

***ANTIPASTI* (APPETIZERS) DINNER MENU'**

BRUSCHETTA CAPRESE, ROMEO GRILLED BREAD TOPPED WITH MOZZARELLA, TOMATO & BASIL AND BALSAMIC REDUCTION 8.50

PEPATA DI COZZE, STEAMED MUSSELS IN A MILD TRADITIONAL ITALIAN TOMATO BROTH 12.95

SCOTTATA DI TONNO, LIGHTLY SEARED SESAME CRUSTED AHI TUNA WITH, CUCUMBER, AVOCADO AND BALSAMIC 13.95

MISTO FRESCO, BUFFALO MOZZARELLA TOMATO & BASIL, WITH PROSCIUTTO & MELON. 11.50

FRITTURA MISTA, DEEP FRIED CALAMARI AND SHRIMP WITH A SIDE OF SPICY RED ROMEO SAUCE 11.95

CARPACCIO DI MANZO, THIN SLICED RAW-BEEF FILET, ARTICHOKE HEARTS, ARUGOLA (ITALIAN AROMATIC LETTUCE), CAPERS, PARMIGIANO 11.95

***INSALATE* (SALADS)**

INSALATA DELLA CASA, ROMAINE, TOMATOES, RED ONIONS, CUCUMBERS, KALAMATA OLIVES CHEVRE (FETA CHEESE) AND MINT, HOUSE DRESSING 7.25

AMANTE DI CESARE, ROMAINE, SPINACH, GARLIC CROUTONS, OUR CAESAR DRESSING 8.50

ROMEO & GIULIETTA, ROMAINE, RADICCHIO, ENDIVE AND ARUGOLA, TOPPED WITH FRESH GRILLED SHRIMP IN BALSAMIC VINAIGRETTE 11.50

MEDITERRANEA, TOMATOES, CUCUMBERS, BLACK OLIVES, ONION, OREGANO, FETA CHEESE, KALAMATA OLIVE, GARLIC AND EXTRA VIRGIN OLIVE OIL 8.50

INSALATA CON POLLO, RADICCHIO, ENDIVE, SPINACH, GRILLED CHICKEN BREAST, PINE NUTS, PROVOLONE CHEESE AND SESAME VINAIGRETTE 11.50

***ZUPPE* (SOUPS)**

MINISTRONE, ASSORTED FRESH SPRING VEGETABLE SOUP, IN A DELIGHTFUL BROTH 7.50

ZUPPA DI PESCE, CLAMS, MUSSELS, SHRIMP, CALAMARI, AND HERBS ALL IN A ZESTY FRESH BROTH 10.95

PASTA

(GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

GNOCCHI AL PESTO, HOMEMADE POTATO PILLOWS, IN A FRESH PESTO SAUCE 12.50
CHOICE OF FRESH TOMATO SAUCE

FARFALLE SALSICCIA, BOW TIE PASTA WITH SPICY SAUSAGE, ZUCCHINI, CELERY, TOMATOES, ONION AND EXTRA VIRGIN OLIVE OIL 13.95

LASAGNETTE GRAZIELLA, HOMEMADE IN A CLASSIC BOLOGNESE GROUND BEEF RAGOUT, WITH FRESH TOMATO SAUCE, MOZZARELLA, EARTHY VEGETABLES & HERBS 13.95

RAVIOLI OSTELLO, HOMEMADE RAVIOLI, FILLED WITH CAPONATA OF ZUCCHINI, EGGPLANT, CELERY, ONIONS, PINE NUTS IN A FRESH TOMATO SAUCE & BASIL. 14.95

SHORT RIB TORTELLONI, TORTELLONI STUFFED WITH BRAISED BEEF SHORT RIB IN A PESTO SAUCE, TOPPED WITH ARUGOLA AND SHAVED PARMIGIANO 14.95

CAPELLI D' ANGELO, ANGEL HAIR, DICED TOMATOES, GARLIC, ARUGOLA, BASIL AND OLIVE OIL. 10.50

LINGUINE ALL 'AMATRICIANA, PASTA LINGUINE TOSSED WITH PANCETTA, RED ONION, GARLIC, RED WINE IN A SPICY TOMATO SAUCE 13.95

RIGATONI GIULIETTA, SHORT TUBE PASTA, IN A UNIQUE ROMANTIC BLEND OF VERY FINELY CHOPPED MUSHROOMS, SPINACH, PINE-NUTS AND ONIONS, WITH FRESH TOMATO & MASCARPONE SAUCE 13.95

SPAGHETTI PUTTANESCA, FRESH TOMATO SAUCE, BLACK OLIVES, MUSHROOMS, ONIONS, GARLIC, CAPERS 13.95

TAGLIATELLE RUSTICHE, FLAT NOODLES IN A RAGOUT OF FRESH TOMATO SAUCE, GROUND FILLET, EARTHY HERBS & VEGETABLES AND SMALL COUNTRY STYLE MEAT BALLS 13.95

PENNETTE RUSPANTI, SMALL PENNE, GRILLED CHICKEN BREAST, DICED TOMATOES, PINE NUTS, MUSHROOMS, SHALLOTS, BASIL, GARLIC & OLIVE OIL 13.95

SPAGHETTI PENNELLO, SAUTÉED WITH FRESH SHRIMP, SCALLOPS, ASPARAGUS, BELL PEPPERS, GARLIC AND EXTRA VIRGIN OLIVE OIL. 15.95

LINGUINE COSTA VERDE, SAUTÉED WITH FRESH CLAMS, MUSSELS, GARLIC, WHITE WINE AND OLIVE OIL 16.95

I RISOTTI

RISOTTO DI CAMPAGNA, ARBORIO RICE WITH PORCINI MUSHROOMS, ASPARAGUS, GORGONZOLA, SUN DRIED TOMATOES, IN A LIGHT CREAM SAUCE 15.95

RISOTTO PRIMAVERA E GAMBERETTI, ARBORIO RICE WITH SHRIMP, CELERY AND CARROTS IN A FRESH TOMATO SAUCE 15.95

I SECONDI (ENTREES)

POLLO GRIGLIATO, GRILLED CHICKEN BREAST WITH YOUR CHOICE OF PICATA OR MARSALA SAUCE, SERVED WITH ANGEL HAIR PASTA. 16.95

POLLO IMPANATO, BREADED CHICKEN BREAST, TOPPED WITH MARINATED TOMATOES, GARLIC, ARUGOLA, MOZZARELLA, SERVED WITH FRESH VEGETABLES 18.50

VITELLO PIZZAIOLA, VEAL SCALOPPINE SAUTÉED WITH TOMATO, GARLIC, OREGANO, PEPPERONCINO, SERVED WITH GARLIC SPINACH AND ROASTED POTATOES. **(SPICY)** 21.50

OSSOBUCCO ALLA ROMANA, VEAL SHANK TENDER TO THE BONE, SLOWLY BRAISED IN A FRESH VEGETABLE-TOMATO SAUCE, WITH SIDE OF FETTUCCINE PASTA 25.95

TAGLIATA DI MANZO, GRILLED SIRLOIN STEAK SERVED WITH CHERRY TOMATO, CARAMELIZED ONION, ARUGOLA, PARMIGIANO AND TOPPED WITH A SHALLOT SAGE BUTTER 24.95

CIOPPINO, WITH FRESH CLAMS, MUSSELS, SHRIMP, SWORDFISH, CALAMARI, SCALLOPS & CRAB IN A DELIGHTFUL BROTH WITH VEGETABLE & HERBS 22.95

SALMONE AL LIMONCELLO, GRILLED SALMON FILET TOPPED WITH A LIMONCELLO SAUCE SERVED WITH FRESH STEAMED ASPARAGUS & GRILLED TOMATOES 25.95

GAMBERONI, GRILLED, HAWAIIAN JUMBO PRAWNS, MARINATED WITH LEMON, GARLIC, OLIVE OIL, WHITE WINE, SERVED WITH ANGEL HAIR PASTA 25.95

SCAMPI ITALIANI, SAUTEE' JUMBO PRAWNS WITH LEMON, WHITE WINE AND DICED TOMATOES TOSSED WITH LINGUINE PASTA 25.95

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***ALL OUR ENTREES SIDES CAN BE CHANGED TO A SIDE OF ANGEL HAIR PASTA***  
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ROMEO CUCINA GIFT CARDS AVAILABLE
CHECK OUR CATERING MENU' FOR EVERY OCCASION BIG OR SMALL



PIZZA (WOOD-FIRED OVEN, THIN CRUST!)

PIZZA MARGHERITA, MOZZARELLA, FRESH TOMATO SAUCE, OREGANO, BASIL, 9.95

PIZZA CALABRESE, N'DUJA (CALABRESE HOT SAUSAGE SPREAD) ONIONS AND MOZZARELLA 13.95

AI FORMAGGI, MOZZARELLA, GORGONZOLA, GOAT CHEESE & PARMIGIANO 13.95

AL PARMIGIANO, PARMIGIANO, ARUGOLA (ITALIAN AROMATIC LETTUCE) 13.95

AL GUSTO FORTE PEPPERONI, SALAMI, SAUSAGE, BELL PEPPERS, MUSHROOMS,
ONIONS, BLACK OLIVES, OREGANO & MOZZARELLA 13.95

PIZZA FRATELLI ARTICHOKE HEARTS, MUSHROOMS, OLIVES, SMALL ROMEO'S MEATBALLS,
TOMATO SAUCE, MOZZARELLA 13.95

AI FUNGHI SELVAGGI, SHIITAKE, OYSTER & WILD MUSHROOMS, MOZZARELLA 13.95

VEGETARIANA COMPLETA, BROCCOLI, MUSHROOMS, ZUCCHINI, YELLOW SQUASH
ONIONS AND FRESH TOMATOES. (MOZZARELLA UPON REQUEST ONLY) 13.95

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## **MENU DEL BAMBINO (KIDS MENU)**

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PASTA ANY SHAPE, TOMATO & BASIL SAUCE / MEAT SAUCE OR
BUTTER & PARMIGIANO 7.50

POLLO MAMMA ROMEO, GOLDEN CHICKEN TENDERS, SIDE OF VEGGIES 8.50

PIZZA FANTASIA DI GREGORY, TOMATO & MOZZARELLA OR ANY TOPPING 8.50

BUON APPETITO!!!