

ANTIPASTI

Romanza Bruschetta 17

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

Shrimp Bruschetta 23

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

Fried Calamari and Rock Shrimp 27

Cornmeal crusted, spicy marinara and basil pesto dipping sauces.

Ravioli Sampler 22

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

Chef Lalo's Stuffed Mushrooms 22

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.

Tomato Caprese Salad 16

Vine ripened tomatoes, buffalo mozzarella, balsamic syrup, fresh basil.

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.

Tuscan Soup 13

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

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 31

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

Romanza Meatballs & Spaghetti 32

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.
with grilled chicken 34
with garlic sautéed shrimp 37

Louies's Baked Ziti 29

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

Fettuccine Carbonara 29

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

ROMANZA FILLED PASTA SPECIALTIES

Served with soup or Romanza Salad

Four Cheese Ravioli 33

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

Crab and Shrimp Cannelloni 41

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 35

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

Butternut Squash Ravioli 34

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

Chicken and Portabella Mushroom Cannelloni 35

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

Romanza Filled Pasta Specialties Spinach Ravioli 35

Homemade ravioli stuffed with Spinach, ricotta cheese, & Parmesan cheese, simmered in a Asiago cream sauce topped with Parmesan cheese.

Shrimp Scampi Ravioli 37

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

Chicken Parmesan 36

Breaded chicken breast sautéed in olive oil and butter; topped with provolone and mozzarella cheese and finished with marinara sauce. Served with spaghetti.

Chicken Marsala 37

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

Chicken Picatta 37

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.

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.

Grilled Italian Sausage & Peppers 36

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.

Chicken Angelo 39

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.

Scampi Alla Romana 44

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 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.

Braised Beef Short Ribs 47

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

Tuscany Trio 41

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

Shrimp & Scallop Capellini 49

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 Halibut Sorrento 47

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

West Coast Scampi 45

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

Seared Sea Scallops 49

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

Veal Scallopini 43

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

Cioppino 47

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.

12oz Australian Lobster Tail MP

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

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 58
10oz Baseball Cut Top Sirloin of Beef 49

CERTIFIED ANGUS BEEF PRIME

16oz Ribeye Steak 61
8oz Filet Mignon of Beef 59
8oz Filet Mignon and Garlic Jumbo Shrimp 73
8oz Filet Mignon and 12oz Australian Lobster Tail 110
8oz Filet Mignon and one pound of King Crab Legs 140

DESSERTS

Tiramisu 12
*Mascarpone cream, Tia Maria, espresso
laced ladyfingers, cocoa and sugar*

Baked Alaska 12
Italian spumoni ice cream white cake, and flamed meringue

Chocolate Raspberry Mousse Bombe 12
With hazelnut crunch wafer and fresh raspberries

Vanilla Bean Crème Brulee 12
With Almond Shard and Anise Biscotti

Italian Spumoni Ice Cream 12

Bananas Foster Cheesecake 12

AFTER DINNER DRINKS

<i>Espresso 9</i> <i>Our special Italian blend</i>	<i>Caffe Romano 13</i> <i>Tuaca, Kahlua and Galliano float</i>
<i>Caffe Romanza 13</i> <i>Amaretto, Cointreau and whipped cream</i>	<i>Caffe Toscana 13</i> <i>Frangelico, Kahlua, Bailey's Irish Cream</i>
<i>Caffe Veneto 13</i> <i>Dark Rum, Bourbon, Crème de Cocoa</i>	<i>Cappuccino 10</i> <i>Robust Italian Espresso with steamed milk froth</i>

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.