



WITH FRIENDS. WITH FAMILY.  
WE FEAST.

# WELCOME

TO THE HOUSE THAT  
GENEROSITY BUILT.

We believe that a true Italian kitchen requires three things: an honest appreciation for tradition, a healthy slice of generosity, and a pantry full of incredibly fresh ingredients. That's why it brings us great pleasure to share with you these authentic, legendary favorites. From our kitchen, for you to enjoy.

## EMILIA-ROMAGNA ROUND TOMATO

Simple in name and appearance, but eye-opening with a dense, meaty texture and intense, sweet flavor, these tomatoes give our world-famous pomodorina sauce its rich flavor. Grown on the family-owned farms surrounding the Emilia region of Italy and picked at the peak of ripeness, they're crushed while still warm from the August sun then mixed in small batches with other local vegetables, as well as our special blend of herbs and olive oil.

## MANCINI FAMILY OLIVE OIL

Essential to any Italian dish, olive oil has a special place in our hearts. And no one makes it better than the Mancini family of Itri, Italy.

These wonderful friends have been kind enough to set aside a special reserve of their bold and flavorful first cold press, extra virgin olive oil for us each year. Most restaurants would use this oil sparingly, on special dishes.

We put a bottle on every table.



## BRUNCH

Saturday & Sunday 1030-1500

### Skillets

#### **Farmhouse Skillet**

Three eggs, bacon, Italian sausage, bell peppers, onions, arrabbiata sauce, crispy parmesan potatoes, and ciabatta crostini. **\$15**

#### **Bruschetta Skillet**

Three eggs, tomatoes, parmesan, crispy parmesan potatoes, and ciabatta crostini. **\$12**

#### **Brisket Skillet**

Three eggs, pulled brisket, caramelized onions, roasted mushrooms, crispy parmesan potatoes, and ciabatta crostini. **\$14.5**

### Breakfast Classics

#### **Breakfast Americano**

Two scrambled eggs, three slices of bacon, crispy parmesan potatoes, and ciabatta crostini. **\$14**

#### **Eggs Benedict**

Two poached eggs, crispy prosciutto, hollandaise sauce, toasted ciabatta bread, and parmesan potatoes. **\$12**

#### **Chicken Parmesan Benedict**

Breaded chicken, melted mozzarella, two poached eggs, hollandaise sauce, bruschetta tomato garnish, and parmesan potatoes. **\$15**

#### **Steak & Eggs**

6oz sirloin steak, two eggs, parmesan potatoes, and ciabatta crostini. **\$16**

### Sweet Treats

#### **Nutella French Toast**

Brioche filled with creamy Nutella, served with fresh berries, and warm maple syrup. **\$14**

#### **Sweet Berry French Toast**

Brioche, topped with fresh berries, homemade citrus mascarpone cream, and warm maple syrup. **\$12**

#### **Side of Pancakes**

Three fluffy pancakes, sprinkled with powdered sugar served with syrup. **\$5**

### Beverages

Mimosa **\$7**

Bloody Mary **\$7**

Café Romano **\$9.5**

Irish Coffee **\$6.5**

Biscotti Toddy **\$6.5**

Cappuccino **\$4**

Café Latte **\$4**

Drip Coffee **\$3.5**

ANTIPASTI

- CALAMARI FRITTI 12.5

crispy calamari, pomodoro sauce, citrus black pepper aioli
- STUFFED MUSHROOMS 14

mushroom caps filled with sausage, goat cheese, ricotta & spinach, mediterranean vinaigrette
- SPINACH & ARTICHOKE DIP 12.5

spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, served with garlic-brushed rosemary bread

add shrimp\* 5.5
- CACIO E PEPE ARANC 12.5

crispy fried risotto balls, romano, black pepper, mozzarella, black pepper parmesan cream sauce
- BAKED PROSCIUTTO MOZZARELLA & CROSTINI 13

prosciutto wrapped fresh mozzarella, arrabbiata sauce, grilled rosemary bread
- CHARCUTERIE BOARD 17.5

prosciutto, mortadella, soppressata, selected cheese, calabrian pickles, whipped ricotta, garlic-brushed rosemary bread

CHOOSE TWO  
ANTIPASTI FOR 14.5

CRISPY BRUSSELS SPROUTS 11

crispy brussels sprout halves, balsamic glaze

add crispy prosciutto 4

SIGNATURE MAC & CHEESE BITES 9

crisp-fried, four-cheese pasta, truffle alfredo sauce

BRUSCHETTA 9.5

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil

CRISPY FRESH MOZZARELLA 9.5

parmesan-breaded mozzarella, pomodoro sauce

SALAD & SOUP

- ROSA'S SIGNATURE CAESAR 11.95

romaine, romano, creamy caesar dressing, rustic croutons

add roasted chicken 4.5

add shrimp\* 5.5

add grilled salmon\* 11.5
- BIBB & BLEU 13.95

bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch

add roasted chicken 4.5

add shrimp\* 5.5

add grilled salmon\* 11.5

- STEAK + GREENS 19.95

sliced sirloin, mixed greens, prosciutto, gorgonzola, crispy onions, oreganata dressing
- PARMESAN-CRUSTED CHICKEN 14.95

parmesan-crusted chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze
- TOMATO BASIL SOUP 6.5

tomatoes, fresh basil, herbs
- LOBSTER BISQUE 8.5

smooth, rich, creamy lobster & shrimp bisque

LAND & SEA

- ADD UNLIMITED 4.5

Side of soup, rosa's signature caesar, or fresh greens salad with purchase of entrée.
- CHICKEN SCALOPPINE 20.95

chicken breast, artichokes, mushrooms, tomatoes, capers, prosciutto, lemon butter, capellini
- CHICKEN PARMESAN 20.95

hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini
- BUFFALO CHICKEN PARMESAN 20.95

breaded Milanese-style chicken breast, mozzarella, buffalo sauce, Calabrian peppers, gorgonzola cream, capellini
- CHICKEN MARSALA 22.95

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini
- GRILLED PORK CHOP EMILIANO + MUSHROOM RISOTTO 27.95

grilled pork chop topped with imported prosciutto, smoked mozzarella, roasted garlic rosemary demi-glaze, sautéed broccoli, mushroom parmesan risotto
- STEAK & POTATOES 26.95

10 oz. sirloin, buttermilk mashed potatoes, sautéed broccoli, with oreganata sauce or rosemary butter
- CHIANTI STEAK\* 26.95

10 oz choice sirloin, chianti demi-glaze sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccoli
- GORGONZOLA STEAK\* 26.95

10 oz sirloin, creamy gorgonzola butter sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccoli
- ROSEMARY GRILLED STEAK 33.95

16oz ribeye house-made compound butter, your choice of 2 sides
- GRILLED SALMON\* 24.95

grilled salmon filet, mediterranean vinaigrette, spinach & sun-dried tomato pasta
- SIMPLE SALMON\* 26.95

grilled salmon, bruschetta tomatoes, sautéed spinach, charred lemon
- SHRIMP PORTOFINO\* 22.95

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

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.

PASTA

ADD UNLIMITED 4.5

Side of soup, rosa's signature caesar, or fresh greens salad with purchase of entrée.

PASTA MILANO 20.95

roasted chicken, sun-dried tomatoes, mushrooms, penne, roasted-garlic cream sauce

MUSHROOM RAVIOLI 21.95

porcini-stuffed fresh pasta, caramelized onions, mushrooms, marsala cream sauce

PENNE RUSTICA\* 22.95

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan, paprika, roasted red peppers

CACIO E PEPE PASTA 17.95

black pepper parmesan cream sauce, fettuccine, shredded romano cheese, fresh cracked black pepper

MAMA'S TRIO 24.95

chicken parmesan, lasagna bolognese, fettuccine alfredo

SIGNATURE TRUFFLE MAC & CHEESE 16.95

penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs  
add crispy prosciutto 2.5

MOM'S RICOTTA MEATBALLS & SPAGHETTI

house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce 18.95  
or bolognese sauce 20.95

SEAFOOD RAVIOLI 24.95

seafood-filled fresh pasta, roma tomatoes, lemon butter, shrimp\*

FETTUCCINE ALFREDO 16.95

parmesan, butter, cream, fettuccine  
add roasted chicken 4.5  
add shrimp\* 5.5

BUTTERNUT TORTELLACCI 22.95

tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan

LASAGNA BOLOGNESE 21.95

bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina sauce

POMODORO TORTELLACCI 20.95

tortellacci stuffed with four-cheese blend, imported pomodorina sauce, charred tomatoes

ARTISAN PIZZA

CHEESE 14.95

mozzarella, parmesan, tomato sauce

MARGHERITA 15.95

bruschetta tomatoes,mozzarella, tomato sauce, extra virgin olive oil, basil

PEPPERONI 15.95

pepperoni, mozzarella, tomato sauce

SPICY SICILIAN 17.95

pizza sauce, mozzarella, pepperoni, peppadew peppers, crushed red pepper flakes, parmesan, julienne basil, sausage

FARMHOUSE 17.95

mozzarella, spinach, pepperoni, prosciutto, black pepper, parmesan cheese, garlic oil

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REFRESH

Non-alcoholic cocktails

ITALIAN SODA, ITALIAN CREAM SODA, or FLAVORED TEA 4

blackberry, peach, strawberry or raspberry

SAN PELLEGRINO 5 / 3.5

sparkling 5 / limonata, rosso aranciata 3.5

PROUDLY SERVING COKE 3.5

COKE, DIET COKE, SPRITE, FANTA

CAFE

COFFEE OR ESPRESSO 3.5

CAPPUCCINO | CAFÉ LATTE | CAFÉ MOCHA 4

CAFÉ ROMANO 9.5

coffee, kahlúa, baileys chocolate, fresh whipped cream

LIMONCELLO DIGESTIVO 7.5

delightful caravella lemon liqueur

ROMANO'S FAVORITE ITEMS 600 CALORIES OR FEWER

\* Consuming raw or undercooked animal foods (such as: meats, poultry, seafood, shellfish or eggs) may increase your risk of contracting foodborne illness, especially if you have certain medical conditions. May be cooked to order.



*BARRA*

The Candoni family has a common passion: wine. They’ve been involved in winemaking since the late 1800s, cultivating a culture built around quality & integrity that comes to life in every bottle they make of our house wine. Our specially blended white is light-bodied with subtle citrus notes & a clean, crisp finish. Our exclusive House Red is rich, round & velvety, with hints of berries & red fruits.

Have a taste or share a bottle with friends & family. We offer a variety of pour sizes for you to enjoy.

POUR SIZES:



RED WINE

6 OZ / BOTTLE

RIUNITE LAMBRUSCO

Sparkling Red 6 / 22

ROBERT MONDAVI  
PRIVATESELECTION

PINOT NOIR  
California 6.5 / 24

DON MIGUEL GASCON

Malbec,  
Argentina 9.5 / 35

14 HANDS HOT TO TROT  
RED BLEND

Columbia Valley6 / 22

TOMMASI ROMPICOLLO  
POGGIOAL TUFO

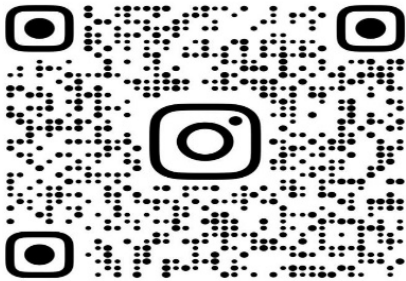
Cabernet Sauvignon,  
Italy9.5 / 35

MENAGE A TROIS  
DOLCELUSH

MERLOT  
California6 / 22  
NIPOZZANO Chianti,  
Italy11 / 39

RISERVA BANFI

Chianti,  
Italy11 / 39



@MACGRILLRAMSTEIN

WHITE WINE

6 OZ / BOTTLE

D’ASTI GIGI ROSSO

Moscato,  
California6 / 23

GELISI ANTONIO

Moscato,  
Italy6 / 23

SPÄTLESE ADELSECK

Riesling,  
Germany6 / 23

SANTA MARGHERITA

Prosecco,  
Italy6 / 24

NOBILO

Sauvignon Blanc, New  
Zealand8 / 28

D.O.C. BELLA SERA

Pinot Grigio,  
Italy6 / 22

D.O.C. SANTA MARGHERITA

Pinot Grigio,  
Italy8 / 28

COME  
WINE  
DOWN  
WITH US

HOT DRINKS

BISCOTTI TODDY 6.5

Frangelico, Bailey’s coffee, cream, cookie  
crumbles

CAFFE ROMANO 9.5

Bailey’s coffee liqueur, chocolate syrup, coffee,  
cream

IRISH COFFEE 6.5

Jameson, coffee. Cream

COCKTAILS

APEROL SPRITZ 8

Aperol, prosecco, orange wheel

RED SANGRIA 8

Lambrusco, triple sec, brandy, fruit  
juice

MARGARITA X 9

Tequila, triple sec, agave nectar, lime

ULTIMATE BELLINI 9

Bacardi rum, bubbles, house white  
wine, peach, raspberry liqueur

LIMONCELLO VALOROSO  
MARTINI 8

Limoncello, cointreau, lemonade,  
house red

TIRAMISU ESPRESSO  
MARTINI 9

Espresso liqueur, vodka, vinilla

POMEGRANATE MARTINI 9

Vodka, triple sec, pomegranate syrup,  
cranberry juice

ITALIAN MULE 9

Vodka, limoncello, ginger beer

SORRENTO LEMONADE 9

Limoncello, vodka, lemonade

MAKERS MANHATTAN 10

Whisky, sweet vermouth, amaretto,  
grenadine

ROMANO'S OLD FASHIONED  
10

Whisky, amaretto, bitters

MANHATTAN TWIST 10

Whisky, sweet vermouth, amarena  
cherry

BOTTLE BEER

HEINEKEN  
CORONA EXTRA  
BUDWEISER  
BUD LIGHT  
MICHELOB ULTRA  
MILLER LITE

*DOLCE*

Romano’s Cannoli 7.5

crispy pastry shells, rich ricotta filling with  
cinnamon & chocolate chips

DECADENT CHOCOLATE  
CAKE 9

intensely rich chocolate cake,  
layered chocolate ganache, chocolate  
buttercream, fresh whipped cream, toffee  
crumbles

TIRAMISU 9

mascarpone, rum-soaked lady fingers,  
espresso, cocoa, myers’s dark rum butter  
caramel sauce

KEY LIME PIE 9

tart key lime curd, classic graham cracker  
baked crust, lime zest

NEW YORK STYLE  
CHEESECAKE 9

shortbread crust, decadent cheesecake,  
fresh strawberries

PREMIUM VANILLA BEAN  
ICE CREAM 5

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