



*Romano Room Family  
Style Menu \$55 per person*

**ANTIPASTI**

(Select Two)

**CROSTINI**

Marinated Olives and Roasted Peppers on a Crostini

**FUNGHI RIPIENI DI SALSICCIA**

Large Button Mushrooms with Sausage Stuffing and Balsamic Glaze

**SPINACHI ROLLATINI**

Thin Pizza Dough with Ricotta Cheese, Spinach Roasted Peppers and Tomato Coulis Sauce

**BRUSCHETTA**

Tomatoes and Capers, Basil Pesto, And Roasted Peppers and Basil

**MELANZANE GRIGLAITE INVOLTINI**

Grilled Eggplant Filled with Ricotta Cheese, Peppers, and Basil Served with Tomato Coulis

**ANTIPASTO MISTO**

Roasted Vegetables, Olives, Meats and Cheeses

**GRIGLIATA POLENTA**

Grilled Garlic Polenta, Arrabbiata Sauce, Asparagus and Fresh Mozzarella

**CARPACCIO**

Thinly Sliced Beef with Spring Mix, Tomatoes, Onions, Caper Mayo, Rosemary Crackers (**Add \$1.00**)

**GRILLED SHRIMP**

Grilled Shrimp, Red Pepper Aioli (**Add \$1.25**)

**INSALATA**

(Select Two)

**MISTO SALAD**

Spring Mix, Sweet Basil Vinaigrette, Tomatoes, Toasted Pine Nuts

**INSALATA PANZANELLA**

Bread, Tomatoes, Feta Cheese, Zucchini, Onion, Basil, Kalamata Olives, Red Wine Vinaigrette

**ROASTED ASPARAGUS SALAD**

Asparagus, Seared Artichokes, Prosciutto, Organic Spring Mix, Mustard Chianti Vinaigrette

**INSALATA DI SPINACHI**

Spinach, Roasted Garlic, Warm Balsamic Vinaigrette, Croutons, Asiago Cheese

**INSALATA CAESAR**

Romaine Lettuce, Garlic Croutons, Tomatoes, Onions, Caesar Dressing, Reggiano Cheese

Price Includes 5 courses, Coffee, Tea, and Soft Drinks for \$55 per person plus 8% Tax, 20% Gratuity  
Privately booking the Romano Room Requires a Room Fee of \$350

## PASTA AND POTATOES

(Select Two)

### MANICOTTI

House-made Crepe, filled with Herbed Ricotta, Mozzarella Cheese, Garlic, Spinach

### ROBINSONO

Penne Pasta with Broccoli, Peppers, Olives, Basil, Olive Oil and Feta

### LINGUINI CON ARUGULA

Linguine Pasta, 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, Rigatoni, Grated Asiago Cheese

### CAPELLINI ALLA ROSALIE

Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter

### PENNE PESTO

Penne Pasta with Tomatoes, Fresh Basil, Basil Pesto, Toasted Pine Nuts

### ORZO ALLA FUNGHI

Orzo Pasta, Wild Mushrooms, Lemon Butter Sauce

ASIAGO OR ROASTED-GARLIC WHIPPED POTATOES **Add** \$1.00 per person

## ENTREES

(Select Two)

### ARROSTO DI ROMANO

Slow roasted Pork with Oregano and Garlic

### CACCIATORE DI POLLO

Seared Chicken Breast, Onions, Sausage, Mushrooms, Spicy Tomato Sauce

### PICCATA DI POLLO

Seared Chicken Breast, Tomatoes, Capers, Lemon Butter

### SCALOPPINE DI POLLO

Seared Chicken Breast with Artichokes, Capers, Pancetta, Mushrooms and Lemon Butter

### PICCATA IL SALMONE

Seared Atlantic Salmon, Tomatoes, Capers, Lemon Butter **Add** \$1.00 per person

### BRACIOLE

Prime Sirloin Pounded, Rolled, and Stuffed with Garlic Breadcrumbs and Fresh Basil, Slow Roasted

### TUSCAN STEAK

Grilled Prime Sirloin, Oven Roasted Vegetables, Demi-Glace **Add** \$1.00 per person

### ARROSTO DI MAIALE

Whole Roasted and Carved Pork loin with Mustard Cream

## DESSERTS

(Select One)

ROSALIE'S CHOCOLATE CAKE HOUSEMADE  
VANILLA CANNOLI WITH CHOCOLATE CHIPS

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