


.....  
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\* 16 *M*

crispy calamari, calabrian pepper pesto, citrus black pepper aioli (760 cal)

### CAPRESE SALAD 16.5 ♥

vine-ripened tomatoes, fresh mozzarella, basil, balsamic glaze (510 cal)

### STUFFED MUSHROOMS 16 ♥

mushroom caps filled with sausage, goat cheese, ricotta & spinach, mediterranean vinaigrette (510 cal)

### SPINACH & ARTICHOKE DIP 16

spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, served with garlic-brushed rosemary bread (1100 cal)  
*add shrimp\* 5.5* (50 cal)

### CRISPY LASAGNA BITES 15

crisp-fried pasta sheets, creamy ricotta cheese blend filling, marinara dipping sauce (720 cal)

CHOOSE TWO  
ANTIPASTI FOR <sup>23</sup>

### CRISPY BRUSSELS SPROUTS 16 ♥

crispy brussels sprout halves, balsamic glaze (370 cal)  
*add crispy prosciutto 3* (40 cal)

### SIGNATURE MAC & CHEESE BITES 15 *M*

crisp-fried, four-cheese pasta, truffle alfredo sauce (920 cal)

### BRUSCHETTA 13 *M*

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil (670 cal)

### CRISPY FRESH MOZZARELLA 15

parmesan-breaded mozzarella, arrabbiata (820 cal)

## SALAD & SOUP

### ITALIAN CHOPPED 21 *M* ♥

roasted chicken, romaine, roma tomatoes, chopped pepperoni, feta, cucumber, parmesan, oreganata dressing (490 cal)

### BIBB & BLEU 18 ♥

bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch (520 cal)  
*add roasted chicken 4.5* (110 cal)  
*add shrimp\* 5.5* (170 cal)  
*add grilled salmon\* 10.5* (590 cal)

### PARMESAN-CRUSTED CHICKEN 21

parmesan-crust chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze (1080 cal)

### ROSA'S SIGNATURE CAESAR 16 ♥

romaine, romano, creamy caesar dressing, rustic croutons (470 cal)  
*add roasted chicken 4.5* (110 cal)  
*add shrimp\* 5.5* (170 cal)  
*add grilled salmon\* 10.5* (590 cal)

### TOMATO BASIL SOUP 10 ♥

tomatoes, fresh basil, herbs (110 cal)

### LOBSTER BISQUE 10 ♥

smooth, rich, creamy lobster & shrimp bisque (320 cal)

## LAND & SEA

### CHICKEN SCALOPPINE 27 *M*

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini (1240 cal)

### CHICKEN PARMESAN 27 *M*

hand-breaded milanese-style chicken breast, imported pomodorina sauce, mozzarella, capellini (1620 cal)

### POLLO CAPRESE 24 ♥

grilled chicken breast, tomatoes, fresh mozzarella, herbs, arugula, pickled onions, balsamic glaze (448 cal)

### CHICKEN MARSALA 28

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini (790 cal)

### GRILLED SALMON\* 32

grilled salmon filet, calabrian honey pepper glaze, spinach & sun-dried tomato pasta (930 cal)

### SHRIMP PORTOFINO\* 30 *M*

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter (1200 cal)

### STEAK & POTATOES\* 38.5

10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini, with oreganata sauce (1220 cal) or rosemary butter (1250 cal)

SIDES <sup>8</sup>

PARMESAN TRUFFLE FRIES (210 cal)

GRILLED ASPARAGUS (150 cal)

BUTTERMILK MASHED POTATOES (480 cal)

BROCCOLINI (100 cal)

CRISPY BRUSSELS SPROUTS (190 cal)

SPINACH & SUN-DRIED TOMATO PASTA (480 cal)

ADD UNLIMITED >



side of soup, rosa's signature caesar,  
or fresh greens salad *with purchase of entrée*

## 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

### PASTA MILANO 26 *M*

roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce (1040 cal)

### MUSHROOM RAVIOLI 26

porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce (930 cal)

### PENNE RUSTICA\* 27 *M*

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan (1060 cal)

### SEAFOOD RAVIOLI 30

seafood-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp\* (920 cal)

### MAMA'S TRIO 32

chicken parmesan, lasagna bolognese, fettuccine alfredo (2110 cal)

### SIGNATURE TRUFFLE MAC & CHEESE 24

penne, asiago, fontina, smoked mozzarella, cheddar, romano, truffle oil, herbed breadcrumbs (1060 cal)  
add *crispy prosciutto* 3 (70 cal)

### MOM'S RICOTTA MEATBALLS & SPAGHETTI

house-made beef, veal, pork & ricotta meatballs, romano, spaghetti with imported pomodorina sauce 23 (1270 cal)  
or bolognese sauce 25 (1460 cal)

### FETTUCCINE ALFREDO 23 *M*

parmesan, butter, cream, fettuccine (1140 cal)

add *roasted chicken* 4.5 (110 cal)

add *shrimp*\* 5.5 (170 cal)

add *grilled salmon*\* 10.5 (590 cal)

### BUTTERNUT TORTELLACCI 26

tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan (980 cal)

### LASAGNA BOLOGNESE 26.5

bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina sauce (1110 cal)

### POMODORO TORTELLACCI 25 ♥

tortellacci stuffed with four-cheese blend, imported pomodorina sauce, charred tomatoes (460 cal)

## CREATE YOUR OWN PASTA 23



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

### PASTA CHOOSE ONE

spaghetti (400 cal)  
capellini (400 cal)  
penne (400 cal)  
fettuccine (510 cal)  
rigatoni (400 cal)

### SAUCE CHOOSE ONE

imported pomodorina (310 cal)  
arrabbiata (470 cal)  
bolognese (430 cal)  
alfredo (640 cal)  
pesto (400 cal)  
lemon butter (340 cal)  
garlic olive oil (510 cal)  
roasted-garlic cream sauce (490 cal)

### TOP IT OFF CHOOSE UP TO THREE

roasted peppers (10 cal)  
fresh spinach (8 cal)  
roasted tomatoes (15 cal)  
sun-dried tomatoes (40 cal)  
roasted garlic (40 cal)  
broccolini (12 cal)  
roasted mushrooms (5 cal)  
fresh mushrooms (5 cal)  
asparagus (5 cal)

### ADD YOUR PROTEIN CHOOSE TWO FOR 7

roasted chicken 5 (110 cal)  
fresh mozzarella 3 (210 cal)  
italian sausage 5 (430 cal)  
meatballs 5 (420 cal)  
crispy prosciutto 3 (70 cal)

### PREMIUM PROTEIN

shrimp\* 6 (170 cal)  
grilled salmon\* 12 (590 cal)

### *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.

## REFRESH

Non-alcoholic cocktails

### ITALIAN SODA OR FLAVORED TEA 4.5

blackberry, peach, blood orange or raspberry

### SAN PELLEGRINO 4.5

sparkling, limonata, aranciata



VIEW SPANISH MENUS

## BARRA

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

POUR SIZES:  5oz  8oz  BTL

### RED WINE

**LAMBRUSCO CAVICCHIOLI 1928**  
30 *bottle*  
Emilia-Romagna, Italy | fruity, flowery, sweet, soft bubbles

**PINOT NOIR GARNET 9|12|40**  
Monterey County, CA | earthy, blackberry, cherry

**PINOT NOIR MEIOMI 12|14|48**  
California | bright, boysenberry, strawberry, mocha

**RED BLEND Z. ALEXANDER BROWN UNCAGED 10|13|38**  
Napa, CA | dark fruit, black cherry, baking spices

**CHIANTI STRACCALI 9|11|42**  
Tuscany, Italy | velvety, ripe red fruit

**MALBEC TRAPICHE OAK CASK**  
30 *bottle*  
Argentina | soft, berry, finishes spicy

**MERLOT 14 HANDS WINERY**  
9|11|36  
Columbia Valley, WA | plum, cherry, mocha

**MONTEPULCIANO D'ABRUZZO CARLETTO 9|11|42**  
Abruzzo, Italy | bold, cherry, spices

**CABERNET SAUVIGNON THE FEDERALIST 12|14|44**  
Lodi, CA | velvety, spicy oak, fruit

**CABERNET SAUVIGNON FRANCIS FORD COPPOLA DIAMOND 11|13|46**  
Sonoma, CA | cassis, raspberry, cocoa, anise

**CABERNET SAUVIGNON JOSH CELLARS, CRAFTSMAN COLLECTION 10|13|40**  
California | blackberry, hazelnut, cinnamon, toasted oak

**CABERNET SAUVIGNON DAOU 13|16|48**  
Paso Robles, CA | smooth, dark cherry, truffle

### WHITE WINE

**PROSECCO LUNETTA 16 187ml split**  
Trentino, Italy | crisp, apple, peach

**MOSCATO SEVEN DAUGHTERS 9|12|42**  
Veneto, Italy | melon, lychee, honey, spritz

**ROSÉ CHLOE 9|12|42**  
Central Coast, CA | dry, bright, strawberry

**RIESLING CHATEAU STE. MICHELLE 9|13|43**  
Columbia Valley, WA | balanced, peach, sweet lime

**PINOT GRIGIO CARLETTO 9|12|34**  
Veneto, Italy | melon, apple, bright, crisp

**PINOT GRIGIO VILLA POZZI 32 bottle**  
Sicily, Italy | perfumed rose, soft honeysuckle, well balanced

**SAUVIGNON BLANC NOBILO 11|13|43**  
Marlborough, New Zealand | balanced, tropical fruit

**CHARDONNAY DRUMHELLER 9|11|42**  
Columbia Valley, WA | peach, apple, bright acidity

**446 CHARDONNAY NOBLE VINES 40 bottle**  
Monterey, CA | toasty vanilla, peach, coconut

**CHARDONNAY RODNEY STRONG 11|13|46**  
Sonoma, CA | baked fruit, toasty brioche, creamy

### BOTTLE BEER

**SAM ADAMS 5.5**

**BUD LIGHT | BUDWEISER REGIONAL BEER | MILLER LITE COORS LIGHT 5.5**

### HONOR SYSTEM HOUSE WINE

#### WHITE OR RED BLEND 9.5|42

The Candoni family has a common passion: wine. They've been involved in winemaking since the late 1800s, cultivating a culture built around quality and 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 and a clean, crisp finish. Our exclusive House Red is rich, round and velvety, with hints of berries and red fruits.

### COCKTAILS

**BLOOD ORANGE COSMO 11**  
grey goose vodka, orange juice, blood orange

**SORRENTO LEMONADE 10**  
bombay sapphire gin, soda, basil, fresh lemon

**SKINNY MARGARITA 10**  
patrón tequila, soda, agave, lime

**PRIMA MARGARITA 11**  
sauza signature blue silver tequila, grand marnier, monin agave nectar

**ITALIAN MARGARITAS 9.5**  
sauza signature blue silver tequila, monin agave nectar—cucumber or strawberry

**FROSÉ 10.5**  
chloe rosé, strawberry purée, monin agave nectar blended with fresh citrus

**WHITE PEACH SANGRIA 10**  
carletto pinot grigio, peach purée, sparkling white wine

**ULTIMATE BELLINI 10**  
bacardi rum, bubbles, house white wine, peach, black raspberry

**ROMANO'S OLD FASHIONED 10**  
maker's mark bourbon, disaronno amaretto, bitters

**GREEN GIMLET 10**  
grey goose vodka, st-germain, lime, splash of soda

## DOLCE

**ROMANO'S CANNOLI 8.95**  
crispy pastry shells, rich ricotta filling with cinnamon & chocolate chips (640 cal)

**DECADENT CHOCOLATE CAKE 8.95**  
intensely rich chocolate cake, layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles (1090 cal)

**TIRAMISU 8.95**  
mascarpone, rum-soaked ladyfingers, espresso, cocoa (600 cal)

**NEW YORK STYLE CHEESECAKE 8.95**  
shortbread crust, decadent cheesecake, fresh strawberries (690 cal)

**KEY LIME WAVE 8.95**  
tart key lime curd, classic graham cracker baked crust, fresh strawberries, strawberry sauce, fresh whipped cream (550 cal)

**PREMIUM VANILLA BEAN ICE CREAM 5 (310 cal)**

## CAFE

**COFFEE 3.5**

**ESPRESSO 3.5**

**CAPPUCCINO 4.5**

**CAFÉ LATTE 4.5**

**MACCHIATO 3.5**

**CAFÉ MOCHA 4.5**

**CAFÉ ROMANO 9.5**  
coffee, kahlúa, baileys chocolate, fresh whipped cream

**LIMONCELLO DIGESTIVO 9**  
delightful caravella lemon liqueur

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.