

.....
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.



ANTIPASTI

CALAMARI FRITTI* 14 *M*

crispy calamari, calabrian pepper pesto, citrus black pepper aioli

CAPRESE SALAD 13.5 ♥

vine-ripened tomatoes, fresh mozzarella, basil, balsamic glaze

STUFFED MUSHROOMS 14 ♥

mushroom caps filled with sausage, goat cheese, ricotta & spinach, mediterranean vinaigrette

SPINACH & ARTICHOKE DIP 14

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

add shrimp 6*

CACIO E PEPE ARANCINI 12

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 SMALL 13 | LARGE 19

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

CHOOSE TWO
ANTIPASTI FOR 14.5

CRISPY BRUSSELS SPROUTS 12 ♥

crispy brussels sprout halves, balsamic glaze

add crispy prosciutto 4

SIGNATURE MAC & CHEESE BITES 10.5 *M*

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

BRUSCHETTA 10 *M*

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

CRISPY FRESH MOZZARELLA 11.50

parmesan-breaded mozzarella, arrabbiata

SALAD & SOUP

ROSA'S SIGNATURE CAESAR 12 ♥

romaine, romano, creamy caesar dressing, rustic croutons

add roasted chicken 5

add shrimp 6*

add grilled salmon 12*

BIBB & BLEU 14.5 ♥

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

add roasted chicken 5

add shrimp 6*

add grilled salmon 12*

ITALIAN CHOPPED 17 *M* ♥

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

PARMESAN-CRUSTED CHICKEN 16.5

parmesan-crust chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze

TOMATO BASIL SOUP 7.5 ♥

tomatoes, fresh basil, herbs

LOBSTER BISQUE 9 ♥

smooth, rich, creamy lobster & shrimp bisque

LAND & SEA

ADD UNLIMITED 5

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

CHICKEN SCALOPPINE 23 *M*

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini

CHICKEN PARMESAN 22 *M*

hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini

POLLO CAPRESE 22 ♥

grilled chicken breast, tomatoes, fresh mozzarella, herbs, arugula, pickled onions, balsamic glaze

CHICKEN MARSALA 24

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini

GRILLED PORK CHOP EMILIANO + MUSHROOM RISOTTO 28

grilled pork chop topped with imported prosciutto, smoked mozzarella, roasted garlic rosemary demi-glaze, sautéed broccolini, mushroom parmesan risotto

STEAK & POTATOES* 30

10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini, with oreganata sauce or rosemary butter

CHIANTI STEAK* 32

10 oz choice sirloin, chianti demi-glaze sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccolini

GORGONZOLA STEAK* 32

10 oz sirloin, creamy gorgonzola butter sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccolini

BISTECCA FLORENTINE* 32

10 oz choice sirloin, rosemary lemon butter sauce, buttermilk mashed potatoes with your choice of sautéed spinach or broccolini

GRILLED SALMON* 25.75

grilled salmon filet, calabrian honey pepper glaze, spinach & sun-dried tomato pasta

SIMPLE SALMON* 27

grilled salmon, bruschetta tomatoes, sautéed spinach, charred lemon

SHRIMP PORTOFINO* 24 *M*

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 5

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

PASTA MILANO 21 *M*

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

MUSHROOM RAVIOLI 23

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

PENNE RUSTICA* 25 *M*

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan

CACIO E PEPE PASTA 19 *M*

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

add roasted chicken 5

add shrimp* 6

add grilled salmon* 12

MAMA'S TRIO 26.5

chicken parmesan, lasagna bolognese, fettuccine alfredo

SIGNATURE TRUFFLE MAC & CHEESE 19.5

penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs

add crispy prosciutto 4

MOM'S RICOTTA MEATBALLS & SPAGHETTI

house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce 19 or bolognese sauce 21

SEAFOOD RAVIOLI 25

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

FETTUCCINE ALFREDO 19 *M*

parmesan, butter, cream, fettuccine

add roasted chicken 5

add shrimp* 6

add grilled salmon* 12

BUTTERNUT TORTELLACCI 24.5

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

LASAGNA BOLOGNESE 22.5

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

POMODORO TORTELLACCI 22 ♥

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

CREATE YOUR OWN PASTA 19.5



You pick, we perfect. Customize your pasta with fresh Italian ingredients.

PASTA CHOOSE ONE

spaghetti
capellini
penne
fettuccine
rigatoni

SAUCE CHOOSE ONE

imported pomodorina
arrabbiata
bolognese
alfredo
pesto
lemon butter
garlic olive oil
roasted-garlic cream sauce
cacio e pepe sauce

TOP IT OFF CHOOSE UP TO THREE

roasted peppers
fresh spinach
roasted tomatoes
sun-dried tomatoes
roasted garlic
broccolini
roasted mushrooms
fresh mushrooms
asparagus

ADD YOUR PROTEIN CHOOSE TWO FOR 7.5

roasted chicken 5
fresh mozzarella 4
italian sausage 5
meatballs 5
crispy prosciutto 4

PREMIUM PROTEIN

shrimp* 6
grilled salmon* 12

SIDES

PARMESAN TRUFFLE FRIES 5

GRILLED ASPARAGUS 5

BUTTERMILK MASHED POTATOES 5

BROCCOLINI 5

CRISPY BRUSSELS SPROUTS 5

SPINACH & SUN-DRIED TOMATO PASTA 5

MUSHROOM RISOTTO 5

REFRESH

Non-alcoholic cocktails

ITALIAN SODA, ITALIAN CREAM SODA, OR FLAVORED TEA 4

blackberry, peach, blood orange or raspberry

SAN PELLEGRINO 4

sparkling, limonata, rosso aranciata

PROUDLY SERVING PEPSI

pepsi, diet pepsi, mug root beer, mountain dew, starry, dr. pepper, or tropicana lemonade

CAFE

COFFEE OR ESPRESSO 3.5

CAPPUCCINO | CAFÉ LATTE | CAFÉ MOCHA 4.5

CAFÉ ROMANO 9.5

coffee, kahlúa, baileys chocolate, fresh whipped cream

LIMONCELLO DIGESTIVO 7.5

delightful caravella lemon liqueur

M 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

HONOR SYSTEM HOUSE WINE WHITE OR RED BLEND 7|25

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.



RED WINE

PINOT NOIR GARNET 8|11|34

Monterey County, CA | earthy, blackberry, cherry

PINOT NOIR MEIOMI 11|14|42

California | bright, boysenberry, strawberry, mocha

RED BLEND VILLA ANTINORI ROSSO 13|16|42

Italy | cherries, currants, hints of spice and hazelnuts

CHIANTI STRACCALI 8|11|34

Tuscany, Italy | velvety, ripe red fruit

MALBEC ALAMOS 8|12|34

Argentina | velvety, dark cherry, blackberry, vanilla, spice

MERLOT 14 HANDS WINERY

8|11|34

Columbia Valley, WA | plum, cherry, mocha

MONTEPULCIANO D'ABRUZZO

CARLETTO 8|11|34

Abruzzo, Italy | bold, cherry, spices

CABERNET SAUVIGNON JOSH CELLARS, CRAFTSMAN COLLECTION 9|12|36

California | blackberry, hazelnut, cinnamon, toasted oak

CABERNET SAUVIGNON DAOU 12|16|48

Paso Robles, CA | smooth, dark cherry, truffle

LAMBRUSCO CAVICCHIOLI 1928 BY THE BOTTLE |20

Emilia-Romagna, Italy | fruity, flowery, sweet, soft bubbles

CHIANTI CLASSICO CECCHI BY THE BOTTLE |34

Tuscany, Italy | soft, tart red cherry, crushed cranberry, orange, spice

SUPER TUSCAN ARGIANO NC, TOSCANA

BY THE BOTTLE |42

Italy | bold, blackberry, cherry, chocolate, spice

WHITE WINE

MOSCATO SEVEN DAUGHTERS

8|11|34

Veneto, Italy | melon, lychee, honey, spritz

ROSE LA JOLIE FLEUR 9|14|30

France | bright, crisp, orange blossom, peach, berries

PINOT GRIGIO CARLETTO

8|11|34

Veneto, Italy | melon, apple, bright, crisp

SAUVIGNON BLANC NOBILO

10|14|42

Marlborough, New Zealand | balanced, tropical fruit

CHARDONNAY DRUMHELLER

8|11|34

Columbia Valley, WA | peach, apple, bright acidity

CHARDONNAY RODNEY STRONG

10|13|40

Sonoma, CA | baked fruit, toasty brioche, creamy

CHARDONNAY ROCCA DELLA MACIE MOONLITE 9|11|30

Tuscany, Italy | apple, exotic fruits, citrus, smooth

PROSECCO LA MARCA

187ML BOTTLE | 14

750ML BOTTLE | 34

Italy | honeysuckle, citrus, green apple, peach

VERMENTINO SASSOREGALE, SANTA MARGHERITA

BY THE BOTTLE | 34

Italy | bright, citrus, stone fruit, crisp

SAUVIGNON BLANC EMMOLO

BY THE BOTTLE |30

Napa Valley, CA | bright, citrus, peach

SANGRIA
POUR SIZES:



8oz



CARAFE

SANGRIA

RED SANGRIA 8|32

house rosso, brandy, citrus, rosso aranciata

WHITE SANGRIA 8|32

house bianco, brandy, citrus, rosso aranciata

WHITE PEACH SANGRIA 8|32

carletto pinot grigio, peach puree, sparkling white wine

COCKTAILS

BLOOD ORANGE COSMO 10

grey goose vodka, orange juice, blood orange

LIMONCELLO SPRITZ 10

bombay sapphire gin, caravella limoncello, la marca processo, basil

SKINNY MARGARITA 10

patrón tequila, soda, agave, lime

PRIMA MARGARITA 10

sauza signature blue silver tequila, grand marnier, monin agave nectar

ITALIAN MARGARITA 9.5

sauza signature blue silver tequila, monin agave nectar—cucumber or strawberry

FROSÉ 8.5

la jolie fleur rose, strawberry puree, monin agave nectar, with fresh citrus

ULTIMATE BELLINI 9

bacardi rum, bubbles, house white wine, peach, black raspberry

ROMANO'S OLD FASHIONED 10

maker's mark bourbon, disaronno amaretto, bitters

GREEN GIMLET 9.5

grey goose vodka, st-germain, lime, splash of soda

WOODFORD RESERVE PERFECT MANHATTAN 12

woodford reserve bourbon, dry & sweet vermouth, bitters, amarena cherry

ESPRESSO MARTINI SELECTION

espresso martini 11

espresso sea salt caramel martini 11

espresso tiramisu martini 12

BOTTLE BEER

SAM ADAMS 5.5

BUD LIGHT | BUDWEISER REGIONAL BEER | MILLER LITE COORS LIGHT 5

ATHLETIC BREWING COMPANY NON ALCOHOLIC BEER IPA 5.5

HIGH NOON

LIME OR GRAPEFRUIT 5.5

DOLCE

ROMANO'S CANNOLI 8

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

DECADENT CHOCOLATE CAKE 10

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

TIRAMISU 10

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

KEY LIME PIE 10

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

NEW YORK STYLE CHEESECAKE 10

shortbread crust, decadent cheesecake, fresh strawberries

PREMIUM VANILLA BEAN ICE CREAM 5

SEASONAL CANNOLI 11

ask our server about our seasonal flavor

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.