ROMANISSIMO

-CUCINA ITALIANA-

STUZZI E SFIZI
"BEGINNINGS"

MARINATED OLIVES
Marcona almonds, tostini. 12

CHARCUTERIE PLATE
Prosciutto, salame, mortadella, coppa, olives soppressata, tostini, olives, Serves 2 ppl. 28

BURRATA CAPRESE
Heirloom tomatoes, fresh burrata, pesto. 19

FRITTO MISTO
Fried calamari, shrimp, artichokes, parsley, spicy marinara, Calabrian chili aioli. 27

CARPACCIO DI MANZO
Beef carpaccio with arugula, shaved parmesan cheese, evoo and lemon. 24

MELANZANE E BURRATA
roasted eggplant topped with fresh burrata and pesto sauce. 18

POLPETTE DI CODA
Oxtail meatballs, stewed in fresh tomato sauce. 24

BRUSCHETTA AMATRICIANA
Chopped tomatoes, guanciale, garlic, evoo, shaved parmigiano. II

BRUSCHETTA RICOTTA
Whipped ricotta, pears, truffle honey. 14

CARCIOFINI AL FORNO
Roasted artichoke hearts, fresh herbs sauce. 23

VONGOLE E COZZE
sauteed clams, mussels, garlic olive oil, marinara sauce, served with crostini bread. 28

INSALATE

MISTICANZE SALAD
Mixed greens, parmigiano shaves, balsamic vinaigrette. 13

ARUGULA & ENDIVE SALAD
Blood orange vinaigrette, fried goat cheese. 15

CAESAR SALAD
hearts of romaine, crutons, shaved parmigiano. 14

PINZA & PIZZA

PINZA LA MORTAZZA
Roman style folded pizza, imported mortadella, ricotta, pistachio, pesto. Evoo. 24

PIZZA MARGHERITA
fresh tomatoes sauce, mozzarella. 20

PIZZA DIAVOLA
Fresh tomato sauce, mozzarella, Calabrian anduja sausage, salame e soppressata. 23

PIZZA COLOSSEO
Tomato sauce, imported burrata, Parma prosciutto. 25

PASTA! PASTA! PASTA!

FETTUCCINE ALFREDO DI ROMA
The original. 26

TONNARELLI CACIO E PEPE
Square bucatini, butter cream, black pepper, pecorino romano cheese. 28

MEZZE MANICHE AMATRICIANA
Half tube shaped pasta, fresh tomato sauce, guanciale, pecorino cheese. 28

SPAGHETTI CARBONARA
Creamy egg yolk emulsion, guanciale, parmigiano. 28

ARTICHOKES RAVIOLI
Fresh ravioli stuffed with artichokes and mozzarella, served in a pesto cream sauce. 29

RAVIOLI DI ARAGOSTA
Homemade ravioli stuffed with lobster, in a vodka cream tomato sauce. 36

CHEESE WHEEL PASTA !

PAPPARDELLE
Porcini mushrooms, Black Truffle cream sauce, parmigiano cheese.

RISOTTO DEL GIORNO MP
Chef risotto of the day

GNOCCHI CAPRESE
burrata, pomodoro basil. 28

RADIATORI AL SUGO
Radiator shape pasta, tossed in fresh tomato sauce and oxtail meatballs. 32

AGNOLOTTI
short rib, shallots, wild mushroom, marsala wine sauce. 32

PAPPARDELLE BOLOGNESE
homemade pappardelle pasta, traditional meat ragú. 30

LASAGNA AL SUGO ROMANO
braised beef and pork, bechamel, mozzarella, parmigiano cheese. 32

LASAGNA VEGETARIANA
Chef seasonal vegetables, pesto, bechamel sauce. 28

SECONDI
"Entrees"

ABBACCHIO TRASTEVERE
Grilled lamb chops, olive tapenade sauce, roasted potato. 48

LAMB OSSOBUCO
Slowly braised in red wine sauce over saffron risotto. 49

SALMONE FRASCATI
Roasted salmon, creamy pesto over roasted potatoes. 36

SALTIMBOCCA ALLA ROMANA
Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach. 32

WHITE SEABASS
Clams, Mussels, white wine cherry tomato sauce. 38

FILETTO DI MANZO
Grilled filet mignon, six-peppercorn bordelaise sauce, over roasted potatoes. 52

BISTECCA AI FUNGHI
200z prime boneless ribeye, topped with imported mixed wild sautéed mushrooms. 68

CONTORNI

Roasted potatoes. 13

Sauteed spinach in garlic and evoo. 12

Fries. 11

Broccolini sauteed in garlic & evoo. 13

Wild mushrooms sauteed with garlic and olive oil. 14

Consuming raw or undercooked meats, poultry, seafood. shellfish, or eggs may increase your risk of food-borne illness.

A 3.95% Surcharge will be added to all guest checks to help cover increasing costs of goods to maintain a high level of quality and service. There will be an automatic 20% Gratuity fee for parties of six or more

ROMANISSIMO

-CUCINA ITALIANA-

PICK ME UP

NOT YOUR NONNAS TIRAMISU | $19

Vodka, Tiramisu Liquor, Coffee Liquor
Espresso, Chocolate

BRIGHT REFRESHING

PAPER PLANE | $19

Bourbon, Aperol, Amaro Nonino, Lemon

SOL SEARCHER | $18

Blanco Tequila, Aperol, Agave, lime

GIARDINO SPRITZ | $18

Vodka, Elderflower Liqueur, Green Chartreuse,
Basil Syrup, Lemon, Prosecco

COCO MORA SOUR | $19

Vanilla vodka, lemon, blackberries,
coconut puree

OAXACAN BLOOM | $19

Mezcal, Hibiscus syrup, lime, Orgeat syrup

GOLDEN HOUR SPRITZ | $18

Vodka, lemon, passion fruit, vanilla syrup,
orange bitters, prosecco

NON-ALCOHOLIC

CRODINO SPRITZ | $12

Citrus Botanical Italian Club Soda,Granadine
Lemon

NO-RITA PASSION | $14

Non Alcoholic Tequila, Passion Fruit, Lime,
Tajin, Agave,

CUCUMBER FRESCO | $15

Non alcoholic Gin, lemon, agave, non alcoholic Ginger beer

WINE BY THE GLASS

SPARKLING

	GLASS
Moscato Rose, Imperatore, Piedmont, Italy	$16
Prosecco, Mood Luminous, Veneto, Italy	$16
Prosecco Rose, Mood Luminous, Veneto Italy	$16
Chandon Rose Mini, Brut rose, California, 187 ml	$22
Moët & Chandon, Brut Imperial, France, 187 ml	$29
Moët & Chandon, Brut Rose, France, 187 ml	$31

WHITE WINES

	GLASS
Pinot Grigio, Gianna Alexa, Veneto, Italy	$16
Chardonnay, Trebbiano D'Abruzzo, Abruzzi, Italy	$17
Roero Arneis, Salvano, Piemonte, Italy	$17
Rose, Cordella Rosato, Toscana, Italy	$17
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	$16
Falanghina, Feudi di San Gregorio, Sannio, Campania, Italy	$16
Chardonnay, FerrariCarano, Sonoma County, California	$17

RED WINES

	GLASS
Chianti Classico Riserva, Borgomasso, Toscana, Italy	$16
Barbera D'Alba Superiore, Salvano, Piemonte, Italy	$16
Barbaresco, Salvano, Piemonte, Italy	$25
Super Tuscan, Cordella, Toscana, Italy	$17
Sangiovese, Rosso Di Montalcino, Cordella, Toscana, Italy	$16
Pinot Noir, Sea Sun, By Caymus Family, California	$16
Malbec, Bodegas Nieto Senetiner, Mendoza Argentina	$17
Nebbiolo, Paola Sordo, Langhe, Piedmont, Italy	$18
Cabernet Sauvignon, Bonanza by Caymus, California	$20
Brunello Di Montalcino, Cordella, Italy 2019	$24

BEERS

PERONI, ITALY | ABV 5.1% | $11
DOLOMITI PILSNER, ITALY | ABV 5.5% | $12
DOLOMITI ROSSA, ITALY| ABV 6.7% | $12
FREMONT DARK STAR STOUT , WASHINGTON | ABV 8% |$12
BLUE MOON, DENVER | ABV 5.4% | $11
MODELO ESPECIAL, MEXICO | ABV 4.4% | $11
MICHELOB ULTRA, ST. LOUIS | ABV 4.2%| $12
STONE – IPA, SAN DIEGO|ABV 7.7% | $12
STONE – BUENAVEZA LAGER, SAN DIEGO | ABV 4.7% | $11
MODERN TIMES, ORDERVILLE HAZY IPA, CALIFORNIA |ABV 7.2% |$12
HEINEKEN, AMSTERDAM | 0.0 N/A| $9