

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" PIEMONTE, 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 Trincher 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.

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ANTIPASTI

NEW!

PARMESAN-CRUSTED ARTICHOKE

Parmesan-crusted 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 & Pepporoni 6.99

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

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

MOZZARELLA FRITTA Fried mozzarella with zesty pizzaiola and basil pesto 5.99

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

NEW!

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

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

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

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



INSALATA BLU Fresh bibb lettuce tossed with toasted walnuts, red onions, bleu cheese and balsamic vinaigrette 7.29 Half portion with entrée 4.49

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

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



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 11.79

SHRIMP PORTOFINO Tender, sautéed shrimp with mushrooms, pine nuts and spinach in a tangy lemon butter sauce. Served with pasta 13.99

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 12.29

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PENNE RUSTICA® Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese 13.29

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 10.49

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

👉 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 13.79

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 16.29

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

SPAGHETTI & MEATBALLS Served with your choice of a tomato basil or hearty meat sauce 12.29

Spaghetti & Meat Sauce 9.99

CHICKEN OR VEAL MARSALA Chicken or veal topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta
Chicken 13.29 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 12.99 Eggplant 10.49 Veal 13.99

FETTUCCINE ALFREDO Fettuccine pasta with a homemade sauce of cream, butter and Parmesan cheese 10.49
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

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

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.

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)