

# MENU

## APPETIZERS

	SOLO	GRANDE PLATTER SERVES 4-6
<b>BRUSCHETTA</b> Fresh chopped tomatoes, and garlic on toasted Italian bread.	7.00	
<b>MINI ARANCINI</b> 6 Classic mini rice balls stuffed with mozzarella served with a tomato dipping sauce.	12.00	
<b>SPEDUCCI AND MINESTRA</b> 8 Lamb skewers served with Romano's famous MINESTRA rapine, romano beans and potato.	20.00 ADD SPEDUCCI <b>2.00</b>	
<b>POLENTA FRIES</b> Crispy polenta sticks served with homemade blue cheese and tomato dipping sauces.	10.00	
<b>COCONUT SHRIMP</b> 5 Crispy shrimp breaded in a sweet flaky batter.	12.00	
<b>FRIED CALAMARI</b> Crispy fried calamari lightly flour dusted.	15.00 ADD SHRIMP 2 PIECES <b>4.00</b>	30.00
<b>ANTIPASTO DELLA CASA</b> Prosciutto, Casareccia sausage, Parmigiano cheese, spiced olives	(SERVES 2-3) <b>26.00</b>	
<b>MUSSELS MARINARA</b> P.E.I. Mussels steamed in a tomato garlic and wine broth.	15.00	30.00
<b>ANTIPASTO STAGIONE</b> Grilled vegetables, marinated artichoke, prosciutto, soppersata, olives sliced tomato and Fiori di late cheese.	11.00	40.00
<b>SHRIMP DIAVOLA OR ANGELICO</b> 6 Tiger shrimp in a spicy marinara or white wine butter garlic sauce.	15.00	

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## SOUP

ASK YOUR SERVER FOR SOUP SPECIALS

## SALADS

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### MISTA

Crispy mixed greens tossed in a balsamic vinaigrette.

8.00

### CAESAR

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

9.00

### 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

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### PENNE ALLA VODKA

Light tomato cream sauce bacon and green onion.

15.00 48.00

### RAPINI SPAGHETTI AGLI E OLIO

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

18.00 50.00

### FETTUCCINE PRIMAVERA

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

17.00 48.00

### 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.

20.00 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

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### 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

## ENTRÉES SERVED WITH SEASONAL VEGETABLE OR PENNE TOMATO

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### 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.

20.00

### 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

## FISH ASK YOUR SERVER FOR FISH SPECIALS

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ANY SUBSTITUTIONS MAY ALTER PRICES.

## KIDS MENU

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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
STRIPLOIN STEAK 6 oz with fries or vegetables.	18.00
BREADED CHICKEN with fries or vegetables.	14.00

## SIDES

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MISTA SALAD 4.00	GRILLED VEGETABLE 3.00	SHRIMP SKEWER 8.00
CAESAR 4.00	RAPINI 6.00	MEATBALL 3.00
MINISTRA 6.00	ARUGULA 7.00	

## BEVERAGES

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### SOFT DRINKS

Diet Coke • Coke • Sprite  
Gingerale • Tonic • Soda Water 2.75

KIDS SOFT DRINKS 2.00

### JUICES

Ice Tea • Cranberry • Orange  
Apple • Lemonade • Clamato 3.50

MILK Regular or Chocolate 2.50

LIMONATA Sanpellegrino 4.00

ARANCINA Sanpellegrino 4.00

WATER 7.00  
Sanpellegrino • Aqua Panna

## COFFEE

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REGULAR **OR** DECAF 2.50

ESPRESSO 3.25

DOUBLE ESPRESSO 4.00

ESPRESSO MACCHIATO 3.75

ESPRESSO CORRETTO 6.00

CAPPUCCINO 3.75

LATTE 4.25

AMERICANA 3.75

### SPECIALTY COFFEE

Kalúa • Baileys Irish Cream  
Grand Marnier 8.00 .50Z LIQUOR

## TEA

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Orange Pekoe • Earl Grey • Green tea  
Chamomile • Lemon • Mint • Peppermint  
Earl Grey 2.50