

APPETIZERS**ROMANO'S**

EST. 1969

SALAD**Arancini(4)**

Four Risotto croquets stuffed with peas & mozzarella with arribiatta sauce - **\$12**

Bruschetta ~ Diced tomatoes with Basil & Garlic on Crostini - **\$8**

Meatballs(4) Pork and Veal meatball with tomato sauce - **\$12**

Roma Salad Greens accompanied with berries, goat cheese, pecans & grilled chicken breast - **\$18**

Entrée Caesar Romaine lettuce, croutons, bacon bits & parmesan tossed in a caesar dressing - **\$13**

Entrée Mixed Greens cucumber, cherry tomatoes, bell peppers in olive oil and red wine vinegar - **\$13**

ADD Chicken or Shrimp - **\$6**

PANINI

Trio Roasted red pepper spread, prosciutto, capicollo, mortadella & provolone on a grilled ciabatta ~ **\$13**

Turkey & Brie Cranberry mayo, roasted turkey, brie & spinach on a grilled ciabatta ~ **\$13**

Caprese Pesto spread, bocconcini, tomato, balsamic drizzle on house made grilled focaccia ~ **\$13**

Beef Dip Horseradish mayo and thinly shaved beef on a grilled ciabatta with au jus ~ **\$15**

The Parm Breaded chicken cutlet with tomato sauce, mozzarella and parmigiano on ciabatta ~ **\$15**

All Panini come with Choice of side Mixed Greens, Caesar Salad or Fries

PIZZA

Margarita Bocconcini & Fresh Basil -**\$17**

Hawaiian Italian ham & Pineapple -**\$18**

Italiano Capicollo, Mushrooms & Black Olives -**\$18**

Italian Cowboy Ham, Pepperoni & Bacon -**\$19**

Pesto Chicken Pesto Sauce & Grilled Chicken **\$20**

PASTA

Roma Lasagna Original made in house recipe with Veal & Pork in a Tomato sauce - **\$17**

Roma Stracci Veal & Pork in a Tomato Sauce OR Spinach & Ricotta in a Cream Sauce - **\$16**

Spaghetti Bolognese Ground beef, Veal & Pork in a Tomato Sauce - **\$15**

Spaghetti & Meatballs Tomato Sauce with Pork & Veal Meatballs - **\$16**

Tortellini Alfredo Four Cheese Tortellini in Parmigiano Cream Sauce - **\$17**

All pasta is served with Garlic Toast

DESSERT

NY Cheesecake Classic NY Cheesecake with graham crust topped with triple berry sauce - **\$9**

Tiramisu Ladyfingers in Espresso & Layered with Mascarpone - **\$9**

Cannoli(3) Filled with Ricotta, Chocolate & Pistachio - **\$9**

DRINK MENU

WINE

RED WINE

Pasqua Sangiovese ~ 6oz \$7.50 ~ 9oz \$10 ~ 1/2 Litre \$19 ~ 1 Litre \$38

Aromas of cassis with hints of fresh cherries & blueberry

Chianti Ruffino ~ 6oz \$8.50 ~ 9oz \$11 ~ Bottle \$34

Good structure with tastes of wild berries and maraschino cherries

WHITE WINE

Zenato Pinot Grigio ~ 6oz \$7.50 ~ 9oz \$10 ~ 1/2 Litre \$19 ~ Bottle \$37

Dry white wine, smooth, smooth delicate & a fresh with apple, pear & citrus aroma

Ciro Bianco ~ 6oz \$8.50 ~ 9oz \$11 ~ Bottle \$35

Soft, fresh, sprightly, pleasantly harmonic

BEER

Domestic Beers ~ \$6.75

~ Kokanee ~ Canadian ~ Coors Light ~

Import Beers ~ \$7.50

~ Peroni ~ Stella Artois ~ Heineken ~ Corona ~

HIGHBALLS ~ \$7.50

~ Vodka ~ Rye ~ Rum ~ Gin ~

NON-ALCOHOLIC BEVERAGES

POP ~ \$2.50

~ Pepsi ~ Diet Pepsi ~ Dr. Pepper ~ Root Beer ~ 7-UP ~ Ginger Ale ~

Pure Leaf Ice Tea ~ \$3.50

~ Green Tea ~ Raspberry ~ Peach ~ Lemon ~

San Pellegrino Soda ~ \$3.50

~ Lemon ~ Orange ~ Blood Orange ~ Pomegranate & Orange ~ Prickly Pear & Orange ~
~ Brio ~ Sparkling Water 250ml ~

Bubly ~ \$3.00

~ Orange ~ Lime ~ Cherrie ~ Strawberry ~ Grapefruit ~ Blackberry ~

COFFEE & TEA

Mother Parkers Coffee ~ \$3.50

Pure Leaf Tea ~ \$3.50

Espresso ~ \$3

Americano ~ \$4

Cappuccino ~ \$4

Macchiato ~ \$4

Latte ~ \$4.50 ADD FLAVOR ~ \$.50

