

## **WINES BY THE GLASS**

### **Sparkling**

*Korbel, Brut, California, N/V* 8 34

### **Blush**

*Beringer, White Zinfandel, 2015* 7 22

### **Whites**

*CK Mondavi, Chardonnay, Wildcreek, 2016* 7 22

*Guenoc, Pinot Grigio, California, 2016* 8 24

*Dr Loosen Riesling, 2011, Germany, 2015* 8 28

*Kendall Jackson, Chardonnay, California, 2015* 8 26

*Kim Crawford, Sauvignon Blanc, New Zealand, 2016* 9 34

*Santa Margherita, Alto Adige, Italy, 2016* 14 50

### **Reds**

*CK Mondavi, Merlot, Wildcreek Canyon, 2014* 7 22

*CK Mondavi, Cabernet, Wildcreek Canyon, 2015* 7 22

*Layer Cake Shiraz, Barossa Valley, 2015* 8 30

*Kenwood, Pinot Noir, Russian River, 2015* 8 30

*St. Francis Old Vine Zinfandel, Sonoma, 2014* 10 34

*Freakshow, Cabernet Sauvignon, Napa Valley, 2014* 8 34

*Beajolais, Louis Jadot, France, 2015* 10 30

*Raymound Reserve Merlot, Napa Valley, 2013* 14 48

*Cantina Zaccagnini Montepulciano, 2014* 8 35

## **SPECIALTY DRINKS**

### **Italian Wedding Cake 8**

*Stoli Vanilla, Di Saronno Amaretto, Cream de Cacao*

### **Bellini 8**

*Peachchello and Champagne*

### **Italian Lemon Drop 8.50**

*Tuaca, Triple Sec, fresh squeezed Lemon and Rock Candy Syrup*

### **Nuts and Berries 8**

*Frangelico, Chambord, Cream*

### **Italian Margarita 8**

*Cazadores Tequila, Amaretto Di Saronno,  
fresh squeezed Lime Juice and Agave Syrup*

### **Classic Martini 8.50**

*Choose from Beefeater Gin or Ketel One Vodka  
Dry Vermouth and Olive garnish*

### **Espresso 8**

*Vanilla Vodka, Kahlua Godiva White Chocolate Liqueur  
splash of cream and full shot Espresso*

### **Peroni 5**

*"fine Italian Beer"*

### **Italian Cream Soda 4**

*"Your choice of Strawberry Passion Fruit or Vanilla"*

## ANTIPASTI

### **Shrimp Bruschetta 15**

*Succulent shrimp sautéed with tomatoes, garlic, wine and fresh herbs. Served on toasted Baguette.*

### **Fried Calamari and Rock Shrimp 18**

*Cornmeal crusted, Spicy Marinara and Basil Pesto Dipping Sauces*

### **Romanza Bruschetta 9**

*Toasted baguette, Roma tomatoes, garlic, herbs, Ricotta and Parmesan with balsamic syrup.*

### **Ravioli Sampler 12**

*A sampling of our house made ravioli featuring Italian sausage, and four cheeses.*

### **Chef Lalo's Stuffed Mushrooms 14**

*Jumbo Mushroom caps, filled with a mixture of Italian Sausage, fresh Spinach, seasoned Parmesan Cheese and topped with Garlic Butter Sauce.*

## SOUPS and SALADS

### **Minestrone 6**

*Hearty Garden Vegetables, Pasta and Parmesan Cheese.*

### **Tomato Caprese Salad 9**

*Vine Ripened Tomatoes, Buffalo Mozzarella, Balsamic Syrup, Fresh Basil.*

### **Caesar Salad 9**

*Hearts of Romaine Lettuce tossed with creamy Caesar dressing, Ciabatta Croutons and Parmesan Cheese.*

### **Romanza Salad 9**

*Iceberg and Romaine, Italian Bacon, Parmesan Croutons, Chopped Tomatoes, Creamy Italian dressing, tossed tableside.*

### **Tuscan Soup 6**

*Italian sausage, bacon, potatoes, onion, Garlic & spinach in a creamy broth.*

## PASTA

*Served with soup or Romanza Salad*

### **Romanza Baked Lasagna 22**

*Pasta sheets layered with Marinara Sauce, Italian Sausage, ground veal and beef, and finished with lots of Mozzarella and Parmesan cheese.*

### **Romanza Meatballs & Spaghetti 20**

*Our famous Meatballs made from Kobe Beef, Veal and Pork, slow simmered in Marinara Sauce and Italian Herbs and served on Spaghetti with freshly grated Parmesan.*

### **Louies's Baked Ziti 22**

*A baked casserole of Italian Sausage, Marinara, Provolone, Mozzarella and Parmesan cheese served bubbling from the ovens!*

### **Fettuccine Alfredo 18**

*Wide noodles tossed with reduced Heavy Cream, Garlic, Butter and Parmesan Cheese.*

*with Grilled Chicken 20*

*with garlic Sautéed Shrimp 24*

### **Fettuccine Carbonara 17**

*Pancetta Bacon, Garden Peas, Black Pepper, Young Garlic, Pecorino Cheese.*

## ROMANZA FILLED PASTA SPECIALTIES

*Served with soup or Romanza Salad*

### **Four Cheese Ravioli 20**

*Homemade ravioli stuffed with four Italian cheeses, simmered in Marinara and finished with Parmesan Cheese.*

### **Chicken and Portabella Mushroom**

### **Cannelloni 22**

*Tender pasta tubes filled with seasoned chicken, Portabella mushrooms, herbs and spices, topped with Marsala cream sauce.*

### **Italian Sausage Ravioli 22**

*House Made Ravioli stuffed with Italian sausage, Mozzarella, Parmesan and Ricotta cheese with fresh marinara sauce.*

### **Crab and Shrimp Cannelloni 26**

*Tender shrimp and crab meat sautéed with herbs and spices, stuffed in a tender pasta tube and topped with Seafood Pomodoro sauce.*

## ROMANZA SPECIALTIES

*Served with soup or Romanza Salad*

### **Chicken Parmesan 25**

*Breaded Chicken Breast sautéed in Olive Oil and Butter, topped with Provolone and Mozzarella Cheese and finished with Marinara Sauce. Served with spaghetti.*

### **Chicken Picatta 26**

*Breast of Chicken dipped in a Parmesan-Egg batter, sautéed in Butter and Olive Oil and finished with Mushrooms, Capers, Zucchini and Lemon Butter Sauce. Served with spaghetti.*

### **Free Range Stuffed Breast of Chicken 26**

*Tender chicken breast stuffed with Fontina cheese, spinach and Prosciutto. Topped with Asiago cream sauce and house made Marinara. Served with Fettuccini Alfredo.*

### **Breaded Veal Saltimbocca 30**

*Pan fried Veal cutlet topped with Prosciutto Ham, caramelized Onions, sautéed mushrooms, fresh Sage, Marsala wine and finished with Provolone and Parmesan Cheese. Served with spaghetti.*

### **Scampi Alla Romana 32**

*Jumbo Shrimp sautéed in Garlic butter, Lemon and White Wine with Tomatoes, Onions and Basil served on Angel Hair Pasta*

### **Roast Prime Rib of Beef Au Jus 30**

*Slow roasted 12oz cut of Certified Angus Beef Rib served with Au jus, Horseradish Cream and your choice of buttered pasta or Baked Potato.*

### **Seared Sea Scallops 30**

*Jumbo scallops seared with wine, butter, herbs and spices over wild mushroom risotto.*

### **Chicken Marsala 25**

*Breast of Chicken sautéed in Olive oil and butter with Mushrooms, Tomatoes, Marsala wine and reduced Chicken jus, served atop Angel Hair Pasta.*

### **Grilled Italian Sausage & Peppers 24**

*The best sausage makers in Chicago supply us with this Italian classic dish! Served with grilled Red and Green Peppers, Onions and fresh herbs, served atop Rigatoni pasta.*

### **Tuscan Pork Chop 27**

*Berkshire Bone in pork chop flash fried with wine, herbs and spices topped with marinara, melted fresh Mozzarella cheese and fresh basil. Served with Yukon Gold fingerling potatoes and baby carrots.*

### **Braised Halibut Sorrento 32**

*Pan seared Halibut steak sautéed in Garlic butter and Olive Oil, with baby Tomatoes, Oregano, Lemon and Italian herbs. Served over 3 cheese risotto.*

### **Tuscany Trio 30**

*A sampling of our favorites...Chicken Parmesan, Lasagna and Fettucine Alfredo!*

### **12oz Australian Lobster Tail 'Market Price'**

*Broiled with lemon and garlic butter and served with buttered pasta or baked potato.*

### **Steamed Alaskan Red King Crab Legs 68**

*One and a half pound of crab legs with drawn butter and citrus wedge.*

### **Shrimp & Scallop Capellini 31**

*Jumbo shrimp & scallops sautéed with garlic, shallots, Italian herbs, white wine in a heavy cream reduction. Tossed with diced tomatoes and fresh basil over angel hair pasta.*

## THE GRILLE

*Our steaks are hand selected, wet aged at least 28 days, cooked to your order. Service includes choice of tonight's soup or Romanza salad, seasonal vegetables, and choice of buttered pasta, Marscapone mashed potatoes, steak fries or baked potato*

**8oz Filet Mignon of Beef 44**

**8oz Filet Mignon and Garlic Jumbo Shrimp 48**

**8oz Filet Mignon and 12oz Australian Lobster Tail 86**

**8oz Filet Mignon and one pound of Alaskan Red King Crab Legs 78**

**10oz Baseball Cut Top Sirloin of Beef (Certified Angus Beef) 30**

**12oz New York Steak (Certified Angus Beef) 38**

**16oz Ribeye Steak (Certified Angus Beef) 42**

## SIDES

**Steak Fries 6**

**Brocollini With Garlic Breadcrumbs 6**

**Red Wine Braised Mushrooms and Onions 7**

**Seasonal Risotto 8**

**Creamy Mascarpone/Pecrino Potatoes 6**

**Baked Potato 6**

# DESSERTS

## **Tiramisu 6**

*Mascarpone Cream, Tia Maria, Espresso  
Laced Ladyfingers, Cocoa and Sugar*

## **Chocolate Raspberry Mousse Bombe 7**

*With Hazelnut crunch wafer and fresh Raspberries*

## **Vanilla Bean Crème Brulee 7**

*with Almond Shard and Anise Biscotti*

## **Italian Spumoni Ice Cream 6**

## **Bananas Foster Cheesecake 7**

*The Elko County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish), pose a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.*

# AFTER DINNER DRINKS

## **Espresso 4**

*Our special Italian Blend*

## **Caffe Romano 8**

*Tuaca, Kahlua and Galliano float*

## **Caffe Romanza 8**

*Amaretto, Cointreau and Whipped Cream*

## **Caffe Toscana 8**

*Frangelico, Kahlua, Bailey's Irish Cream*

## **Caffe Veneto 8**

*Dark Rum, Bourbon, Crème de Cocoa*

## **Cappuccino 5**

*Robust Italian Espresso with Steamed Milk Froth*

## **Dessert Wines (bottle)**

<i>Bonny Doon Framboise, California, 2003</i>	25
<i>Robert Mondavi Moscato d'Oro, Napa 2010</i>	28
<i>Benessere Muscat de Canelli Frizzante</i>	28

## **Port (glass)**

<i>Graham's Six Grapes</i>	7
<i>Graham's 10 Yr. Tawny</i>	9

## **Cordial (glass)**

<i>Di Saronno Amaretto</i>	8
<i>Frangelico</i>	8
<i>Bailey's</i>	8
<i>Grand Mariner</i>	9
<i>Grand Mariner 150</i>	25