

MENU

APPETIZERS

	SOLO	GRANDE PLATTER SERVES 4-6
BRUSCHETTA Fresh chopped tomatoes, and garlic on toasted Italian bread.	6.00	
MINI ARANCINI 6 Classic mini rice balls stuffed with mozzarella served with a tomato dipping sauce.	12.00	
SPEDUCCI AND MINESTRA 8 Lamb skewers served with Romano's famous MINESTRA rapine, romano beans and potato.	20.00 ADD SPEDUCCI 2.00	
POLENTA FRIES Crispy polenta sticks served with homemade blue cheese and tomato dipping sauces.	8.00	
COCONUT SHRIMP 5 Crispy shrimp breaded in a sweet flaky batter.	12.00	
FRIED CALAMARI Crispy fried calamari lightly flour dusted.	13.00 ADD SHRIMP 2 PIECES 4.00	26.00
ANTIPASTO DELLA CASA Prosciutto, Casareccia sausage, Parmigiano cheese, spiced olives	(SERVES 2-3) 22.00	
MUSSELS MARINARA P.E.I. Mussels steamed in a tomato garlic and wine broth.	12.00	25.00
ANTIPASTO STAGIONE Grilled vegetables, marinated artichoke, prosciutto, soppersata, olives sliced tomato and Fiori di late cheese.	11.00	40.00
SHRIMP DIAVOLA or ANGELICO 6 Jumbo tiger shrimp in a spicy marinara or white wine butter garlic sauce.	15.00	

SOUP

ASK YOUR SERVER FOR SOUP SPECIALS

SALADS

MISTA

Crispy mixed greens tossed in a balsamic vinaigrette.

7.00

CAESAR

Romaine lettuce tossed with a creamy Caesar dressing parmigiana cheese and croûtons.

8.00

CAPRESE

Sliced tomato topped with mozzarella di buffalo cheese, seasoned with olive oil basil and balsamic vinegar.

15.00

SONOMA

Field greens tossed with grilled peppers and zucchini topped with sesame crusted chicken and goat cheese.

18.00

TUSCAN

Field greens tossed with cranberries, sunflower seeds, and goat cheese.

12.00

ARUGULA BEET

Baby arugola tossed with beets and topped with crumbled blue cheese sesame seeds in a pear vinaigrette.

12.00

SANTORINI CHOPPED SALAD

Romaine lettuce, hard boiled egg, red pepper, bacon, tomatoes, sunflower seeds, cranberries, grilled chicken & feta cheese chopped and tossed in a pear vinaigrette.

18.00

SESAME SALMON SALAD

Field greens tossed with cranberries, sunflower seeds, goat cheese, and topped with a sesame crusted salmon.

18.00

ADD TO ANY SALAD GRILLED CHICKEN **5.00** SESAME SALMON **8.00**
SESAME CHICKEN **6.00** 4 SHRIMP SKEWER **8.00**

PASTA

PENNE ALLA VODKA

Light tomato cream sauce bacon and green onion.

14.00 45.00

RAPINI SPAGHETTI AGLI E OLIO

Rapini olive oil, garlic and a touch of hot pepper.

16.00 45.00

FETTUCCINE PRIMAVERA

Grilled zucchini, peppers, mushroom in a rose cream sauce.

16.00 45.00

GNOCCHI

Homemade potato dumplings in your choice of tomato or gorgonzola cream sauce.

17.00 48.00

RIGATONI BOLOGNESE

Tomato basil meat sauce.

17.00 45.00

RISOTTO

Mushroom and arugola in a zafferano cream sauce.

17.00 48.00

FETTUCCINE PARMIGIANA

Parmigiano cheese sauce, red peppers and grilled chicken.

19.00 N/A

LINGUINE PESCATORE

Shrimp, calamari, clams, and mussels in a white or red wine sauce.

23.00 70.00

ADD TO ANY PASTA GRILLED CHICKEN **5.00** MEATBALL **3.00**

SOLO
GRANDE
PLATTER
SERVES 4-6

PIZZA

MARGHERITA

Tomato sauce mozzarella cheese and basil.

11.00

VEGETERANIA

Tomato sauce, mozzarella cheese, zucchini, peppers, mushroom, and onions.

15.00

AMERICANA

Tomato sauce, mozzarella cheese & pepperoni.

14.00

POTATO PIZZA

White focaccia with potatoes red pepper & onion.

15.00

NAPOLETANA

Tomato sauce, mozzarella cheese, anchovies and mushroom.

15.00

SALSICCIA

Tomato sauce, mozzarella cheese, Italian sausage and red pepper.

16.00

CALABRESE

Tomato sauce, mozzarella cheese, red peppers, hot salami, black olives.

15.00

ROMANO

Crispy white pizza crust topped with baby greens in a light vinaigrette, Prosciutto and goat cheese.

16.00

MAMMA MIA

Tomato sauce fiore di late cheese prosciutto.

16.00

QUATRO STAGIONE

Tomato sauce, mozzarella cheese, mushrooms, prosciutto, artichoke, green olives.

16.00

KIDS MENU

CHEESE PIZZA

11.00

PENNE PASTA Tomato Sauce or Butter.

8.00

GNOCCHI Tomato

10.00

SPEDUCCI 5 Lamb skewers with fries or vegetables.

12.00

SIRLOIN STEAK 4 oz with fries or vegetables.

15.00

BREADED CHICKEN with fries or vegetables.

14.00

ENTRÉES SERVED WITH SEASONAL VEGETABLE OR PENNE TOMATO

GRILLED CHICKEN or VEAL

Marinated and grilled to perfection.

CHICKEN **17.00** VEAL **19.00**

CHICKEN SORRENTO

Tender Breast of chicken topped with sundry tomato, Oyster mushroom and goat cheese in a wine sauce.

22.00

CHICKEN or VEAL PARMIGIANA

Breaded Cutlet baked in a tomato sauce and topped with mozzarella cheese. Served with Penne Tomato.

19.00

NEW YORK STRIPLOIN STEAK

12 oz tender and full of rich flavour certified Angus steak seasoned and grilled to your liking.

34.00

ADD SHRIMP SKEWER **8.00**

CHICKEN & SHRIMP

Chicken Breast pan seared with jumbo tiger shrimp in a pesto cream sauce.

26.00

RACK OF LAMB

Rack of Lamb marinated with rosemary, and light amarone jus and grilled to your liking.

35.00

OSSO BUCO

Slow roasted veal shank in a tomato marinara sauce and served with homemade fettuccine.

24.00

ANY SUBSTITUTIONS MAY ALTER PRICES.

FISH ASK YOUR SERVER FOR FISH SPECIALS

SIDES

MISTA SALAD **4.00**

GRILLED VEGETABLE **3.00**

SHRIMP SKEWER **8.00**

CAESAR **4.00**

RAPINI **6.00**

MEATBALL **3.00**

MINESTRA **6.00**

ARUGULA **7.00**