



The Romano Room

Upstairs at Rosalie's Cucina, serving Traditional Italian Family Style Fare
Minimum of 20 guests • Maximum of 50 guests

MENUS

Please select two items from each of our four categories and one dessert. Wine, beer and cocktails may also be arranged at your request.

GUARANTEES & DEPOSITS

A \$100.00 non-refundable deposit is required to hold the Romano Room.

The menu selections are needed 5 days prior to the function.

A confirmed number of guests must be given 48 hours in advance. Parties will be charged for the confirmed number even if fewer guests attend. All food is generously portioned for the number of guests confirmed. If more food is requested, there will be an additional charge. Sorry, no food may be taken home.

PRICING

\$38.00 per person, plus tax and an 18% gratuity. Includes coffee, tea, soda and our delicious hand made bread. (Prices subject to change.)



The Romano Room Menu Choices

APPETIZERS (*select two*)

- Crustini with Marinated Olives & Roasted Peppers
- Sausage Stuffed Mushrooms
- Spinach Rollatini in Thin Dough, with Herbed Ricotta
- Bruschetta with Tomato, Pesto and Roasted Peppers
- Grilled Eggplant Involturni, Basil and Roasted Pepper
- Antipasto Misto, with Roasted Vegetables, Meats and Cheeses
- Grilled Polenta, Arrabiatta Sauce, Asparagus and Fresh Mozzarella
- Grilled Shrimp with Red Pepper Aioli (add \$1.25 per person)
- Green-Lipped Mussels, Diced Tomatoes, Lemon Zest, White Wine and Butter (add \$1.00 per person)

SALADS (*select two*)

- Misto Salad, Spring Greens, Rosalie's Vinaigrette
- Italian Bread Salad, Bread, Tomatoes, Feta Cheese, Zucchini, Fresh Basil, Red Wine Vinaigrette
- Marinated Green Lentil Salad, Lemon Vinaigrette
- Roasted Asparagus, Seared Artichokes, Prosciutto, Mustard Chianti Vinaigrette
- Spinach Salad, Roasted Garlic, Warm Balsamic Vinaigrette
- Marinated Calamari Salad, Kalamata Olives, Zucchini (add \$1.00 per person)

PASTAS AND POTATOES (*select two*)

- Housemade Manicotti
- Penne with Basil, Pesto and Tomatoes
- Penne with Broccoli, Peppers, Olives, Basil, Olive Oil and Feta
- Linguine, Asparagus, Oven-Cured Tomatoes, Arrugula Cream Sauce
- Bowties Pasta with Asiago Cream, Onions, Peas and Pancetta
- Rigatoni della Cucina, Slow-Cooked Beef, Veal, Pork, Tomato Sauce, Grated Asiago Cheese, Rigatoni
- Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter
- Housemade Pappardelle with Wild Mushroom Pomodoro Sauce (add \$1.00 per person)
- Locatelli, Asiago or Roasted-Garlic Whipped Potatoes (add \$1.00 per person)
- Herb-Roasted Red Potatoes (add \$1.00 per person)

ENTREES (*select two*)

- Pork Roast with Oregano and Garlic
- Chicken Cacciatore
- Chicken Piccata
- Chicken with Artichokes, Capers, Pancetta, Mushrooms and Lemon Butter
- Salmon Piccata
- Bracirole, Prime Sirloin Stuffed with Garlic Bread Crumbs, Fresh Basil and Prosciutto (add \$1.00 per person)
- Tuscan Steak (add \$1.00 per person)
- Chef's Featured Fish (add \$1.00 per person)

DESSERTS (*select one*)

- Chocolate Cake
- Housemade Vanilla with Chocolate Chip Cannoli

BEVERAGES

- Freshly Brewed Starbucks Coffee
- Starbucks Decaffeinated Coffee
- Tazo Hot Teas
- Iced Tea
- Soda



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