



ROMANISSIMO

- CUCINA ITALIANA -

STUZZI E SFIZI “BEGINNINGS”



MARINATED OLIVES
Marcona almonds, tostitini. 12

CHARCUTERIE PLATE
Prosciutto, salame, mortadella,
coppa, olives soppressata, 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. 24

HOMEMADE DAILY NONNA’S
SERVICE BREAD. 3.5

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. 12

BRUSCHETTA RICOTTA
Whipped ricotta, pears, truffle honey. 14

CARCIOFINI AL FORNO
Roasted artichoke hearts,
fresh herbs sauce. 18

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
Calabrian sausage, tomato
sauce e Salami. 25

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

RIGATONI AMATRICIANA
Rigatoni 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



RISOTTO DEL GIORNO MP
Chef risotto of the day

GNOCCHI CAPRESE
burrata, pomodoro basil. 28

ZITI AL SUGO
Narrow tubes shape pasta, tossed in
fresh tomato sauce and oxtail meatballs. 32

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

PAPPARDELLE BOLOGNESE
homemade pappardelle pasta,
traditional meat ragu. 30

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

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

SECONDI “Entrees”

FISH OF THE DAY MP

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

BISTECCA AI FUNGHI
2002 prime boneless ribeye, topped with
imported mixed wild sautéed mushrooms. 68

POLLO PARMIGIANA
Breaded chicken breast, San Marzan tomato
sauce, mozzarella, served with pasta. 34

CONTORNI

Roasted potatoes. 13
Sauteed spinach in garlic and evoo. 12

Fries. 11

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-

COCKTAIL SPECIALI

Signature Cocktails

MELONE PICANTE
(SPICY WATERMELON) | \$20

Vodka, Watermelon, Lemon, Jalapeno syrup, Club soda

LIMONCELLODROP MARTINI | \$20

Vodka, Limoncello, Lemon, Ginger sugar cane

RUM & REVERIE | \$19

Dark Rum, PAssion Fruit, Pineapple, Lime, Angostura bitters

GIARDINO SPRITZ | \$18

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

MARGARITI | \$20

Blanco Tequila, Aperol, Agave, Lime

ROSSO DI MONTENEGRO | \$21

Bourbon Whiskey, Amaro Montenegro, Lemon,
Simple Syrup, Red wine float

GARDEN NO 7 | \$19

Gin, Lemon, Basil Strawberry Syrup

THE ISLANDER | \$19

Bourbon Whiskey, Banana liquor,
Caramel Salted Syrup

NON-ALCOHOLIC

CRODINO SPRITZ | \$12

Orange Citrus Botanical and Bitter
Italian club soda

NO-RITA PASSION | \$14

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

WINE BY THE GLASS

SPARKLING

GLASS

Moscato d'Asti, Cascina Valle Asinar i, Piedmont, Italy.....	\$14
Prosecco, Corte alla Flora, Italy.....	\$16
Prosecco Rose, Corte alla Flora, Italy.....	\$16
Moët & Chandon, Brut Imperial, France, 187 ml.....	\$29
Moët & Chandon, Brut Rose, France, 187 ml	\$31
Chandon Mini, Brut, California, 187ml.....	\$20
Chandon Rose Mini, Brut Rosé, California, 187 ml.....	\$20

WHITE WINES

GLASS

Pinot Grigio, Corte alla Flora, Delle Venezie, Italy.....	\$17
Sauvignon, La Vis, Vigneti delle Dolomiti, Trentino, Italy.....	\$17
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand.....	\$17
Falanghina, Feudi di San Gregorio, Sannio, Campania, Italy.....	\$18
Gavi di Gavi, Villa Sparina, Piedmont, Italy.....	\$18
Chardonnay, Ferrari Carano, Sonoma County, California.....	\$18
Primitivo, Rosé, Cantine San Marzano, "Tramar i", Salento, Puglia, Italy.....	\$17
Orvieto, Bigi Orvieto, Umbria, Italy	\$16
Grillio, Cosumano, "Shamaris", Sicily, Italy.....	\$17

RED WINES

GLASS

Pinot Noir, Sartori di Verona, Provincia di Pavia, Veneto, Italy.....	\$17
Pinot Noir, Sea Sun, By Caymus Family, California.....	\$19
Montepulciano d'Abruzzo, Carletto, Abruzzi, Italy.....	\$17
Super Tuscan, Querceto, Tuscany, Italy.....	\$18
Chianti Classico, Castello di Querceto, Tuscany, Italy.....	\$17
Malbec, Bodegas Nieto Senetiner , Mendoza Argentina.....	\$17
Barbera d'Alba, Per tinace, Piedmont, Italy.....	\$17
Nebbiolo, Paola Sordo, Langhe, Piedmont, Italy.....	\$18
Merlot , Candoni, Friuli Grave, FriuliVenezia Giulia, Italy.....	\$16
Cabernet Sauvignon, Tenuta Polvaro, Venezia, Veneto, Italy.....	\$17
Cabernet Sauvignon, Bonanza by Caymus, California.....	\$20
Brunello Di Montalcino, Cordella, Italy 2019.....	\$24

BEERS

PERONI, ITALY ABV 5.1% \$13
DOLOMITI PILSNER ITALY ABV 5.5% \$14
DOLOMITI ROSSA ITALY ABV 6. 7% \$14
FREMONT DARK STAR STOUT WASHINGTON ABV 8 % \$14
BLUE MOON DENVER ABV 5.4% \$14
MODELO ESPECIAL MEXICO ABV 4.4% \$14
STONE – IPA SAN DIEGO ABV 7 . 7% \$14
STONE – BUENAVEZA LAGER SAN DIEGO ABV 4. 7% \$12
MICHELOB ULTRA ST. LOUIS ABV 4.2% \$14
HEINEKEN AMSTERDAM 0.0 N/A \$11
TRAPPISTES ROCHEFORT #8, BELGIAN DARK ALE BELGIUM ABV 9.2% \$15
MILLER HIGH LIFE WISONSIN ABV 4.5% \$8