



Romano Room Family Style Menu

PRICING & DEPOSITS

\$50.00 per person, plus tax and 20% gratuity. Includes 2 of each of the following served 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!**

Menu selections are required two weeks in advance.

Privately booking the Romano Room requires a \$300 room fee.

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.

ANTIPASTI *(Select Two)*

CROSTINI *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 INVOLTINI *Basil And Roasted Peppers*
ANTIPASTO MISTO *With Roasted Vegetables, Meats And Cheeses*
GRILLED POLENTA *Arrabbiata 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 SALAD *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 & POTATOES *(Select Two)*

MANICOTTI *Housemade Crepe filled with Herbed Ricotta, Mozzarella, Garlic, Spinach*
ROBINSONO *Penne with Broccoli, Peppers, Olives, Basil, Olive Oil and Feta*
LINGUINI CON ARUGULA *Linguine, Asparagus, Oven-Cured Tomatoes, Arugula Cream Sauce*
FARFALLE *Bowties Pasta with Asiago Cream, Onions, Peas and Pancetta*
RIGATONI DELLA CUCINA *Slow-Cooked Beef, Veal, Pork, Tomato Sauce, Grated Asiago Cheese, Rigatoni*
SCALOPPINE *Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter | Add \$1.00 per person*
PAPPARDELLE ALLA POMODORO *Sauteed Wild Mushrooms, Vegetable Pomodoro, Shaved Reggiano Cheese, House-made Whole Wheat Pappardelle Pasta | 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)*

ARROSTO DI ROMANO *Pork Roast with Oregano and Garlic*
CHICKEN CACCIATORE *Seared Chicken Breast, Onions, Sausage, Mushrooms, Spicy Tomato Sauce*
CHICKEN PICCATA *Seared Chicken Breast, Tomatoes, Capers, Lemon Butter*
SCALOPPINE DI POLLO *Chicken with Artichokes, Capers, Pancetta, Mushrooms and Lemon Butter*
SALMON PICCATA *Seared Atlantic Salmon, Tomatoes, Capers, Lemon Butter | Add \$1.00 per person*
BRACIOLE *Prime Sirloin Pounded, Rolled, and Stuffed with Garlic Bread Crumbs, Fresh Basil and Prosciutto | Add \$1.00 per person*
TUSCAN STEAK *Grilled Prime Sirloin, Oven Roasted Vegetables, Veal Au Jus | Add \$1.00 per person*
CHEF'S FEATURED FISH *| Add \$1.00 per person*

DESSERTS *(Select One)*

ROSALIE'S CIOCCOLATO TORTA
HOUSEMADE VANILLA CANNOLI WITH CHOCOLATE CHIPS