

SIP. TASTE. CELEBRATE.

HAPPY HOUR

WEEKDAYS FROM 3PM-7PM

APPETIZERS 🗫

\$5 ······

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

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 ♥

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

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

♥ 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



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TO DRINK 🔊

\$4

HOUSE WINE red or white, 5fl oz pour

DRAFT BEERS where available

\$5

WELL DRINKS conciere brand & mixer

BEER

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

SANGRIA red, white, or peach

\$7

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

\$9

PREMIUM WINE

red or white, 5fl oz pour

ITALIAN MARGARITA PRIMA

sauza signature blue silver tequla, 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