens, prosciutto, parmesan ranch,
balsamic glaze 10

Market Chop
roasted turkey, pepperoni, provolone,
artichoke, balsamic vinaigrette,
pumpkin seeds 12

Bibb & Blue
bibb leaves, blue cheese, pancetta,
walnuts, pickled red onions,
buttermilk dressing 8
add chicken 3, shrimp 4

Warm Spinach & Shrimp
baby spinach, fennel, prosciutto, pine nuts 13
with scallops 14

SOUPS

Blackboard Soup 5

Pomodorina Soup
plum tomatoes, mozzarella crouton,
basil pesto 4.5

ARTISAN SANDWICHES

*Served with Fresh Greens, Caesar
or Parmesan Fries*

Roasted Turkey
turkey breast, pancetta, arugula,
tomato, grain mustard,
ciabatta 9

Caprese Panini
tomato, mozzarella, basil pesto,
ciabatta 9

Ricotta Meatball Sliders
ricotta meatballs, tomato sauce,
crushed red chile, parmesan,
butter roll 9

COMBINATIONS

CHOOSE 2 FOR \$8.5
OR
CHOOSE 3 FOR \$10

SOUPS
Pomodorina Soup
Blackboard Soup

SALADS
Fresh Greens
Caesar
Market Chop

PASTAS
Capellini Pomodoro
Carmela's Chicken
Whole Wheat Fettuccine

HALF SANDWICHES
Roasted Turkey
Caprese Panini

FRESH PASTA

*Add Fresh Greens or Caesar, \$3
Add Bibb & Blue, \$4.5*

Whole Wheat Fettuccine
roasted chicken, broccolini, pecorino romano 12.5

Eggplant Quadratini
roasted eggplant, basil, tomato,
ricotta salata, red chile 12

Pasta di Mare
scallops, mussels, shrimp, spaghetti alla chitarra,
white wine, pomodoro, garlic 18

Pesto Spaghetti
rosemary ham, pesto, peas, ricotta salata,
crispy prosciutto 14

CLASSICS

*Add Fresh Greens or Caesar, \$3
Add Bibb & Blue, \$4.5*

Carmela's Chicken
roasted chicken, rigatoni, caramelized onions,
mushrooms, marsala cream 12

Lobster Ravioli
lobster-stuffed, chardonnay cream sauce 18

Mom's Ricotta Meatballs & Spaghetti
beef, veal & ricotta meatballs,
romano, crushed red chile
pomodoro 12 or bolognese 12.5

Fettuccine Alfredo
parmesan, butter, cream 9
add chicken 3, shrimp 4

Create Your Own Pasta
choice of pasta, sauce, accompaniments 10

Penne Rustica
roasted chicken, shrimp, prosciutto,
rosemary cream, parmesan 12

Shrimp Portofino
jumbo shrimp, capellini, spinach, mushrooms,
pine nuts, lemon butter 13

Lasagna Bolognese
bolognese sauce, ricotta, grana padano,
pomodoro sauce 10

Eggplant Parmesan
capellini pomodoro, fresh mozzarella 10.5

Mushroom Ravioli
porcini-stuffed, caramelized onions,
marsala cream sauce 13

Pasta Milano
roasted chicken, sun-dried tomatoes,
mushrooms, garlic cream 10

Mama's Trio
chicken parmesan, lasagna bolognese,
chicken & mushroom cannelloni 16

PRINCIPALE

*Add Fresh Greens or Caesar, \$3
Add Bibb & Blue, \$4.5*

Chicken Under a Brick
sage-roasted half chicken, asparagus,
roasted potatoes, diavola sauce 16

Chicken Marsala
cremini mushrooms, marsala, sage, capellini 12

Chicken Scaloppine
artichokes, mushrooms, prosciutto,
lemon butter, capellini 12

Chicken Parmesan
capellini pomodoro, fresh mozzarella 12

Pollo Caprese
grilled chicken breast, capellini
pomodoro, arugula salad 10.5

Grilled Chicken Spiedini
roasted vegetables, lemon oil 10

Chicken & Mushroom Cannelloni
roasted chicken, wild mushrooms, ricotta,
mozzarella, arugula pesto 10.5

Florentine Steak & Frites*
prime sirloin, arugula pesto, parmesan fries 19

Grilled Shrimp Spiedini
roasted vegetables, lemon oil 14

Grilled King Salmon*
mediterranean spices, sun-dried tomato orzo 18

Pan-Seared Branzino
vine-ripened tomatoes, arugula, cannellini beans,
fennel pollen 19

Parmesan-Crusted Sole
lemon butter, capers, sun-dried tomato orzo 15

* Notice: May be cooked to order. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten-free pasta is available upon request.

LC Entrées and select Combinations under 600 calories.

VINO

QUARTINOS

Half Quartino / Quartino

SPARKLING

Prosecco: La Marca DOC *Italy* glass 8

SMOOTH, FRUITY WHITE

S White Zinfandel: Woodbridge Robert Mondavi *California* 4 / 6.5

Moscato: Seven Daughters *Italy* 7.5 / 10

S Riesling: Ste Michelle *Washington* 6 / 8.5

CRISP, FRESH, DRY WHITE

Pinot Grigio: Banfi Le Rime IGT *Italy* 6.25 / 8.75

Pinot Grigio: Santa Margherita DOC *Italy* 10.5 / 13

S Sauvignon Blanc: Villa Maria Private Bin *New Zealand* 8 / 10.5

S Chardonnay: Emiliana Natura "Unoaked" Organic *Chile* 7 / 9.5

S Chardonnay: Kendall-Jackson Vintner's Reserve *California* 8.5 / 11

LUSH, FRUITY RED

Pinot Noir: Bridlewood *California* 7.5 / 10

Grenache/Syrah: Almira Los Dos Aragon DO *Spain* 5.5 / 8

MEDIUM-BODIED RED

Chianti: Ruffino Superiore DOCG *Italy* 7.25 / 9.75

S Sangiovese/Cabernet Blend: Banfi Col di Sasso IGT *Italy* 6.75 / 9.25

Merlot: Ray's Station *California* 7 / 9.5

RIPE, CONCENTRATED RED

S Petite Sirah: Vinum Cellars *California* 7 / 9.5

Nero d'Avola: MandraRossa IGT *Italy* 6 / 8.5

Malbec: Alamos *Argentina* 6.75 / 9.25

Cabernet Sauvignon: 14 Hands *Washington* 6.5 / 9

BIANCO

Bottle

SPARKLING

Prosecco: La Marca DOC *Italy* 28

SMOOTH, FRUITY WHITE

S White Zinfandel: Woodbridge Robert Mondavi *California* 22

Moscato: Seven Daughters *Italy* 28

S Riesling: Ste Michelle *Washington* 25

Riesling: S.A. Prüm Essence QbA *Germany* 30

CRISP, FRESH, DRY WHITE

S Pinot Grigio: Banfi Le Rime IGT *Italy* 24

Pinot Grigio: Santa Margherita DOC *Italy* 44

Orvieto Classico: Santa Cristina Campogrande DOC *Italy* 24

S Sauvignon Blanc: Villa Maria Private Bin *New Zealand* 28

S Chardonnay: Emiliana Natura "Unoaked" Organic *Chile* 25

Chardonnay: Chateau St Jean *California* 34

S Chardonnay: Kendall-Jackson Vintner's Reserve *California* 36

HOUSE WINE

Glass / Bottle



VALOROSO TOSCANO

The Edelweiss flower symbolizes the valor, strength and bravery of Count Placido, who brought peace to the Tuscan region where Valoroso Toscano is crafted today exclusively for Romano's Macaroni Grill.

Chardonnay Blend 5.5 / 30

Chianti Blend 5.5 / 30

ROSSO

Bottle

LUSH, FRUITY RED

Pinot Noir: Bridlewood *California* 28

Pinot Noir: La Crema *California* 42

Grenache/Syrah: Almira Los Dos Aragon DO *Spain* 25

MEDIUM-BODIED RED

Chianti: Ruffino Superiore DOCG *Italy* 26

Chianti Classico: Antinori Péppoli DOCG *Italy* 48

Sangiovese: Cecchi Bonizio *Italy* 24

S Sangiovese/Cabernet Blend: Banfi Col di Sasso IGT *Italy* 25

Valpolicella: Allegrini DOC *Italy* 32

S Barbera d'Asti: Michele Chiarlo "Le Orme" DOC *Italy* 27

Barbera d'Asti: Vietti "Tre Vigne" DOC *Italy* 38

S Rosso di Montalcino: Castello Banfi DOC *Italy* 45

Tempranillo: Massimo Rioja *Spain* 25

Merlot: Ray's Station *California* 25

RIPE, CONCENTRATED RED

Syrah/Merlot Blend: Tenuta di Biserno Inseglio del Cinghiale IGT *Italy* 46

Nebbiolo d'Alba: Renato Ratti Ochetti DOC *Italy* 40

Aglianico: Feudi di San Gregorio Rubrato Irpinia IGT *Italy* 30

Sangiovese: Luna Vineyards *California* 42

S Merlot: J. Lohr Los Osos *California* 27

S Petite Sirah: Vinum Cellars *California* 25

Nero d'Avola: MandraRossa IGT *Italy* 25

Malbec: Alamos *Argentina* 25

Barbaresco: Prunotto Classico DOCG *Italy* 67

Cabernet Sauvignon: 14 Hands *Washington* 25

S Cabernet Sauvignon: Paul Dolan Vineyards *California* 40

S Cabernet Sauvignon: Robert Mondavi *California* 52

CRAFTED COCKTAILS

Perfect Martini

tanqueray gin, vermouth, sun-dried tomato olives 8.5

Sorrento Lemonade

absolut vodka, il tramonto limoncello, fresh lemonade 8

Italian Mojito

bacardi rum, mint, campari, la marca prosecco 8

Bellini Cipriani

la marca prosecco, white peach purée 7

Blood Orange Cosmo

ketel one oranje, blood orange 8

Margarita Prima

milagro silver tequila, tuaca, agave nectar, lemon 8.5

BIRRA

Sam Adams

Miller Lite

Peroni

Coors Light

Budweiser

Corona

Bud Light

Regional Beers

SENZA

Non-alcoholic cocktails

Ginger Root Soda

ginger, lemon, lime, agave nectar, cream 3.5

Limonata Nojito

san pellegrino limonata, agave nectar, lime, mint 3.5

Cranberry Orange Spritz

cranberry, orange, san pellegrino aranciata 3.5

BEVANDE

Italian Soda, Flavored Tea & Lemonade

blackberry, pomegranate, white peach, blood orange or raspberry

Coca-Cola®

Minute Maid® Lemonade

Diet Coke®

San Pellegrino

Sprite®

Acqua Panna

Dr Pepper®

Illy Coffee

S Indicates a winery that practices sustainable and/or organic farming.