

# ROMANISSIMO

- CUCINA ITALIANA -

## STUZZI E SFIZI "BEGINNINGS"

### MARINATED OLIVES

Marcona almonds, tostitini. 12

### CHARCUTERIE PLATE

Prosciutto, salame, mortadella, coppa, olives soppessata, tostitini, 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. 11

### BRUSCHETTA RICOTTA

Whipped ricotta, pears, truffle honey. 14

### CARCIOFINI AL FORNO

Roasted artichoke hearts, fresh herbs sauce. 23

### VONGOLE E COZZE

sautéed clams, mussels, garlic olive oil, marinara sauce, served with crostini bread. 28

### YELLOWTAIL CARPACCIO

Grapefruit vinaigrette, pistachio crumbs. 26

## 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 soppessata. 23

### PIZZA COLOSSEO

Tomato sauce, imported burrata, Parma prosciutto. 25

## PASTA! PASTA! PASTA!

### FETTUCCHINE 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 ragù. 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"

### 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

Sautéed spinach in garlic and evoo. 12

Fries. 11

Brocolini sautéed in garlic & evoo. 13

Wild mushrooms sautéed 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

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## PICK ME UP

### NOT YOUR NONNAS TIRAMISU | \$19

Vodka, Tiramisu Liqueur, Coffee Liqueur  
Espresso, Chocolate.

## BRIGHT REFRESHING

### PAPER PLANE | \$19

Bourbon, Aperol, Amaro Nonino, Lemon

### SOL SEARCHER | \$18

Blanco Tequila, Aperol, Agave, lime.

### GIARDINO SPRITZ | \$17

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

### FALL IN A COLLINS | \$17

Gin, Apple Extract Syrup, Lemon, Sparkling wine,  
Club Soda

### GINGER VESPA | \$18

Vodka, Ginger Puree, Passion Fruit, lemon, Egg Whites

### SMOKE OF THE GODS | \$18

Tequila Blanco, Mezcal, Orgeat, Lime, Angostura  
Bitters

## NON-ALCOHOLIC

### CRODINO SPRITZ | \$12

Citrus Botanical Italian Club Soda, Granadine  
Lemon

### NO-RITA PASSION | \$14

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

## WINE BY THE GLASS

### SPARKLING

GLASS

<b>Moscato</b> d'Asti, Cascina Valle Asinari, Piedmont, Italy.....	14.00
<b>Prosecco</b> , Corte alla Flora, Italy.....	16.00
<b>Prosecco Rose</b> , Corte alla Flora, Italy.....	16.00
<b>Moët &amp; Chandon</b> , Brut Imperial, France, 187 ml.....	29.00
<b>Moët &amp; Chandon</b> , Brut Rose, France, 187 ml .....	31.00

### WHITE WINES

GLASS

<b>Pinot Grigio</b> , Corte alla Flora, Delle Venezie, Italy.....	16.00
<b>Sauvignon</b> , La Vis, Vigneti delle Dolomiti, Trentino, Italy.....	16.00
<b>Sauvignon Blanc</b> , Oyster Bay, Marlborough, New Zealand.....	16.00
<b>Falanghina</b> , Feudi di San Gregorio, Sannio, Campania, Italy.....	16.00
<b>Gavi di Gavi</b> , Villa Sparina, Piedmont, Italy.....	18.00
<b>Chardonnay</b> , La Vis, Trentino, Italy.....	16.00
<b>Chardonnay</b> , FerrariCarano, Sonoma County, California.....	17.00
<b>Primitivo, Rosé</b> , Cantine San Marzano, "Tramari", Salento, Puglia, Italy.....	15.00

### RED WINES

GLASS

<b>Pinot Noir</b> , Sartori di Verona, Provincia di Pavia, Veneto, Italy.....	16.00
<b>Pinot Noir</b> , Sea Sun, By Caymus Family, California.....	18.00
<b>Montepulciano d'Abruzzo</b> , Carletto, Abruzzi, Italy.....	17.00
<b>Super Tuscan</b> , Querceto, Tuscany, Italy.....	17.00
<b>Chianti Classico</b> , Castello di Querceto, Tuscany, Italy.....	16.00
<b>Malbec</b> , Bodegas Nieto Senetiner, Mendoza Argentina.....	17.00
<b>Barbera d'Alba</b> , Pertinace, Piedmont, Italy.....	16.00
<b>Nebbiolo</b> , Paola Sordo, Langhe, Piedmont, Italy.....	18.00
<b>Merlot</b> , Candoni, Friuli Grave, FriuliVenezia Giulia, Italy.....	16.00
<b>Cabernet Sauvignon</b> , Tenuta Polvaro, Venezia, Veneto, Italy.....	17.00
<b>Cabernet Sauvignon</b> , Bonanza by Caymus, California.....	20.00
<b>Brunello Di Montalcino</b> , Cordella, Italy 2019.....	24.00

## B E E R S

<b>PERONI</b> , ITALY   ABV 5.1%   \$13
<b>DOLOMITI PILSNER</b> , ITALY   ABV 5.5%   \$14
<b>DOLOMITI ROSSA</b> , ITALY   ABV 6.7%   \$14
<b>FREMONT DARK STAR STOUT</b> , WASHINGTON   ABV 8%   \$14
<b>BLUE MOON</b> , DENVER   ABV 5.4%   \$14
<b>MODELO ESPECIAL</b> , MEXICO   ABV 4.4%   \$14
<b>MICHELOB ULTRA</b> , ST. LOUIS   ABV 4.2%   \$14
<b>STONE - IPA</b> , SAN DIEGO   ABV 7.7%   \$14
<b>STONE - BUENAWEZA LAGER</b> , SAN DIEGO   ABV 4.7%   \$12
<b>HEINEKEN</b> , AMSTERDAM   0.0 N/A   \$11