

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.

WHITE PEACH SANGRIA MARTINI Peach Vodka, Chardonnay and a splash of Sprite.

POMEGRANATE MARTINI ABSOLUT Citron, Cointreau Orange Liqueur and Pomegranate.

VINO

SPARKLING WINES

Moscato d' Asti **Dezzani** PIEDMONT, ITALY
Brut Champagne **Korbel** CALIFORNIA

GLASS
BOTTLE
21.00
27.00

BLUSH, LIGHTLY SWEET & CRISP WHITE WINES

White Zinfandel **Beringer** CALIFORNIA
Riesling **Jacob's Creek Reserve** SOUTH AUSTRALIA
Sauvignon Blanc **Beaulieu Vineyard Coastal Estates** CALIFORNIA
Pinot Grigio **Bella Sera** NORTHEASTERN ITALY
Pinot Grigio **Ecco Domani** NORTHEASTERN ITALY
Pinot Grigio **Santa Margherita** NORTHEASTERN ITALY

20.00
30.00
23.00
20.00
23.00
28.00

MEDIUM TO FULL-BODIED CHARDONNAYS

Chardonnay **Fetzer Sundial** CALIFORNIA
Chardonnay **Jacob's Creek Reserve** SOUTH AUSTRALIA
Chardonnay **Sterling Vintner's Collection** CENTRAL COAST, CALIFORNIA
Chardonnay **Beringer** NAPA VALLEY, CALIFORNIA

24.00
29.00
34.00
36.00

LIGHT AND FRUITY, MEDIUM-BODIED RED WINES

Pinot Noir **Beaulieu Vineyard Coastal Estates** CALIFORNIA
Pinot Noir **Robert Mondavi Private Selection** CALIFORNIA
Pinot Noir **Mirassou** CALIFORNIA
Merlot **Beaulieu Vineyard Coastal Estates** CALIFORNIA
Merlot **Turning Leaf Coastal** CENTRAL COAST, CALIFORNIA
Merlot **Columbia Crest** WASHINGTON STATE
Merlot **Sterling Vintner's Collection** CENTRAL COAST, CALIFORNIA

23.00
27.00
29.00
22.00
24.00
25.00
32.00

REGIONAL ITALIAN RED WINES

Merlot **Ecco Domani** NORTHEASTERN ITALY
Sangiovese, **Di Majo Norante**, ITALY
Terra Dei Ciliegi **Tommasi** VERONA, ITALY
Chianti D.O.C.G. **Ecco Domani**, ITALY
Chianti D.O.C.G. **Banfi**, ITALY
Chianti D.O.C.G. **Castiglioni**, ITALY

23.00
25.00
23.00
31.00
23.00
37.00

RICH, FULL-BODIED RED WINES

Zinfandel **Rancho Zabaco Heritage Vines** SONOMA VALLEY, CALIFORNIA
Shiraz **Jacob's Creek Reserve** SOUTH AUSTRALIA
Cabernet Sauvignon **Blackstone Winery** CALIFORNIA
Cabernet Sauvignon **Louis M. Martini** SONOMA, CALIFORNIA
Cabernet Sauvignon **Franciscan** NAPA VALLEY, CALIFORNIA
Cabernet Sauvignon **Robert Mondavi** NAPA VALLEY, CALIFORNIA

8.00
27.00
29.00
30.00
39.00
52.00

ANTIPASTI

SEAFOOD CIOPPINO Scallops, clams, and baby shrimp served in a zesty tomato broth. Served with garlic bread 12.95

SHRIMP & ARTICHOKE DIP Shrimp, artichokes and spinach baked together and bubbling with Parmesan and mozzarella cheeses. Served with Parmesan bread crisps 9.25

TOMATO BRUSCHETTA Ripe tomatoes, fresh basil, garlic and extra virgin olive oil with grilled, rustic focaccia bread 8.50

MOZZARELLA FRITTA Fried mozzarella with zesty pizzaiola and basil pesto 8.50

ROMANO'S SAMPLER A platter for every palate. Tomato Bruschetta, Mozzarella Fritta and Calamari served with our zesty pizzaiola sauce 11.95

CRAB-STUFFED MUSHROOMS Fresh mushrooms filled with lump crabmeat, shrimp and Italian seasonings 10.95

CALAMARI FRITTI Thin, crispy calamari with zesty pizzaiola and basil pesto aioli sauces for dipping 9.95

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 10.95

GAMBERITTI A seafood specialty topped with asiago pesto cheese sauce, tender shrimp, olives, red onions and roasted peppers 12.95

BBQ CHICKEN Spicy Italian BBQ chicken smothered in bubbling mozzarella and pecorino cheeses 11.95

SICILIAN Sweet Italian sausage, pepperoni, fontina and mozzarella cheeses baked with a spicy marinara sauce and topped with basil 11.95

INSALATA

MOZZARELLA ALLA CAPRESE Vine-ripened tomatoes with fresh mozzarella, extra virgin olive oil, aged balsamic vinegar and fresh basil (4) 8.50 (6) 10.50

PARMESAN-CRUSTED CHICKEN With bacon, feta cheese, Roma tomatoes and mixed greens with Parmesan peppercorn ranch dressing 12.95

CAESAR OR GARDEN Choose your favorite with any entrée 3.50

NEW! WARM SPINACH Fresh spinach wilted and tossed with aged prosciutto, garlic, lemon and extra virgin olive oil 10.95
Add Scallops for an additional 3.75

CHICKEN CAESAR Grilled chicken with fresh romaine lettuce, aged Romano, homemade croutons and Caesar dressing 12.95

SEARED SEA SCALLOPS Seared sea scallops, spinach, crispy prosciutto, toasted walnuts and Parmesan crisps with light citrus dressing 14.95

SIGNATURE SOUPS

SIGNATURE SOUP Ask your server for today's choices
Cup 3.95 Bowl 5.75

 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

ENJOY A CAESAR OR GARDEN SALAD FOR 3.50

CARMELA'S CHICKEN RIGATONI Roasted chicken, mushrooms, caramelized onions with imported rigatoni pasta in a Marsala demi glace 14.95

POLLO LIMONE RUSTICA™ Roasted chicken sautéed with imported penne pasta, lemon-basil cream sauce and fresh spinach, then baked until golden 12.95

SHRIMP PORTOFINO Tender, sautéed shrimp with mushrooms, pine nuts and spinach in a tangy lemon butter sauce. Served with pasta 16.95

POLLO CAPRESE Juicy chicken simply grilled with extra virgin olive oil and fresh lemon. Served with Capellini Pomodoro and fresh mozzarella 10.95

CAPELLINI POMODORO Imported capellini pasta tossed with ripe tomatoes, Italian tomato sauce, fresh basil and extra virgin olive oil 10.25

SEAFOOD LINGUINE Sweet, tender shrimp, scallops and clams sautéed with oven-roasted tomatoes, basil, and linguine in a white wine, garlic and olive oil sauce 17.95

PASTA MILANO Imported bowtie pasta with tender, grilled chicken, sun-dried tomatoes and fresh mushrooms in a roasted garlic cream sauce 14.95

PENNE RUSTICA® Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese 15.95

CREATE YOUR OWN PASTA

Choose an imported pasta, sauce and fresh ingredients. Ask your server for an order pad.

Starting at 12.95

STUFFED PASTA

ENJOY A CAESAR OR GARDEN SALAD FOR 3.50

LOBSTER RAVIOLI Decadent lobster-filled pasta topped with sautéed shrimp, asparagus, tomatoes and lemon butter sauce 17.95

CHICKEN CANNELLONI Hand-rolled pasta filled with roasted chicken baked with creamy spinach pesto and zesty tomato sauce 13.95

MUSHROOM RAVIOLI Porcini-filled pasta sautéed with a Marsala cream sauce and fresh mushrooms 12.95

 HOUSE FAVORITE

 SENSIBLE FARE

AMORE DE LA GRILL

ENJOY A CAESAR OR GARDEN SALAD FOR 3.50

CENTER-CUT FILET 8 oz. aged tenderloin filet served with Calabrese potatoes and grilled asparagus 24.50

HONEY BALSAMIC CHICKEN Savory grilled chicken with honey balsamic glaze. Served with sun-dried tomato capellini pasta and grilled broccoli 15.75

GRILLED SALMON Salmon filet with honey-teriyaki glaze. Served with spinach orzo pasta 17.95

GRILLED PORK CHOPS Thick center-cut chops covered with a rosemary balsamic glaze, then served with wild mushroom risotto and broccoli 18.95

CALABRESE STEAK Grilled sirloin steak served with Calabrese potatoes roasted with rosemary and ripe tomatoes 19.95

CHIANTI STEAK Grilled sirloin steak with a Chianti red wine sauce. Served with imported fettuccine tossed in a light cream sauce with mushrooms, spinach and sun-dried tomatoes 18.95

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 24.50

CHICKEN SORRENTINO Grilled chicken breast in honey balsamic glaze served with roasted roma tomatoes, and imported buffalo mozzarella on capellini pasta 15.95

GRILLED HALIBUT Lightly seasoned halibut topped with a tomato basil relish and served with creamy pesto Parmesan risotto 18.95

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 13.50

SIMPLE SALMON Seasoned grilled salmon filet served with grilled tender-crisp asparagus and broccoli. Less than 600 calories 17.95

GRILLED CHICKEN SPIEDINI Tender chicken grilled on rosemary skewers and served with colorful roasted vegetables 12.95

JUMBO SHRIMP SPIEDINI Succulent shrimp grilled on rosemary skewers and served with colorful roasted vegetables 14.95

CLASSICO ITALIAN

ENJOY A CAESAR OR GARDEN SALAD FOR 3.50

CHICKEN SCALOPPINE Sautéed chicken breast with mushrooms, artichokes, tangy capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta 16.25

SPAGHETTI & MEATBALLS Served with your choice of a tomato basil or hearty meat sauce 12.95
Spaghetti & Meat Sauce 11.95

CHICKEN MARSALA Chicken topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta 15.75

FETTUCCINE ALFREDO Fettuccine pasta with a homemade sauce of cream, butter and Parmesan cheese 12.50
Add chicken 2.75 Add shrimp 3.75

CHICKEN OR EGGPLANT PARMESAN Hand-breaded chicken or eggplant slices lightly sautéed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta
Chicken 15.75 Eggplant 13.25

LASAGNA AL FORNO Twice-baked lasagna layered with authentic Bolognese meat sauce, ricotta and mozzarella. Topped with imported Italian tomato sauce, mozzarella and basil 14.95

MAMA'S TRIO Three Italian favorites on one plate. Lasagna Bolognese, Chicken Cannelloni and Chicken Parmesan 16.95

PARMESAN-CRUSTED SOLE Hand-breaded and sautéed then topped with lemon butter sauce and capers. Served with sun-dried tomato and spinach orzo pasta 16.95

*A 15% gratuity will be added for parties of eight (8) or more.

HOUSE VINO

AN HONORED MACARONI GRILL TRADITION 5.50 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 5.75 glass 18.50 litre

BIRRA

HEINEKEN®
BUDWEISER®
COORS LIGHT®

CORONA® EXTRA
SAMUEL ADAMS®

Plus other bottle and draft selections available

BEVANDE

ITALIAN SODAS
Mango, Raspberry, and Blackberry. Also available as cream sodas.

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

SOFT DRINKS
Coca-Cola®, Diet Coke®, Sprite®, Dr Pepper®, Fanta Orange®

LEMONADE
Raspberry or Strawberry

ITALIAN BOTTLED WATER
San Pellegrino® Sparkling Mineral Water
Acqua Panna® Natural Spring Water

COFFEES
Coffee, Cappuccino and Espresso (flavors available)