

ANTIPASTI

Romanza Bruschetta \$18

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

Shrimp Bruschetta \$25

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

Fried Calamari and Rock Shrimp \$28

Cornmeal crusted, spicy marinara and basil pesto dipping sauces.

Ravioli Sampler \$24

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

Chef Lalo's Stuffed Mushrooms \$23

Jumbo mushroom caps, filled with a mixture of Italian sausage, fresh spinach, seasoned Parmesan cheese and topped with garlic butter sauce.

Lobster Tempura \$48

Fried tempura lobster and vegetables, asparagus, portobello mushrooms, zucchini, Served with spicy pesto & chipotle pesto.

Seared Sea Scallops \$43

Jumbo scallops seared with white wine, butter, herbs and spices stopped with fresh basil.

SOUPS and SALADS

Minestrone \$12

Hearty garden vegetables, pasta and Parmesan cheese.

Tuscan Soup \$13

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

Caesar Salad \$15

Hearts of romaine lettuce tossed with creamy Caesar dressing, ciabatta croutons and Parmesan cheese.

Romanza Salad \$15

Iceberg and romaine, Italian bacon, Parmesan croutons, chopped tomatoes, creamy Italian dressing, tossed tableside.

Tomato Caprese Salad \$18

Vine ripened tomatoes, buffalo mozzarella, ricotta cheese, mixed greens, balsamic syrup, fresh basil, and topped with pine nuts and served with toasted baguettes.

SIDES

Steak Fries \$9

Seasonal Risotto \$11

Creamy Mascarpone/Pecrino Potatoes \$11

Baked Potato \$9

PASTA

Served with soup or Romanza Salad.

Romanza Baked Lasagna \$33

Pasta sheets layered with marinara sauce, Italian sausage, ground veal and beef, and finished with lots of mozzarella and Parmesan cheese.

Romanza Meatballs & Spaghetti \$33

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.

Fettuccine Alfredo \$28

Wide noodles tossed with reduced heavy cream, garlic, butter and Parmesan cheese.

Louies's Baked Ziti \$30

A baked casserole of Italian sausage, marinara, provolone, mozzarella and Parmesan cheese served bubbling from the ovens!

with grilled chicken \$35

with garlic sautéed shrimp \$38

Fettuccine Carbonara \$30

Pancetta bacon, garden peas, black pepper, young garlic, Pecorino cheese.

ROMANZA FILLED PASTA SPECIALTIES

Served with soup or Romanza Salad.

Four Cheese Ravioli \$34

Homemade ravioli stuffed with four Italian cheeses, simmered in marinara and finished with Parmesan cheese.

Crab and Shrimp Cannelloni \$42

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

Italian Sausage Ravioli \$36

House made ravioli stuffed with Italian sausage, mozzarella, Parmesan and ricotta cheese with fresh marinara sauce.

Butternut Squash Ravioli \$35

House made ravioli stuffed with butternut squash, simmered in a sage butter sauce finished with Parmesan cheese.

Chicken and Portabella Mushroom Cannelloni \$36

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

Lobster Ravioli \$42

House made ravioli stuffed with tender lobster, ricotta & Parmesan cheese. Simmered in a white wine and cream reduction, with garlic, shallots, and finished with Parmesan cheese.

Shrimp Scampi Ravioli \$38

House made ravioli stuffed with tender shrimp, ricotta & Parmesan cheese, simmered in a cream scampi sauce, finished with Parmesan cheese.

ROMANZA SPECIALTIES

Served with soup or Romanza Salad

Tuscany Trio \$43

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

Chicken Marsala \$38

Breast of chicken sautéed in olive oil and butter with mushrooms, tomatoes, Marsala wine and reduced chicken jus, served atop angel hair pasta.

Chicken Angelo \$40

Breast of chicken sautéed in olive oil and butter with fresh herbs, mushrooms, artichokes, purple onion, white wine and cream reduction, served atop angel hair pasta.

Braised Beef Short Ribs \$48

Braised bone-in beef short ribs. Deglazed with red wine served on top of mushroom risotto.

Veal Scallopini \$44

Pan fried Veal cutlets, sauteed with shitake mushrooms, capers, herbs & spices in a white wine reduction sauce, served over spaghetti noodles.

Colorado Rack of Lamb \$55

Pan seared rack of lamb basted with butter, whole garlic, & fresh thyme. Served with seasonal vegetables and fingerling potatoes.

West Coast Scampi \$46

Jumbo shrimp sautéed in garlic butter, lemon, capers, tomato sauce and white wine, served atop angel hair pasta.

Seared Sea Scallops \$50

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

Braised Halibut Sorrento \$48

Pan seared halibut steak sautéed in garlic butter and olive oil, with baby tomatoes, oregano, lemon and Italian herbs. Served over three cheese risotto.

12oz Australian Lobster Tail MP

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

Chicken Parmesan \$37

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 \$38

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.

Roast Prime Rib of Beef Au Jus \$46

Slow roasted 12oz cut of certified Angus beef rib served with Au jus, horseradish cream and your choice of buttered pasta or baked potato.

Grilled Italian Sausage & Peppers \$39

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.

Breaded Veal Saltimbocca \$52

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 \$45

Jumbo shrimp sautéed in garlic butter, lemon and white wine with tomatoes, onions and basil served on angel hair pasta.

Shrimp & Scallop Capellini \$50

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.

Braised Atlantic Salmon \$42

Pan seared Atlantic Salmon sautéed in garlic butter and olive oil, fresh thyme, & whole garlic. Served over three cheese sundried tomato risotto.

Cioppino \$48

Seafood extravaganza of lobster, jumbo shrimp, halibut, & clams, braised in a fennel scented spicy marinara with herbs & spices, over angel hair pasta. Served with toasted baguette.

Steamed King Crab Legs MP

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

THE GRILLE

At Romanza we are proud to serve only the finest American beef, selected from ranchers who have a passion for their craft, dedication to their animals and respect for the land. These ranchers produce superior quality beef with rich marbling and delicate flavor. Only 3 percent of cattle qualify for the USDA Prime Beef Grade. Our steaks are aged a minimum of 28 days to ensure maximum flavor and tenderness. 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.

NIMAN RANCH - ALL NATURAL PRIME BEEF

12oz New York Steak \$60



CERTIFIED ANGUS BEEF PRIME

16oz Ribeye Steak	\$62
8oz Filet Mignon of Beef	\$60
8oz Filet Mignon and Garlic Jumbo Shrimp	\$73
8oz Filet Mignon and 12oz Australian Lobster Tail	MP
8oz Filet Mignon and one pound of King Crab Legs	MP

DESSERTS

Tiramisu \$13

Mascarpone cream, Tia Maria, espresso laced ladyfingers, cocoa and sugar.

Lemon Posset \$13

Tangy and creamy lemon posset made with lemon and cream.

Baked Alaska \$13

Italian spumoni ice cream white cake, and flamed meringue.

Chocolate Raspberry Mousse Bombe \$13

With hazelnut crunch wafer and fresh raspberries.

Raspberry & Cream Cheese Ravioli's \$13

Four house made ravioli's, two stuffed with cream cheese and two with raspberry filling. Server over a cream bourbon sauce.

Vanilla Bean Crème Brulee \$13

With Almond Shard and Anise Biscotti.

Italian Spumoni Ice Cream \$13

Bananas Foster Cheesecake \$13

AFTER DINNER DRINKS

Espresso \$9

Our special Italian blend.

Caffe Romano \$13

Tuaca, Kahlua and Galliano float.

Caffe Romanza \$13

Amaretto, Cointreau and whipped cream.

Caffe Toscana \$13

Frangelico, Kahlua, Bailey's Irish Cream.

Caffe Veneto \$13

Dark Rum, Bourbon, Crème de Cocoa.

Cappuccino \$10

Robust Italian Espresso with steamed milk froth.

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.