

# Zuppe – Soups

## **Minestrone**

Assorted fresh spring vegetable soup in a delightful broth

## **Zuppa di Pesce**

Clams, mussels, shrimp, calamari & herbs, all in a fresh zesty broth

# Antipasti - Appetizers

## **Melanzane Parmigiana**

Golden light crisp eggplant baked with mozzarella, topped with a slightly spiced tomato sauce & freshly grated parmigiano

## **Bruschetta Piatta**

Homemade flat Focaccia bread baked in our wood oven, topped with ripe tomatoes, olive oil, garlic, basil and ricotta salata

## **Arancini di Riso**

Deep fried Arborio rice filled with meat sauce & mozzarella

## **Misto Fresco**

Fresh buffalo mozzarella, tomato, basil, prosciutto do Parma San Daniel,  
Melon Toscano

## **Ortolina**

A vegetarian delight, grilled radicchio, endive, shiitake & oyster mushrooms, zucchini, eggplant, squash, asparagus and roasted bell peppers

## **Carpaccio**

Thinly sliced raw beef filet, artichoke hearts, arugula, caper berries  
& shaved Grana Padano

## **Misto di Calamaretti**

Lightly fried calamari, shrimp, tuna and swordfish, with a side of arrabiata sauce

# **Insalate - Salads**

## **Insalatina Romeo**

Romaine, tomatoes, olives, red onions, cucumbers, ricotta salata, mint,  
Romeo dressing

## **Amante di Cesare**

Romaine, spinach, croutons of Polenta, topped with shaved Grana Padano cheese,  
Romeo dressing

## **Insalatina di Tonno Fresco**

Thinly sliced peppered Ahi tuna seared & served over spinach, endive, radicchio,  
arugula, Romeo sesame vinaigrette with crunchy Capelli

## **Panzanella Calabrese**

Ripe tomatoes, red onions, oregano, Ciliegini mozzarella, arugula, croutons of Polenta  
and a drizzle of extra virgin olive oil

## **Insalata con Pollo**

Thinly sliced grilled chicken served over radicchio, endive, spinach, pine nuts and  
mozzarella cheese, Romeo sesame dressing

# **Risotti**

## **Risotto di Campagna**

Arborio rice, porcini mushrooms, asparagus, gorgonzola, and sun dried tomatoes,  
served in light cream sauce, topped with a hint of truffle oil and  
shaved Grana Padano

## **Risotto Gamberetti Capesante allo Zafferano**

Arborio rice, shrimp, scallops, zucchini, carrots & celery in our saffron reduction

# Paste - Pasta

## **Capelli D'Angelo**

Angel hair, diced tomatoes, garlic, arugula, basil & extra virgin olive oil

## **Gnocchetti alla Grappa**

Homemade potato pillows with chopped zucchini, sun dried tomatoes and a blend of very finely chopped mushrooms, all in a light grappa pink sauce

## **Tortelloni di Carne**

Homemade tortelloni filled with braised rib eye in a fresh creamy pesto sauce, garnished with fresh arugula & shaved Grana Padano

## **Panzarotti D'Aragosta**

Homemade Panzarotti filled with lobster and crab, served in a whisky pink sauce with shrimp & scallops

## **Rigatoni Giulietta**

Short tube pasta in a unique romantic blend of pine nuts, finely chopped mushrooms, spinach, onions, in a fresh tomato & mascarpone sauce

## **Pennette Romeo**

Pennette, grilled chicken breast, diced tomatoes, pine nuts, oyster, shiitake, and porcini mushrooms, shallots, fresh basil, and extra virgin olive oil

## **Spaghetti Pennello**

Fresh shrimp, scallops, asparagus, roast bell peppers, sautéed with garlic & extra virgin olive oil

## **Tagliatelle Rustiche**

Homemade thin, flat pasta in our Romeo Bolognese sauce, served with country style meatballs

## **Lasagnette Graziella**

Homemade sheet pasta layered in our classic Romeo Bolognese, Besciamella, mozzarella & Parmigiano

## **Spaghetti Costa Verde**

Fresh live clams sautéed with extra virgin olive oil and garlic, finished with a touch of tomato, white wine & Italian parsley

**Whole Wheat & Gluten-free Pasta available – Gluten-free Pasta \$ 2.50 - Split charge \$ 2.50**

# **I Secondi - Entrées**

## **Pollo Mamma Graziella**

Breaded chicken breast pan-fried, baked with mozzarella, topped with freshly diced tomatoes, arugula and Ciliegini, served with capelli pomodoro

## **Pollo Grigliato al Limone**

Grilled chicken breast with a reduction of dry white wine, fresh lemon & capers, served with capelli checca

## **Vitello al Porto**

Veal scaloppini sautéed with porcini mushrooms, artichoke hearts in a port wine sauce, served with a side of garlic spinach & roasted potatoes

## **Ossobuco alla Romana**

Veal shank tender to the bone, slowly braised in a fresh vegetable & tomato sauce, served over homemade tagliatelle pasta

## **Cioppino Mediterraneo**

Fresh clams, mussels, shrimp, scallops, swordfish, calamari, Ahi in a rich seafood stock and tomato broth

## **Bistecca alle Brace**

16 oz. Rib eye grilled with shiitake mushrooms & tomatoes, served with a side of garlic spinach and roasted potatoes

## **Scampi e Capesante**

Grilled scampi, giant scallops marinated in lemon, garlic, and extra virgin olive oil served in a light wine herbs sauce, with a side of saffron risotto

**PESCE DEL GIORNO ASK FOR OUR FRESH FISH OF THE DAY**

# **PIZZE AL FORNO A LEGNA - WOOD FIRED PIZZA OVEN**

## **Pizza Margherita**

Fresh tomato sauce, mozzarella cheese, oregano, fresh basil

## **Pollo Orientale**

Fresh tomato sauce, mozzarella cheese, grilled chicken breast, drizzled with our Romeo sesame sauce

## **Al Gusto Forte**

Tomato sauce, mozzarella cheese, pepperoni, sausage, roasted bell peppers, Kalamata olives & fresh oregano

## **Ai Funghi Selvaggi**

Tomato sauce, mozzarella cheese, and wild mushrooms

## **La Capricciosa**

Tomato sauce, mozzarella cheese, basil, mushrooms, Kalamata olives, artichoke hearts, and prosciutto di Parma San Daniele

## **Focaccia Romeo**

Flat focaccia, topped with Romeo, chopped roasted bell peppers, arugula, prosciutto di Parma San Daniele, ricotta salata & Grana Padano cheese

**Gluten-Free Pizza also available**

## **Menu Del Bambino Kids Menu**

### **Pasta**

Any shaped pasta with your choice of: tomato & basil sauce, meat sauce, gourmet white cheese sauce or butter & Parmigiano

### **Pollo Mamma Romeo**

Golden homemade chicken tenders served with a side of penne pasta  
Pomodoro or fresh vegetables

### **Pizza Del Bambino**

Tomato & mozzarella plus any one topping