

ANTIPASTI (APPETIZERS) LUNCH

BRUSCHETTA CAPRESE, ROMEO GRILLED BREAD TOPPED WITH MOZZARELLA, TOMATO & BASIL AND BALSAMIC REDUCTION 7.50

PEPATA DI COZZE, STEAMED MUSSELS IN A MILD TRADITIONAL ITALIAN TOMATO BROTH 11.95

SCOTTATA DI TONNO, LIGHTLY SEARED SESAME CRUSTED AHI TUNA WITH, CUCUMBER, AVOCADO AND BALSAMIC 12.95

MISTO FRESCO, BUFFALO MOZZARELLA TOMATO & BASIL, WITH PROSCIUTTO & MELON. 9.95

FRITTURA MISTA, DEEP FRIED CALAMARI AND SHRIMP WITH A SIDE OF SPICY RED ROMEO SAUCE 10.95

CARPACCIO DI MANZO, THIN SLICED RAW-BEEF FILET, ARTICHOKE HEARTS, ARUGOLA (ITALIAN AROMATIC LETTUCE), CAPERS, PARMIGIANO 10.95

INSALATE (SALADS)

INSALATA DELLA CASA, ROMAINE, TOMATOES, RED ONIONS, CUCUMBERS, KALAMATA OLIVES CHEVRE (FETA CHEESE) AND MINT, HOUSE DRESSING 6.25

AMANTE DI CESARE, ROMAINE, SPINACH, GARLIC CROUTONS, OUR CAESAR DRESSING 7.50

ROMEO & GIULIETTA, ROMAINE, RADICCHIO, ENDIVE AND ARUGOLA, TOPPED WITH FRESH GRILLED SHRIMP & SCALLOPS IN BALSAMIC VINAIGRETTE 10.50

MEDITERRANEA, TOMATOES, CUCUMBERS, BLACK OLIVES, ONION, OREGANO, FETA CHEESE, KALAMATA OLIVE, GARLIC AND EXTRA VIRGIN OLIVE OIL 7.95

INSALATA CON POLLO, RADICCHIO, ENDIVE, SPINACH, GRILLED CHICKEN BREAST, PINE NUTS, PROVOLONE CHEESE AND SESAME VINAIGRETTE 10.95

ZUPPE (SOUPS)

MINISTRONE, ASSORTED FRESH SPRING VEGETABLE SOUP, IN A DELIGHTFUL BROTH 6.95

ZUPPA DI PESCE, CLAMS, MUSSELS, SHRIMP, CALAMARI, AND HERBS ALL IN A ZESTY FRESH BROTH 9.95

PASTA

(GLUTEN FREE PASTA AVAILABLE UPON REQUEST)

GNOCCHI AL PESTO, HOMEMADE POTATO PILLOWS, IN A FRESH PESTO SAUCE 11.50
CHOICE OF FRESH TOMATO SAUCE

FARFALLE SALSICCIA, BOW TIE PASTA WITH SPICY SAUSAGE, ZUCCHINI, CELERY,
TOMATOES, ONION AND EXTRA VIRGIN OLIVE OIL 12.95

LASAGNETTE GRAZIELLA, HOMEMADE IN A CLASSIC BOLOGNESE GROUND BEEF RAGOUT,
WITH FRESH TOMATO SAUCE, MOZZARELLA, EARTHY VEGETABLES & HERBS 12.95

RAVIOLI OSTELLO, HOMEMADE RAVIOLI, FILLED WITH CAPONATA OF ZUCCHINI, EGGPLANT,
CELERY, ONIONS, PINE NUTS IN A FRESH TOMATO SAUCE & BASIL. 12.95

SHORT RIB TORTELLONI, TORTELLONI STUFFED WITH BRAISED BEEF
SHORT RIB IN A PESTO SAUCE, TOPPED WITH ARUGOLA AND SHAVED PARMIGIANO 12.95

CAPELLI D' ANGELO, ANGEL HAIR, DICED TOMATOES, GARLIC, ARUGOLA,
BASIL AND OLIVE OIL. 9.95

LINGUINE ALL 'AMATRICIANA, PASTA LINGUINE TOSSED WITH PANCETTA,
RED ONION, GARLIC, RED WINE IN A SPICY TOMATO SAUCE 12.95

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 12.95

SPAGHETTI PUTTANESCA, FRESH TOMATO SAUCE, BLACK OLIVES, MUSHROOMS,
ONIONS, GARLIC, CAPERS 12.95

TAGLIATELLE RUSTICHE, FLAT NOODLES IN A RAGOUT OF FRESH TOMATO SAUCE,
GROUND FILLET, EARTHY HERBS & VEGETABLES AND SMALL
COUNTRY STYLE MEAT BALLS 12.95

PENNETTE RUSPANTI, SMALL PENNE, GRILLED CHICKEN BREAST, DICED TOMATOES,
PINE NUTS, MUSHROOMS, SHALLOTS, BASIL, GARLIC & OLIVE OIL 12.95

SPAGHETTI PENNELLO, SAUTÉED WITH FRESH SHRIMP, SCALLOPS, ASPARAGUS, BELL
PEPPERS, GARLIC AND EXTRA VIRGIN OLIVE OIL. 14.50

LINGUINE COSTA VERDE, SAUTÉED WITH FRESH CLAMS, MUSSELS, GARLIC, WHITE WINE
AND OLIVE OIL 14.50

SPLIT CHARGE ON ANY ITEM 2.50

ROMEO CUCINA GIFT CARDS AVAILABLE

CHECK OUR CATERING MENU' FOR ANY OCCASION BIG OR SMALL

I RISOTTI

RISOTTO DI CAMPAGNA, ARBORIO RICE WITH PORCINI MUSHROOMS, ASPARAGUS, GORGONZOLA, SUN DRIED TOMATOES, IN A LIGHT CREAM SAUCE 13.95

RISOTTO PRIMAVERA E GAMBERETTI, ARBORIO RICE WITH SHRIMP, CELERY AND CARROTS IN A FRESH TOMATO SAUCE 13.95

I PANINI (SANDWICHES) ON OUR FRESH BAKED FOCACCIA BREAD SERVED WITH HOUSE SALAD

PANINO CAPRESE BUFFALO MOZZARELLA, BASIL, PROSCIUTTO, TOMATO AND BASIL. 11.50

PANINO RUSPANTE GRILLED CHICKEN BREAST WITH GARLIC AND ROSEMARY TOPPED WITH SAUTÉED MUSHROOMS, SWEET ONIONS, MELTED PROVOLONE. 11.50

PANINO CASARECCIO GRILLED ITALIAN SAUSAGE WITH ROASTED PEPPERS, SAUTÉED SPINACH, ONIONS AND GARLIC. 11.50

PANINO VEGETARIANO GRILLED EGGPLANT WITH ROASTED PEPPERS, SUN DRIED TOMATOES, MOZZARELLA CHEESE, AVOCADO AND SPROUTS. 11.50

PANINO TAORMINA SEARED AHI TUNA, AVOCADO, ALFALFA SPROUTS. 12.50

I SECONDI (ENTREES)

POLLO GRIGLIATO, GRILLED CHICKEN BREAST WITH YOUR CHOICE OF PICATA OR MARSALA SAUCE, SERVED WITH ANGEL HAIR PASTA. 15.50

POLLO IMPANATO, BREADED CHICKEN BREAST, TOPPED WITH MARINATED TOMATOES, GARLIC, ARUGOLA, MOZZARELLA, SERVED WITH FRESH VEGETABLES 16.50

VITELLO PIZZAIOLA, VEAL SCALOPPINE SAUTÉED WITH TOMATO, GARLIC, OREGANO, PEPPERONCINO, SERVED WITH ANGEL HAIR PASTA **(SPICY)** 18.50

GAMBERONI, GRILLED, HAWAIIAN JUMBO PRAWNS, MARINATED WITH LEMON, GARLIC, OLIVE OIL, WHITE WINE, SERVED WITH ANGEL HAIR PASTA 24.95

SALMONE AL LIMONCELLO, GRILLED SALMON FILET TOPPED WITH A LIMONCELLO SAUCE SERVED WITH FRESH STEAMED ASPARAGUS & GRILLED TOMATOES 21.95

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**ALL OUR ENTREES SIDES CAN BE CHANGED TO A SIDE OF ANGEL HAIR PASTA**

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WE WELCOME LARGE PARTIES! PLEASE CALL US FOR ARRANGEMENTS!



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 11.95

AI FORMAGGI, MOZZARELLA, GORGONZOLA, GOAT CHEESE & PARMIGIANO 11.95

AL PARMIGIANO, PARMIGIANO, ARUGOLA (ITALIAN AROMATIC LETTUCE) 11.95

AL GUSTO FORTE PEPPERONI, SALAMI, SAUSAGE, BELL PEPPERS, MUSHROOMS,
ONIONS, BLACK OLIVES, OREGANO & MOZZARELLA 11.95

PIZZA FRATELLI ARTICHOKE HEARTS, MUSHROOMS, OLIVES, SMALL ROMEO'S MEATBALLS,
TOMATO SAUCE, MOZZARELLA 11.95

AI FUNGHI SELVAGGI, SHIITAKE, OYSTER & WILD MUSHROOMS, MOZZARELLA 11.95

VEGETARIANA COMPLETA, BROCCOLI, MUSHROOMS, ZUCCHINI, YELLOW SQUASH
ONIONS AND FRESH TOMATOES. (MOZZARELLA UPON REQUEST ONLY) 11.95

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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!!!