

CLASSICO COCKTAILS

LEANING BELLINI Our signature bellini blended and frozen with Bacardi® Rum, peach nectar, white wine and champagne.

ULTIMATE LEANING BELLINI A twist of red raspberry liqueur added to our signature bellini.

VENETIAN LEMONADE Bacardi® Rum with a special blend of Limoncello, lemonade and fresh mint flavors. Served tall on ice with fresh lemon.

CLASSIC MARTINI Chilled to perfection and made with your choice of Grey Goose® Vodka or Bombay Sapphire® Gin.

COSMOPOLITAN CELLO A cool combination of SKYY Vodka® and Caravella® Limoncello with triple sec, cranberry juice and lime.

SOUR APPLE MARTINI The ultimate temptation! ABSOLUT® Vodka and DeKuyper® Sour Apple Pucker®.

ITALIAN MARGARITA An American favorite with Cuervo Gold® Tequila, Italian GranGala®, triple sec, sweet & sour and a wedge of lime. On the rocks or frozen.

TIRATINI Smirnoff Vanilla Twist™ Vodka, BAILEYS®, Godiva® White Chocolate Liqueur and amaretto with half & half, served chilled.

VINO

SPARKLING WINES

	GLASS	BOTTLE
Asti Spumante Martini & Rossi ASTI, ITALY		23.00
Brut Champagne Korbel CALIFORNIA	SPLIT 7.79	28.00
Brut Frescobaldi TRENTO, ITALY		45.00

BLUSH, LIGHTLY SWEET & CRISP WHITE WINES

White Zinfandel Beringer CALIFORNIA	6.29	24.00
Riesling Rosemount SOUTHEASTERN AUSTRALIA	6.59	25.00
Sauvignon Blanc Chateau Ste Michelle WASHINGTON STATE	6.79	26.00
Pinot Grigio Placido NORTHEASTERN ITALY	5.99	23.00
Pinot Grigio Lumina FRIULI VENEZIA GIULIA, ITALY	7.29	28.00
Pinot Grigio Maso Canali TRENTO, ITALY	7.99	31.00

MEDIUM TO FULL-BODIED CHARDONNAYS

Chardonnay Mezzacorona NORTHERN ITALY	6.59	25.00
Chardonnay Chalone Vineyard MONTEREY COUNTY	7.99	31.00
Chardonnay Kendall-Jackson® Vintner's Reserve CALIFORNIA	8.29	32.00
Chardonnay Robert Mondavi Napa Valley NAPA VALLEY, CALIFORNIA		39.00

LIGHT AND FRUITY, MEDIUM-BODIED RED WINES

Pinot Noir Mirassou CALIFORNIA	7.29	28.00
Pinot Noir Clos du Bois CALIFORNIA		38.00
Merlot Blackstone CALIFORNIA	6.99	27.00
Merlot Chateau Ste Michelle WASHINGTON STATE	7.79	30.00
Merlot Columbia Crest WASHINGTON STATE		25.00
Merlot Franciscan Oakville Estate NAPA VALLEY, CALIFORNIA		42.00
Merlot Robert Mondavi Private Selection CALIFORNIA	HALF BOTTLE	15.00

REGIONAL ITALIAN RED WINES

Merlot Ecco Domani NORTHEASTERN ITALY	5.99	23.00
Sangiovese, Merlot, Cabernet Banfi Cantine Toscana TUSCANY, ITALY	6.79	26.00
Syrah Arancio SICILY, ITALY		22.00
Barbera Michele Chiarlo "Le Orme" PIEDMONT, ITALY		28.00
Chianti Classico D.O.C.G. Volpaia TUSCANY, ITALY		32.00
Chianti D.O.C.G. Gabbiano TUSCANY, ITALY	6.29	24.00
Chianti Classico Riserva D.O.C.G. Ruffino Riserva Ducale TUSCANY, ITALY	9.79	38.00
Super Tuscan Cum Laude from Castello Banfi TUSCANY, ITALY		81.00

RICH, FULL-BODIED RED WINES

Zinfandel Ravenswood Vintners Blend CALIFORNIA	7.49	29.00
Zinfandel St. Francis "Old Vines" SONOMA VALLEY, CALIFORNIA		38.00
Shiraz/Cabernet Penfolds "Koonunga Hill" SOUTHEASTERN AUSTRALIA	7.59	29.00
Cabernet Sauvignon B.V. Napa NAPA VALLEY, CALIFORNIA	7.79	30.00
Cabernet Sauvignon Trinchero Family Selection CALIFORNIA	6.79	26.00
Cabernet Sauvignon Coppola Diamond Collection Claret CALIFORNIA	8.49	33.00
Cabernet Sauvignon Robert Mondavi Napa Valley NAPA VALLEY, CALIFORNIA		52.00
Meritage Estancia ALEXANDER VALLEY, CALIFORNIA		71.00

For parties of 8 or more, an 18% gratuity will be added to your check. Please feel free to increase or decrease this gratuity at your discretion.

© 2007 ROMANO'S MACARONI GRILL
WLO507
LUNCH

ANTIPASTI

NEW!

PARMESAN-CRUSTED ARTICHOKE

Parmesan-crust artichoke cakes topped with marinated artichokes and diced tomatoes. Served with basil pesto aioli and pizzaiola sauce 7.29

BRICK OVEN FORMAGGIO Melted mozzarella cheese served bubbling from our brick oven with Parmesan bread crisps. Topped with your choice of grilled chicken pizzaiola or Italian Sausage & Pepperoni 6.99

MOZZARELLA FRITTA Fried mozzarella with zesty pizzaiola and basil pesto 5.99

CALAMARI FRITTI Thin, crispy calamari with zesty pizzaiola and basil pesto aioli sauces for dipping 8.29

NEW!

CRAB-STUFFED MUSHROOMS Mushrooms stuffed with succulent crab and Italian seasonings, then baked to a golden brown in our brick oven 8.49

TOMATO BRUSCHETTA Toasted bread topped with extra virgin olive oil, fresh tomatoes and basil 6.29

SHRIMP & ARTICHOKE DIP Shrimp, artichokes and spinach baked together and bubbling with Parmesan and mozzarella cheeses. Served with Parmesan bread crisps 7.99

ROMANO'S SAMPLER A platter for every palate. Tomato Bruschetta, Mozzarella Fritta and Calamari served with our zesty pizzaiola sauce 10.29

INSALATA

PARMESAN-CRUSTED CHICKEN Parmesan-breaded chicken breast, bacon, feta cheese, roma tomatoes and mixed greens with house-made Parmesan peppercorn ranch dressing 9.99

MOZZARELLA ALLA CAPRESE Imported buffalo mozzarella, vine-ripened tomatoes and basil with balsamic vinaigrette (3) 6.49 (5) 8.49

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INSALATA BLU Fresh bibb lettuce tossed with toasted walnuts, red onions, bleu cheese and balsamic vinaigrette 7.29 Add chicken 2.00

CHICKEN FLORENTINE Imported orzo pasta tossed with grilled chicken, fresh spinach, pine nuts, black olives, capers and Parmesan, then drizzled with garlic lemon vinaigrette 9.99

CAESAR OR GARDEN Choose your favorite with any entrée 1.99 Fat-free Italian dressing or low-fat Caesar dressing available upon request

CHICKEN CAESAR Grilled chicken, fresh romaine lettuce mixed with juicy tomatoes, mushrooms, feta cheese and Caesar dressing 9.79

SEARED SEA SCALLOPS Seared sea scallops, spinach, arugula, feta cheese, crispy prosciutto, toasted walnuts and Parmesan crisps with light citrus dressing 11.99

STEAK & ARUGULA SALAD* Tender cuts of sirloin cooked to order on a bed of fresh baby arugula, spinach, radicchio, apple-smoked bacon and bleu cheese. Served with Toscana dressing. Approximately 9 carbs 12.99

SIGNATURE SOUPS

CHICKEN TOSCANA Roasted chicken, fresh spinach, tomato and onion in a cream broth with Parmesan gnocchi Cup 2.99 Bowl 4.49

TOMATO BASIL & CHEESE TORTELLINI Roasted tomatoes blended with fresh basil, cheese tortellini and topped with grated mozzarella Cup 2.99 Bowl 4.49

SOUP & SALAD Your choice of soup and Caesar or Garden Salad. Served with warm bread - bottomless 6.79 Salad & Bread 5.49

SANDWICHES

ROASTED CHICKEN & CHEESE Oven-roasted chicken, mozzarella and bruschetta tomatoes on hearth-baked ciabatta bread. Served with Romano's Parmesan chips 8.99

BRICK OVEN MEATBALL Italian meatballs, marinara and mozzarella piled onto baked open-faced ciabatta bread and served with Romano's Parmesan chips 8.99

CHICKEN CAESAR CALZONETTO® Fresh pizza dough stuffed with grilled chicken, Caesar dressing, roasted tomatoes and basil pesto aioli 8.29

TUSCAN LUNCH Your choice of any 1/2 sandwich and house salad, soup or pasta salad 7.79

🥄 HOUSE FAVORITE

🥄 SENSIBLE FARE

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA DI PRIMA

WHOLE-WHEAT PENNE PASTA AVAILABLE UPON REQUEST
ENJOY A CAESAR OR GARDEN SALAD FOR 1.99

NEW!

PENNE WITH OVEN-ROASTED CHICKEN Penne pasta, oven-roasted chicken, asparagus, fresh buffalo mozzarella and sun-dried tomatoes sautéed in a light olive oil garlic sauce 11.99

VODKA RUSTICA Penne pasta with grilled chicken and smoked prosciutto in a zesty tomato-cream sauce made with a touch of SKYY Vodka®. Topped with Parmesan cheese and baked to a golden brown 12.49

CARMELA'S CHICKEN RIGATONI Grilled chicken, mushrooms, caramelized onions, fresh basil and Parmesan cheese tossed with imported rigatoni pasta and creamy marsala wine sauce 9.79

SHRIMP PORTOFINO Tender, sautéed shrimp with mushrooms, pine nuts and spinach in a tangy lemon butter sauce. Served with pasta 10.79

NEW!

SEAFOOD LINGUINE Sweet, tender shrimp, scallops and clams sautéed with oven-roasted tomatoes, basil, arugula and linguine in a white wine, garlic and olive oil sauce 14.99

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PASTA MILANO Imported bowtie pasta with tender, grilled chicken, sun-dried tomatoes and fresh mushrooms in a roasted garlic cream sauce 10.29

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PENNE RUSTICA® Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese 11.29

CREATE YOUR OWN PASTA

Choose from eight different pastas, eight sauces and 13 seasonal ingredients.

Starting at 9.29

See order pad for details

STUFFED PASTA

ENJOY A CAESAR OR GARDEN SALAD FOR 1.99

LOBSTER RAVIOLI Decadent lobster-filled tarragon pasta topped with sautéed shrimp, asparagus, tomatoes and lemon butter sauce 15.99

CHICKEN CANNELLONI Hand-rolled pasta stuffed with oven-roasted chicken, melted cheese and spinach, then baked in an Asiago cream sauce. Topped with tomato sauce 8.79

MUSHROOM RAVIOLI Six ravioli generously filled with tender mushrooms and melted cheese, then covered with our famous Carmela's wine cream sauce 11.99

BRICK OVEN PIZZA

OUR SIGNATURE THIN CRUST PIZZAS ARE HANDMADE TO ORDER WITH FRESH, AUTHENTIC INGREDIENTS

MARGHERITA Featuring the classic taste of tangy tomato sauce, mozzarella, fresh tomatoes and herbs 9.29

PESTO CHICKEN Grilled chicken, pesto, sun-dried tomatoes, mozzarella, ricotta and Parmesan cheeses baked with garlic-olive oil 9.99

BBQ CHICKEN Spicy Italian BBQ chicken smothered in bubbling mozzarella and pecorino cheeses 9.99

SICILIAN Sweet Italian sausage, pepperoni, fontina and mozzarella cheeses baked with a spicy marinara sauce and topped with basil 9.99

👉 HOUSE FAVORITE

👉 SENSIBLE FARE

AMORE DE LA GRILL

ENJOY A CAESAR OR GARDEN SALAD FOR 1.99

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BOURSIN FILET* Tenderloin filet cooked to order and topped with creamy pepper Boursin cheese. Served with garlic mashed potatoes and fresh grilled asparagus 21.99

HONEY BALSAMIC CHICKEN Savory grilled chicken with honey balsamic glaze. Served with sun-dried tomato capellini pasta and grilled broccoli 11.49

GRILLED SALMON Salmon filet with honey-teriyaki glaze. Served with spinach orzo pasta 15.99

GRILLED PORK CHOPS Thick center-cut chops covered with a rosemary balsamic glaze, then served with wild mushroom risotto and broccoli 16.99

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CHICKEN PORTOBELLO Grilled chicken topped with grilled Portobello mushrooms, melted mozzarella and demi glacé. Served with spinach orzo pasta 12.99

NEW!

CHICKEN SORRENTINO Grilled chicken breast in honey balsamic glaze served with roasted roma tomatoes, arugula and imported buffalo mozzarella on capellini pasta 12.99

GRILLED HALIBUT Lightly seasoned halibut topped with a tomato basil relish and served with creamy pesto Parmesan risotto 16.99

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POLLO MAGRO "SKINNY CHICKEN" Grilled chicken breast with honey balsamic glaze served with grilled tender-crisp asparagus and broccoli. Less than 6 fat grams and 500 calories 11.29

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SIMPLE SALMON Seasoned grilled salmon filet served with grilled tender-crisp asparagus and broccoli. Less than 600 calories 15.99

TUSCAN RIB-EYE* A juicy 16-oz. bone-in Choice steak cooked to order, then served with creamy garlic mashed potatoes and fresh grilled asparagus 19.99

CLASSICO ITALIAN

ENJOY A CAESAR OR GARDEN SALAD FOR 1.99

NEW!

CHICKEN & SHRIMP SCALOPPINE Sautéed chicken and shrimp with mushrooms, artichokes, capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta 13.29

CHICKEN SCALOPPINE Sautéed chicken breast with mushrooms, artichokes, tangy capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta 10.29

SPAGHETTI & MEATBALLS Served with your choice of a tomato basil or hearty meat sauce 9.99

Spaghetti & Meat Sauce 7.99

CHICKEN OR VEAL MARSALA Chicken or veal topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta
Chicken 9.99 Veal 13.99

CHICKEN, EGGPLANT OR VEAL PARMESAN Hand-breaded chicken, eggplant or veal slices lightly sautéed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta
Chicken 9.99 Eggplant 8.99 Veal 13.99

FETTUCCINE ALFREDO Fettuccine pasta with a homemade sauce of cream, butter and Parmesan cheese 8.99
Add chicken 2.00 Add shrimp 3.00

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TWICE-BAKED LASAGNA WITH MEATBALLS Six layers of tender pasta stuffed with seasoned meatballs, three cheeses and Bolognese sauce, then baked in our brick oven until bubbling 12.29
Traditional Lasagna 10.29

MAMA'S TRIO Three Italian favorites on one plate. Lasagna Bolognese, Chicken Cannelloni and Chicken Parmesan 14.29

BEVANDE

ITALIAN SODAS

Mango, Raspberry, Sicilian Orange, Pomegranate, and Blackberry. Also available as cream sodas.

FLAVORED TEA

Blackberry Mint, Mango or Raspberry. Iced or hot tea also available.

SOFT DRINKS

Coca-Cola®, Caffeine Free Diet Coke®, Diet Coke®, Sprite®, Dr Pepper®, Minute Maid® Lemonade

LEMONADE

Raspberry or Strawberry

ITALIAN BOTTLED WATER

San Pellegrino® Sparkling Mineral Water
Acqua Panna® Natural Spring Water

COFFEES

Coffee, Cappuccino and Espresso (flavors available)

HOUSE VINO

AN HONORED MACARONI GRILL TRADITION 4.99 GLASS

In Italy, a glass of wine with your meal is a way of life. We raise our glass to happy memories, good health and great food. Salute!

CHIANTI Proprietary blend made in the Tuscan style

CHARDONNAY The most famous of all white wines

WHITE ZINFANDEL One of America's favorite wines

RED SANGRIA
4.99 glass 17.49 litre

BIRRA

Corona® Extra Miller® Lite
Budweiser® Coors Light®
Bud Light® Michelob® Ultra
Peroni® Nastro Azzurro

Other selections available.