



Rosalie's Romano Room Family Style Menu

*\$40.00 per person, plus tax and an 18% gratuity. Includes 2 of each of the following family-style; appetizers, salads, pastas or potatoes, and entrees. Also includes 1 dessert, coffee, tea, soda and our delicious hand-made bread. **A true Italian feast!** (prices subject to change)*

~Appetizers~ (Select two)

- 1: Crustini with Marinated Olives & Roasted Peppers
- 2: Sausage Stuffed Mushrooms
- 3: Spinach Rollatini in Thin Dough, with Herbed Ricotta
- 4: Bruschetta with Tomato, Pesto and Roasted Peppers
- 5: Grilled Eggplant Involtoni, Basil and Roasted Peppers
- 6: Antipasto Misto, with Roasted Vegetables, Meats & Cheeses
- 7: Grilled Polenta, Arrabiatta Sauce, Asparagus and Fresh Mozzarella
- 8: Grilled Shrimp with Red Pepper Aioli / add \$1.25 per person
- 9: Green-Lipped Mussels, Diced Tomatoes, Lemon Zest, White Wine and Butter / add \$1.00 per person

~Salads~ (Select two)

- 10: Misto Salad, Spring Greens, Rosalie's Vinaigrette
- 11: Italian Bread Salad, Bread, Tomatoes, Feta Cheese, Zucchini, Basil Red Wine Vinaigrette
- 12: Marinated Green Lentil Salad, Lemon Vinaigrette
- 13: Roasted Asparagus, Seared Artichokes, Prosciutto, Mustard Chianti Vinaigrette
- 14: Spinach Salad, Roasted Garlic, Warm Balsamic Vinaigrette
- 15: Marinated Calamari Salad, Kalamata Olives, Zucchini / add \$1.00 per person

~Pastas & Potatoes~ (Select two)

- 16: Manicotti: Housemade Crepe filled with Herbed Ricotta, Mozzarella, Garlic, Spinach
- 17: Robinsono: Penne with Broccoli, Peppers, Olives, Basil, Olive Oil and Feta
- 18: Linguini di Giuseppe: Linguini, Asparagus, Oven-Cured Tomatoes, Arrugula Cream Sauce
- 19: Farfalle: Bowtie Pasta with Asiago Cream, Onions, Peas and Pancetta
- 20: Rigatoni della Cucina: Slow-Cooked Beef, Veal, Pork, Tomato Sauce, Grated Asiago Cheese, Rigatoni
- 21: Scaloppine: Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter
- 22: Pappardelle alla Pomodoro: Sautéed Wild Mushrooms, Vegetable Pomodoro, Shaved Reggiano Cheese, Housemade Whole Wheat Pappardelle Pasta / add \$1.00 per person
- 23: Locatelli, Asiago or Roasted Garlic Whipped Potatoes add \$1.00 per person
- 24: Herbed-Roasted Red Potatoes add \$1.00 per person

~Entrees~ (Select two)

- 25: Arrosto di Romano: Pork Roast with Oregano and Garlic
- 26: Chicken Cacciatore: Seared Chicken Breast, Onions, Sausage, Mushrooms, Spicy Tomato Sauce
- 27: Chicken Piccata: Seared Chicken Breast, Tomatoes, Capers, Lemon Butter
- 28: Scaloppine di Pollo: Chicken with Artichokes, Capers, Pancetta, Mushrooms and Lemon Butter
- 29: Salmon Picatta: Seared Atlantic Salmon, Tomatoes, Capers, Lemon Butter
- 30: Braciolo: Prime Pounded, Rolled and Stuffed with Garlic Bread Crumbs, Fresh Basil and Prosciutto / add \$1.00 per person
- 31: Tuscan Steak: Grilled Prime Sirloin, Oven Roasted Vegetables, Veal Au Jus / add \$1.00 per person
- 32: Chef's Featured Fish / add \$1.00 per person

~Dessert~ (Select one)

Selection 33: Chocolate Cake

Selection 34: Housemade Vanilla Cannoli with Chocolate Chips