

WINES BY THE GLASS

Sparkling

<i>Korbel, Brut, California, N/V</i>	8	34
<i>Bocelli, Prosello, Italy, N/V</i>		38

Blush

<i>Beringer, White Zinfandel, 2015</i>	7	22
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Whites

<i>CK Mondavi, Chardonnay, Wildcreek, 2016</i>	7	22
<i>Gazela, Vinho Verde, Portugal, N/V</i>	7	25
<i>Masi Masianco, Pinot Grigio, Italy, 2016</i>	8	34
<i>Dr Loosen Riesling, 2011, Germany, 2016</i>	8	28
<i>Kendall Jackson, Chardonnay, California, 2015</i>	8	26
<i>Abbazia Di Novacella, Sauvignon Blanc, Italy, 2015</i>	10	40
<i>Santa Margherita, Alto Adige, Italy, 2016</i>	14	50

Reds

<i>CK Mondavi, Merlot, Wildcreek Canyon, 2015</i>	7	22
<i>CK Mondavi, Cabernet, Wildcreek Canyon, 2016</i>	7	22
<i>Michele Chiarlo, Barbera D Asti Le Orme, Italy, 2013</i>	7	24
<i>Kenwood, Pinot Noir, Russian River, 2016</i>	8	30
<i>St. Francis Old Vine Zinfandel, Sonoma, 2015</i>	10	34
<i>Freakshow, Cabernet Sauvignon, Napa Valley, 2015</i>	9	34
<i>I Perazzi, Sangiovese, Italy, 2015</i>	10	40
<i>Raymound Reserve Merlot, Napa Valley, 2013</i>	14	48
<i>Cantina Zaccagnini Montepulciano, 2015</i>	8	35
<i>Riunite Lambrusco, Emilia, NV</i>	8	20

SPECIALTY DRINKS

Italian Wedding Cake 8

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

Italian Lemon Drop 8.50

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

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*

Italian Cream Soda 4

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

Nuts and Berries 8

Frangelico, Chambord, Cream

Bellini 8

Peachchello and Champagne

Peroni 5

"fine Italian Beer"

ANTIPASTI

Shrimp Bruschetta 16

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

Fried Calamari and Rock Shrimp 20

Cornmeal crusted, Spicy Marinara and Basil Pesto Dipping Sauces

Romanza Bruschetta 10

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

Ravioli Sampler 13

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

Chef Lalo's Stuffed Mushrooms 15

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 7

Hearty Garden Vegetables, Pasta and Parmesan Cheese.

Tomato Caprese Salad 10

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

Caesar Salad 10

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

Romanza Salad 10

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

Tuscan Soup 7

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

PASTA

Served with soup or Romanza Salad

Romanza Baked Lasagna 23

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

Romanza Meatballs & Spaghetti 21

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 23

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

Fettuccine Alfredo 19

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

with Grilled Chicken 22

with garlic Sautéed Shrimp 26

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 22

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

Chicken and Portabella Mushroom

Cannelloni 24

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

Italian Sausage Ravioli 24

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

Crab and Shrimp Cannelloni 28

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 26

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 27

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 27

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 32

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 34

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 32

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 32

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

Shrimp & Scallop Capellini 34

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.

Chicken Marsala 27

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 26

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 28

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 34

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

Tuscany Trio 32

A sampling of our favorites...Chicken Parmesan, Lasagna and Fettuccine 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 70

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

Braised Beef Short Ribs 28

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

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 46

8oz Filet Mignon and Garlic Jumbo Shrimp 52

8oz Filet Mignon and 12oz Australian Lobster Tail 90

8oz Filet Mignon and one pound of Alaskan Red King Crab Legs 82

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

12oz New York Steak (Certified Angus Beef) 40

16oz Ribeye Steak (Certified Angus Beef) 44

SIDES

Steak Fries 7

Brocollini With Garlic Breadcrumbs 7

Red Wine Braised Mushrooms and Onions 8

Seasonal Risotto 9

Creamy Mascarpone/Pecrino Potatoes 7

Baked Potato 7

DESSERTS

Tiramisu 7

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

Baked Alaska 8

Italian Spumoni Ice Cream white cake, and Flamed Meringue

Chocolate Raspberry Mousse Bombe 8

With Hazelnut crunch wafer and fresh Raspberries

Vanilla Bean Crème Brulee 8

With Almond Shard and Anise Biscotti

Italian Spumoni Ice Cream 7

Bananas Foster Cheesecake 8

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 5

Our special Italian Blend

Caffe Romano 9

Tuaca, Kahlua and Galliano float

Caffe Romanza 9

Amaretto, Cointreau and Whipped Cream

Caffe Toscana 9

Frangelico, Kahlua, Bailey's Irish Cream

Caffe Veneto 9

Dark Rum, Bourbon, Crème de Cocoa

Cappuccino 6

Robust Italian Espresso with Steamed Milk Froth

Dessert Wines (bottle)

<i>Bonny Doon Framboise, California, 2003</i>	26
<i>Robert Mondavi Moscato d'Oro, Napa 2010</i>	30
<i>Benessere Muscat de Canelli Frizzante</i>	30

Port (glass)

<i>Graham's Six Grapes</i>	9
<i>Graham's 10 Yr. Tawny</i>	12

Cordial (glass)

<i>Di Saronno Amaretto</i>	11
<i>Frangelico</i>	11
<i>Bailey's</i>	11
<i>Grand Mariner</i>	12
<i>Grand Mariner 150</i>	26