

ROMANO'S  
**Macaroni**  
GRILL®

SIP. TASTE. CELEBRATE.

# HAPPY HOUR

WEEKDAYS FROM 3PM-6PM

## APPETIZERS

**\$6**

### ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons

### CACIO E PEPE ARANCINI

crispy fried risotto balls, romano, black pepper, mozzarella, black pepper parmesan cream sauce

### BAKED PROSCIUTTO MOZZARELLA & CROSTINI

prosciutto wrapped fresh mozzarella, arrabbiata sauce, grilled rosemary bread

### MUSHROOM RISOTTO

creamy slow cooked risotto, roasted mushrooms, parmesan cheese, mediterranean herbs

**\$8**

### SIGNATURE MAC & CHEESE BITES **M**

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

### BRUSCHETTA **M**

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

### BIBB & BLEU **H**

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

### SPINACH & ARTICHOKE DIP

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

**\$10**

### SPICY RICOTTA MEATBALLS

house-made beef, veal & pork meatballs, caramelized onions, spicy arrabbiata sauce, roman

### CHARCUTERIE BOARD

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

### CALAMARI FRITTI

crispy calamari, calabrian pepper pesto, citrus black pepper aioli

### ITALIAN CHOP SALAD

roasted chicken, romaine, roma tomatoes, chopped pepperoni, cucumbers, parmesan, oreganata dressing

**M** ROMANO'S FAVORITE ITEMS

**H** 600 CALORIES OR FEWER

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.

\* 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 is available upon request.

09.24 HI

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## TO DRINK

**\$5**

**HOUSE WINE**  
red or white, 5fl oz pour

**DRAFT BEERS**  
where available

**\$6**

**WELL DRINKS**  
conciere brand & mixer

**BEER**  
*bottle:* budweiser, coors light, miller lite,  
sam adams lager, or sam adams seasonal

**SANGRIA**  
red, white, or peach

**\$8**

**ITALIAN LONG ISLAND ICED TEA**  
classic long island iced tea with a limoncello twist

**BLOOD ORANGE COSMO**  
grey goose vodka, orange juice, blood orange

**ULTIMATE BELLINI**  
bacardi rum, la marca prosecco, house white wine, peach,  
black raspberry

**APEROL SPRITZ**  
la marca prosecco sparkling wine accented with a floral, aperol splash

**LIMONCELLO SPRITZ**  
limoncello, bombay sapphire gin, la marca prosecco, basil, fresh lemon

**\$10**

**PREMIUM WINE**  
red or white, 5fl oz pour

**ITALIAN MARGARITA PRIMA**  
sauza signature blue silver tequila, grand marnier, monin agave nectar

**WOODFORD RESERVE PERFECT MANHATTAN**  
woodford reserve bourbon, sweet & dry vermouth, dash of angostura  
bitter, cherry garnish

**ESPRESSO MARTINI**  
*your choice of one:* classic, sea salt caramel, tiramisu, or seasonal

**SMOKED ROSEMARY OLD FASHIONED**  
maker's mark, disaronno amaretto, pure cane syrup, dash of bitters,  
orange peel, served with a smoky rosemary sprig

**ITALIAN HOLIDAY**  
winter citrus, seven daughters moscato, tuaca, fresh fruit