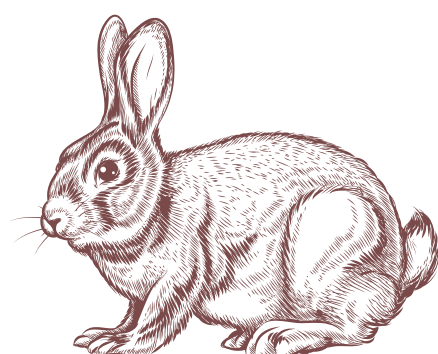




ROMANISSIMO

-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. 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
sauteed 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 soppressata. 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



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"

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

Broccoli 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 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 | \$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

CALCUTA SPRITZ | \$18

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



MIMOSAS

Prosecco with orange, grapefruit or pineapple. Make it a bottle



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 d'Asti, Cascina Valle Asinari, Piedmont, Italy.....	14.00
Prosecco, Corte alla Flora, Italy.....	16.00
Prosecco Rose, Corte alla Flora, Italy.....	16.00
Moët & Chandon, Brut Imperial, France, 187 ml.....	29.00
Moët & Chandon, Brut Rose, France, 187 ml	31.00

WHITE WINES

GLASS

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

RED WINES

GLASS

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

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
MICHELOB ULTRA, ST. LOUIS ABV 4.2% \$14
STONE - IPA, SAN DIEGO ABV 7.7% \$14
STONE - BUENAWEZA LAGER, SAN DIEGO ABV 4.7% \$12
HEINEKEN, AMSTERDAM 0.0 N/A \$11

